



ROLAND MESNIER TROPHY 2026

**Chefs Adam Bates &
Kassidy Steinmetz**



Pennsylvania
SUSTAINABLE GASTRONOMY FROM

Pennsylvania

Adam Bates Team Captain

Roland Mesnier Trophy 2026



I was born just north of Pittsburgh, PA to a family of nature lovers. Some of my earliest memories are exploring a farm belonging to family friends and camping in the foothills of the Appalaichan Mountains. As a child, I would look forward to the Chambersburg peach season each year, when the famous stone fruits would be ripe and my mother would make pavlovas with vanilla ice cream.

Over the last 18 years, I have dedicated myself to the culinary arts, with 14 of those being spent in pastry. I believe that the real joy of being a chef is in working with locally- available ingredients at the peak of their ripeness

We are lucky to live in a state with such an abundant and diverse yearly harvest, and such a storied culinary history. Although I have had opportunities to work in other states and abroad, I am always drawn back to Pennsylvania, which will forever be my home.

A stylized, handwritten signature in white ink, appearing to read 'Adam Bates'.

Kassidy Steinmetz Sous Chef

I grew up just north of Pittsburgh, but I have lived all around Pennsylvania and out of state. Confidently, I can say there is nowhere like Pennsylvania. I have countless fond memories of trips to the beaches of Lake Erie, camping in Cook's Forest, and navigating the city of Pittsburgh to attend local farmers markets.

As children, my cousins and I loved to help in the garden, pretending we were explorers deep in the jungle.

My grandmother grew the most delicious strawberries every year. Strawberries that weren't devoured by the children were often used in strawberry shortcakes for dessert that evening.

Baking and pastry has been an interest of mine for as long as I can remember, whether it was some blueberry cheesecake in the summer or the infamous Pittsburgh cookie table at weddings and holidays. When I began my first job in the industry nearly 4 years ago, it instantly clicked that this would become my lifelong career. Having the opportunity to source our ingredients from such incredible local businesses makes any dessert just a little sweeter with the taste of home.

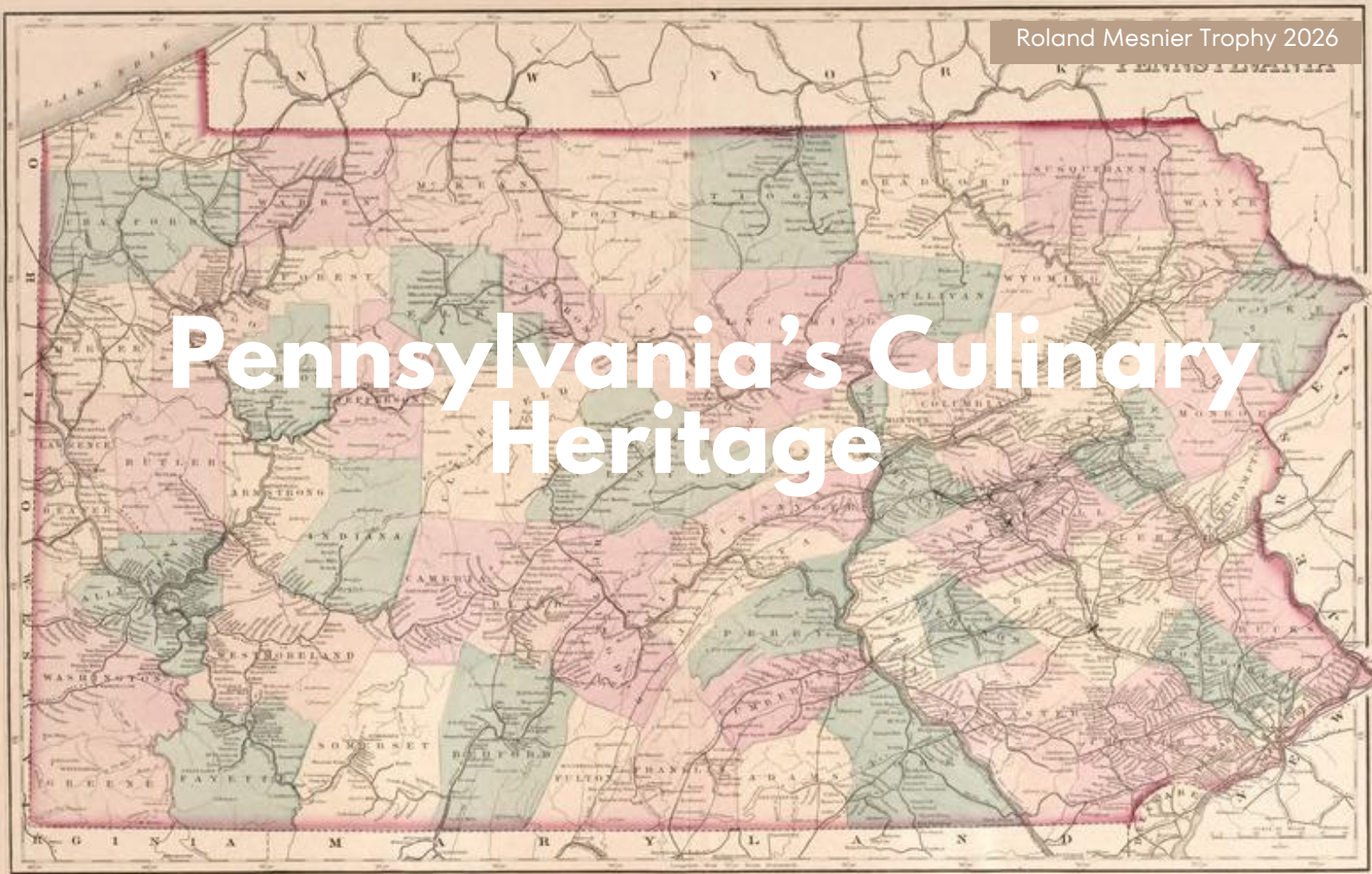


A stylized, handwritten signature in white ink, appearing to read 'Kassidy Steinmetz'.



Pennsylvania's Culinary Heritage

Roland Mesnier Trophy 2026



Pennsylvania's Culinary Heritage

Pennsylvania's culinary heritage begins with its indigenous people, notably the Lenape in the eastern portion of the state, and Shawnee in the west. Native Lenape indigenous practiced the "Three Sisters" method for agriculture, planting complimentary crops together in mounds. Fruit and nuts were largely foraged throughout the state. Acorns provided calorie-rich and nutritious sustenance for early indigenous peoples, though they have been largely forgotten as a food source.

Pennsylvania's diverse climate, characterized by cold winters and humid summers, significantly influences the types of agricultural products that thrive in the region. The state's varying elevations and microclimates support a rich array of crops, including corn, soybeans, oats, and fruits such as apples and peaches. This agricultural abundance has played a crucial role in shaping Pennsylvania's culinary history, fostering a farm-to-table culture that celebrates local ingredients. The emphasis on seasonal, locally sourced produce continues to resonate in modern culinary practices, highlighting the ongoing connection between Pennsylvania's climate and its food culture.



Pennsylvania's largest city, Philadelphia, was the nation's colonial capital. Many of its luminaries, such as Ben Franklin, were frequent visitors to France and helped forge a bond of cultural exchange between the two nations. Up until the 1900s, the word "Philadelphia" itself was synonymous with the elite, refined, and elegant population of the time. The iconic brand of cream cheese used worldwide as the standard for cheesecake was given its name only due to the reputation of the city, and is in fact from Chester, New York.

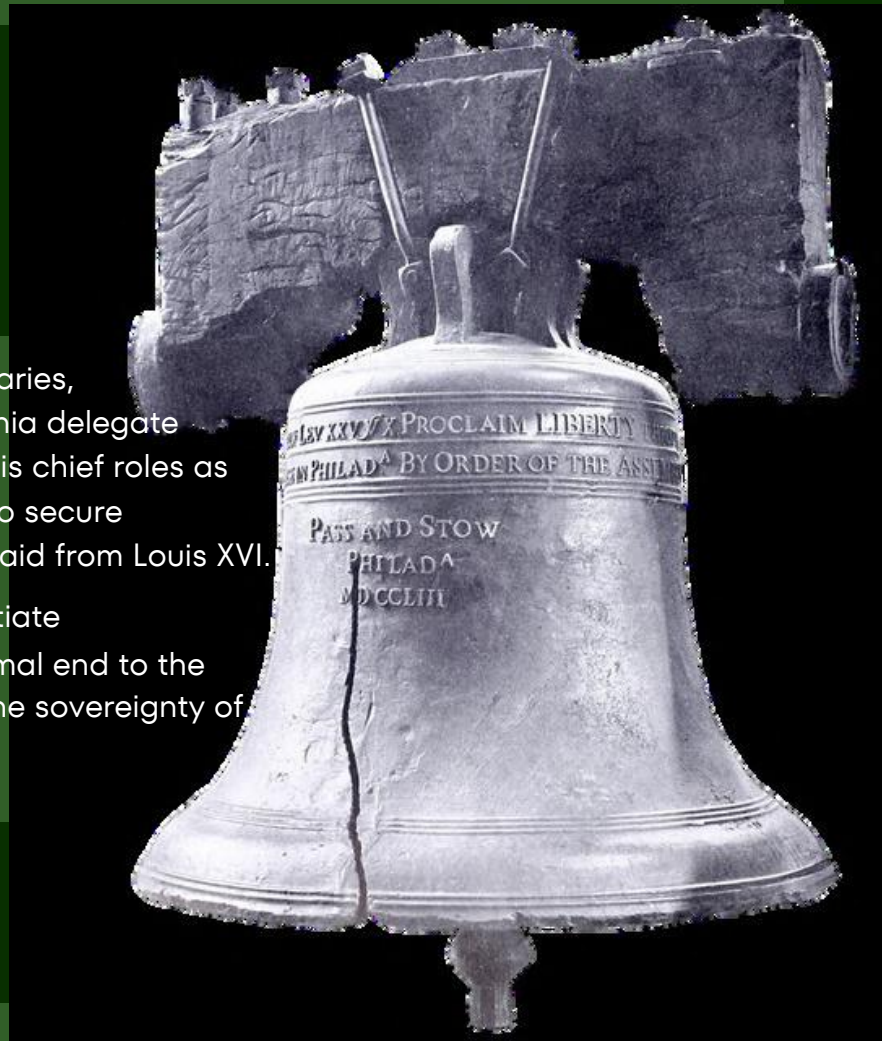
Pennsylvania's Colonial Origin



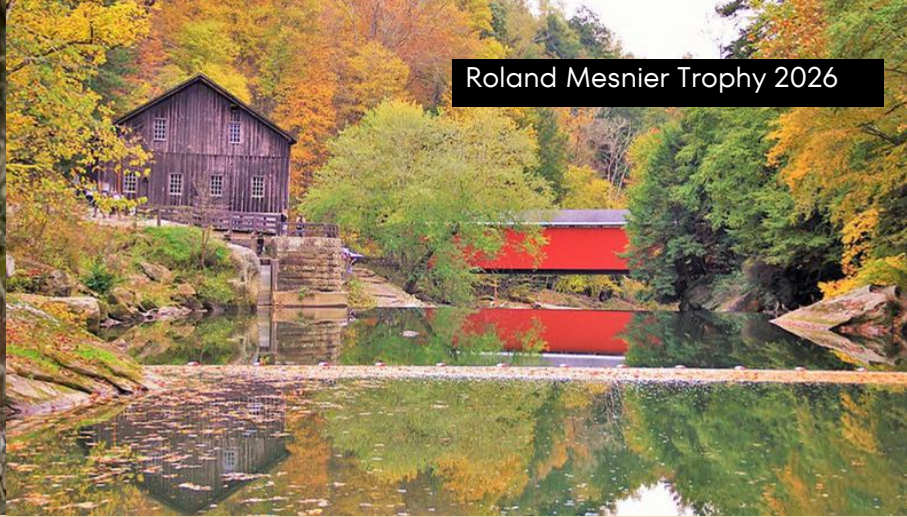
The United States Constitution was signed on September 17, 1787 in Philadelphia, Pennsylvania. The Assembly Room of the Pennsylvania State House is now known as "Independence Hall".

One of the United States' greatest luminaries, Benjamin Franklin, was also a Pennsylvania delegate to the Constitutional Congress. One of his chief roles as lead American diplomat to France was to secure recognition of the new state and formal aid from Louis XVI.

In 1783, it was Franklin who helped negotiate The Treaty of Paris which provided a formal end to the Revolutionary War and acknowledged the sovereignty of The United States of America.



Franklin, beloved by early Americans, was an influential leader whose thoughts and opinions were esteemed by the colonists. As such, this 'first ambassador to France' was a crucial link between French society and culture, and our own.



Harvest Valley Farms Bakerstown, PA



A fourth-generation operation, Harvest Valley Farms sits just north of Pittsburgh, Pennsylvania. The farm began in the mid- 1940s with the family's great-grandmother selling eggs, pork, and vegetables door-to-door to neighbors. Subsequent generations of the family continued to expand the farm and, in 1982, switched entirely to fruit and vegetable production. In more recent years, the farm has adopted a direct-to-consumer model, inviting neighbors from the Pittsburgh region to pick out their own produce at the family's Bakerstown farmstead.

Today, the farm is operated by brothers Larry and Arthur, with Arthur's son David joining as partner in 2005. The three make it their mission to build not only a healthy environment in the fields, but also in the community. Overall crop diversity and local sales are as important as proper soil maintenance. Harvest Valley Farms takes a sustainable and eco-friendly approach to their growing, using the least amount of chemical pesticides and synthetic fertilizers necessary.

Through the use of organic material amendments, crop rotation and less tillage, the family has greatly reduced the long-term process of building the soil structure and ensured the highest-quality, wholesome product for the locals it supplies.

Some of the best Pennsylvania berries are grown here, and we are proud to get the chance to showcase them on a national stage.



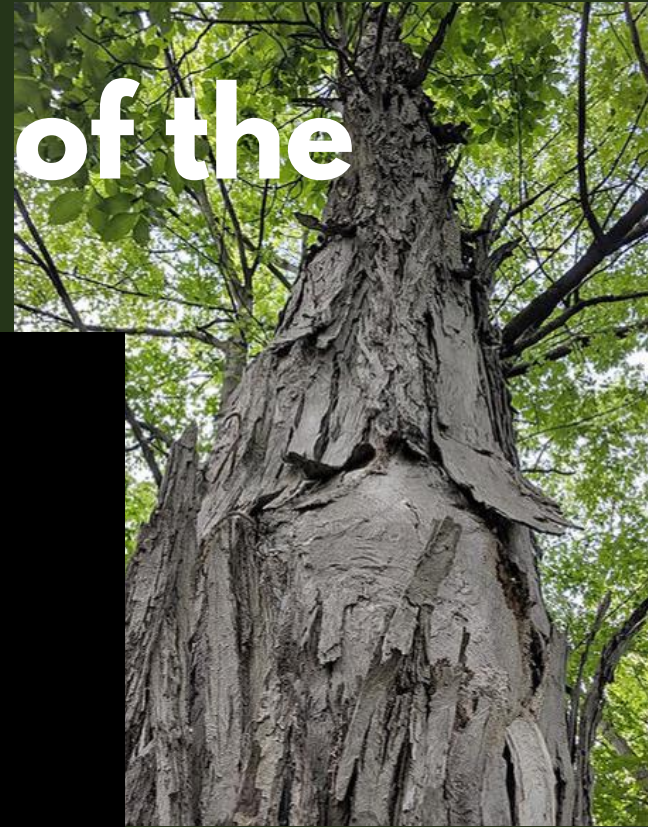
Honey From Our Backyard



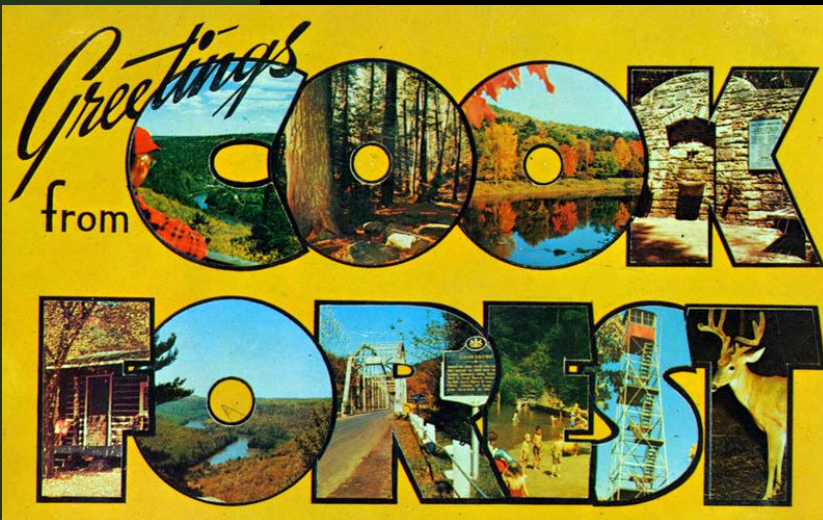
We are chefs in the pastry department of Oakmont Country Club, a National Historic Landmark in Western Pennsylvania and most recently home to the 2025 US Open championship. In addition to being one of the premier golf resorts in the world, we boast a top-caliber culinary program and bee hives on property. The chefs are responsible for maintenance of the hives and collection of the wildflower honey produced. We are proud to share some of that honey in our recipes.



Flavors of the Forest



Most people are familiar with maple syrup, with the semi-sweet sap being extracted and reduced until thick. What is lesser known is that syrups can be made from the products of other trees, including birch, black walnut, and the shagbark hickory. Uniquely with shagbark hickory syrup, the product is made with the bark rather than the sap, which is routinely shed as a natural part of the tree's growth. This bark is gathered, roasted and boiled for hours into a 'tea' which is then reduced to achieve the syrup. The result is smoky, nutty, and wonderfully unique.



Growing up in western Pennsylvania, I went camping quite often with my family and friends amongst these trees - most often in Cook Forest (Cooksburg, PA). I can remember many times, sitting around the campfire roasting s'mores on summer nights. The smell of the hardwood smoke and roasting marshmallow combined to form what is still one of my favorite combinations.



Goat Rodeo Allison Park, PA

Goat Rodeo Farm & Dairy is a 130-acre operation in Allison Park, PA (birthplace of both contestants) with over 100 alpine and nubian dairy goats, using traditional techniques for artisan cheese production. The farm, which started with a single goat, has grown immensely and now supplies many local restaurants, grocery stores, and artisanal markets. Their mission statement is "to create a delicious product and preserve Pennsylvania farmland, one wheel of cheese at a time". Goat Rodeo's Fresh Chèvre is one of many varieties that has won regional and national awards, including 1st place in the 2024 PA Farm Show. Its highly creamy texture and naturally summery, lemony flavor make it a perfect choice for use in a cheesecake, and we are proud to share it as a star ingredient in our plated dessert.



Plated Dessert

Goat Rodeo Chevre Cheesecake
with Harvest Valley Strawberries
and Pink Peppercorn



Harvest Valley Farms

Jus de Fraise

400g strawberries, hulled & split (1)

20g Benigna's Creek "Traminette", reduced from 100g

30g honey, Oakmont Country Club

10g granulated sugar

1x grind pink peppercorn

squeeze lemon juice

330g jus de fraise, from above (2)

5g cornstarch

Combine (1) in a metal bowl, wrap tightly, and place in a steam oven for 20 minutes.

Chinoise to obtain a clear jus. Combine (2) and bring to a boil, then chinoise and cool.

Harvest Valley Farms

Strawberry Sorbet

305g water (1)

288g sugar (2)

109g glucose powder (2)

15g sorbet stabilizer (2)

1218g strawberries, hulled (2)

½ x lemon, zest and juice

1x grind pink peppercorn

Heat (1), then add (2) and boil to 103°C. Pour this over (2) and blend, then chinoise and chill. Freeze completely in canisters and process in the Pacojet.

Blue Meringue

100g eggwhite

100g granulated sugar

100g powdered sugar

2g blue spirulina powder

Whip the egg white until foamy, then gradually add the granulated sugar and spirulina. Whip until stiff peaks form, then fold in the powdered sugar (sifted). Dehydrate at 194°F/fan 1/0% for 2 hours

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Plated Dessert

Goat Rodeo Chevre Cheesecake with Harvest Valley Strawberries and Pink Peppercorn

Speculoos Crumble

100g butter, cold, diced (1)

100g turbinado sugar

30g granulated sugar

5g cinnamon powder

1g kosher salt

25g egg (2)

7g milk

400 All-purpose flour (3)

3g baking powder

Paddle (1) to form a crumb, then add (2) and (3). Continue mixing only until a crumble forms. Bake at 360°F until golden.

Caramelized Tuile

100g chestnut paste

100g chestnut puree

Blend together in spice grinder, then spread the paste and form fine lines. Bake at 338°F/fan 3 for 5 minutes

Goat Rodeo Chèvre Cheesecake Mousse

Crème Anglaise Base

350g Brunton's whole milk

842g Turner's heavy cream

1 x Madagascar vanilla bean, seeded

112g whole egg, Jennie Lee Farms

168g egg yolk, Jennie Lee Farms

150g granulated sugar

Cheesecake Mousse

180g Goat Rodeo Fresh Chèvre

169g Honey, Oakmont Country Club

3x sheets gelatin, 200 Bloom

90g crème anglaise, from above

180g Turner's heavy cream, whipped

Make a traditional crème anglaise, then weigh out the required amount for the cheesecake mousse. Drain the bloomed gelatin and add into the crème anglaise to melt. Pour this to the chèvre and honey, then fold in the whipped cream. Deposit into fleximolds and place in the blast freezer until hardened.





Almond Dacquoise

413g granulated sugar (1)

468g egg white

275g almond flour (2)

92g All-purpose flour

Whip (1) together until stiff peaks form, then sieve (2) and fold in gently. Bake on a half sheet tray at 374°F/fan 3 for ~15mins. Cool and cut rounds for inserts.

Sour Cherry Confit

450 'Griotte' cherry puree (1)

105g 'Golden Barrel' cane sugar (2)

12g pectin NH

75g glucose (3)

20g lemon juice (4)

Warm (1), mix (2) together and add. Add (3) and bring to a boil for 2 minutes. Remove from the heat and add (4). Cast in molds and freeze.

Masterpiece

"Cherry Pie" Entremet

Vanilla Bavaroise

1000gmilk, Brunton's Dairy (1)

8x Madagascar vanilla beans

200g 'Golden Barrel' cane sugar (2)

400g egg yolks, Jennie Lee Farms

36g gelatin leaf, gold strength, bloomed (3)

1000g white couverture, melted (4)

2400g cream, Turner's, whipped (5)

Heat (1) and infuse the vanilla beans, then temper into (2) and cook a crème anglaise. Add (3) and combine with (4) in three additions. Cool the base and fold in (5)

Pie Crust Sablé Reconstitué

Pie Dough

370 butter, soft (1)

90 milk (2)

17 egg yolk

16g sugar (3)

5g kosher salt

490g AP flour

Sablé Reconstitué

160g pie dough, cooked, cooled (4)

44 feuilletine

68g white chocolate, melted

1g fleur de sel

Paddle (1) until creamed, then add (2) and (3) in order. Chill, then roll thinly and bake at 320°F/fan 3 until well-caramelized. Once cooled, paddle (4) until mixed and roll thinly. Chill, then cut circles for entremet inserts.

Lollipop Mignardise

Acorn



Acorn Praline Feuilletine

290g milk couverture (1)

85g dark couverture

85g neutral oil

3x drops acorn oil

198g feuilletine (2)

70g cocoa nibs, crushed

Melt (1) together, add into (2) and paddle until very finely ground. Pipe dots onto an acetate sheet, press flat, and refrigerate until set

Gianduja Mousse for Acorn

500g creme anglaise (1)

6g gelatin powder 200 bloom (2)

24g water, to bloom gelatin

420g Gianduja (3)

3x drops acorn oil

300g cream, whipped (4)

Combine ingredients for step (1) together in a bowl, then gently fold in (2)



Hazelnut Buttercream

250 butter, soft (1)

50 hazelnut praline

75 powdered sugar

3 drops acorn oil

Paddle all ingredients until stiff peaks form. Use tip #801 to pipe a beaded 'cap' on the acorn.

Milk Chocolate Coating

400 MilkCouverture

400 cocoa butter

Melt the cocoa butter in a pan and pour over the chocolate. Dip the acorns at 27°C

Dark Chocolate Coating

300 DarkCouverture

300 cocoa butter

Melt the cocoa butter in a pan and pour over the chocolate. Dip the acorns at 27°C. Dip the acorn caps at 34°C.

Lollipop Mignardise

Hickory "S'More"

Hickory Swiss Meringue

150g egg whites, fresh (1)
112g Shagbark Hickory syrup

15g granulated sugar (2)
0.9g Guar gum
0.6g Iota Carrageenan

Combine (1) in a bowl over a bain-marie, then combine (2) and add. Cook to 55°C, then transfer to a stand mixer and whip until cooled.

Dark Chocolate Mousse

6g gelatin powder 200bloom (1)
24g water, to bloom gelatin

350 crème anglaise (2)

175g dark couverture (3)

450g heavy cream, Turner's, whipped (4)

Combine (1) and leave to bloom for 5 minutes. Melt the gelatin preparation into (2) and mix in three additions into (3). Chill the base, incorporate (4) in three additions, and cast in fleximolds. Blast freeze to harden.

Chocolate Decor

250g Dark Couverture, tempered

Additional Elements

QS speculoos, finely ground

Almond Shortcrust

250g All-purpose flour (1)
125g butter, soft
92g powdered sugar
35g almond flour
QS blackcurrant powder ---
2g kosher salt (2)
52g egg, Jennie Lee Farms

Combine (1) in a mixing bowl with paddle attachment and mix to combined. Add (2) until a dough forms. Wrap and chill the dough, then roll and line the tarts. Bake at 338°F/fan 3 for 8-10mins.

Lollipop Mignardise

Wild Black Raspberry

Black Raspberry Ganache

100g cream (1)
17g trimoline

56g black raspberries (2)
100g white couverture

28g butter, soft (3)

Boil (1), then pour over (2) and emulsify. Add (3), emulsify, and fill the tart shells.

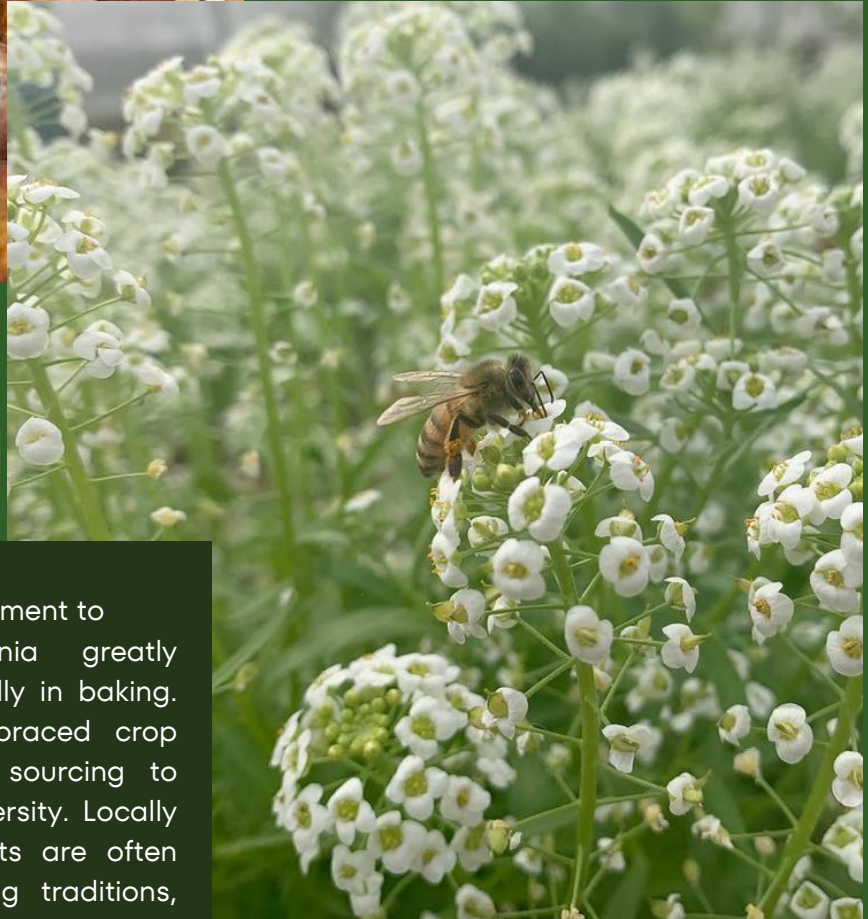
Caramelized Tuile

100g chestnut paste
100g chestnut puree

Blend together in spice grinder, then spread the paste and form disc shapes. Bake at 338°F/fan 3 for 5 minutes

Additional Elements

Black Raspberries, Fresh
Purple Wood Sorrel



Conculsion

The rich agricultural landscape and commitment to sustainable practices in Pennsylvania greatly influences the culinary heritage, especially in baking. Farmers in the region have long embraced crop rotation, organic methods, and local sourcing to maintain soil health and promote biodiversity. Locally sourced grains and seasonal ingredients are often reflected in historic recipes and baking traditions, particularly within the Pennsylvania Dutch community. As European immigrants settled in the area and integrated their traditions with the natural harvest of the area, they created delicious baked goods like pies, cheesecakes, and soft pretzels. We honor the historical baking methods of Pennsylvania through the use of local high-quality products, aiming to support a more sustainable food system. Our goal is to emphasize a deep connection between the land, the resources it provides, and the community's cultural heritage.

Thank you to our local farms and purveyors



Harvest Valley Farms

Bakerstown, PA

Berries



Goat Rodeo

Allison Park, PA

Fresh Chèvre



Trax Farms

Finleyville, PA

Berries



Construction Junction

Pittsburgh, PA

Reclaimed PAhardwoods,
used in the construction of
the presentation platter



Bee Creek

BearCreekVillage, PA
Shagbark Hickory Syrup



Benigna's Creek
Vineyard & Winery

Klingerstown, PA

"Traminette"



Brunton Dairy

Aliquippa, PA

Wholemilk,Amish"GoldenBarrel"can
rolled butter



Frankferd Farms

Saxonburg, PA

sugar



Turner's DairyJennie Lee Farm

Penn Hills, PA

HeavycreamOrganic,free-range
chicken eggs



Robinson, PA





We, the applicants, wish to express our heartfelt appreciation to the organizers of the Roland Mesnier Trophy 2026 for their consideration.

Thank you for the opportunity to share our wonderful state.

North America Pastry Champions Trophy

2nd Edition



Application Form

(Please print, complete, and scan; photos will not be accepted)

Personal Information : Team Captain

Full Name : ADAM BATES

Title : EXECUTIVE PASTRY CHEF

Date of Birth : AUGUST 04, 1989

Place of employment : OAKMONT COUNTRY CLUB

Work Address : 1233 HULTON RD. OAKMONT, PA 15139

Home Address : 2300 FOREST DRIVE PITTSBURGH, PA 15235

Phone Number : 412 965 8496

Email : ABATES@OAKMONT-COUNTRYCLUB.ORG

Jacket size : 46

US Number: 42/44/38..

Citizenship: UNITED STATES

I have read the application file (rules, regulations and general information) and I understand the entirety of its content. If I am selected to be a participant, I will commit my best efforts towards the success of the team.

Sign here:

Date:

3/9/2026

Employer Agreement (If Applicable)

I have read the application file (rules, regulations, and general information). If my employee is selected as a participant, I understand the commitment necessary on his/her behalf for the preparation of the competition. I will support his/her effort in contribution towards the team's success.

Full Name : Jake Adamonis

Title : Executive Chef

Sign here:

Date:

3/16/2026

The deadline to send this application will be April 1st, 2026.
The 6 Teams Finalists will be notified on April 15th, 2026.

North America Pastry Champions Trophy

2nd Edition



Application Form

(Please print, complete, and scan; photos will not be accepted)

Personal Information : Sous Chef

Full Name : KASSIDY Steinmetz
Title : Pastry Cook
Date of Birth : 2/7/2003
Place of employment : Oakmont Country Club
Work Address : 1233 Hulton Road
Home Address : 235 Mt Vernon Road
Phone Number : 412 552 0854
Email : kassidysteinmetz80@gmail.com
Jacket size : Medium US Number: 42/44/36...
Citizenship : United States

I have read the application file (rules, regulations and general information) and I understand the entirety of its content. If I am selected to be a participant, I will commit my best efforts towards the success of the team.

Sign here:

Date:

03/10/2026

Employer Agreement (If Applicable)

I have read the application file (rules, regulations, and general information). If my employee is selected as a participant, I understand the commitment necessary on his/her behalf for the preparation of the competition. I will support his/her effort in contribution towards the team's success.

Full Name

Jake Adamonis

Title:

Executive Chef

Sign here

Date:

3/16/2026

The deadline to send this application will be April 1st, 2026.
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