

It's 12:00pm on a Saturday and Chef Kyle Kreiger is lighting his grill. For Chef Kyle, however, it's not just the simple twist of a knob to get the propane flowing through the lines. No, for Kyle it begins earlier in the week when he meets with a local gentleman who sells him a variety of hard woods. He selects an assortment of oak, hickory and apple wood with which to give his dishes a certain uniqueness. When Kyle and his wife decided to go into the business of opening a new restaurant in downtown Hot Springs he knew that wood burning grill would be the centerpiece in the kitchen. A piece of equipment that would give his menu items a richer flavor and allow his restaurant to stand out from all the others.

On November 13, 2014 Les Cochons d'Or (pronounced Lay Co-Shawn Door) opened its doors to the outside world. A collaboration between Chef Kyle and his wife Crystal and another couple who own a nearby Bath County restaurant. Prior to November Kyle and his wife Crystal were residing in Greenbrier County, WV and working at the famed Greenbrier Resort. In fact, this was their second go 'round at the Greenbrier. They met there about 15 years ago while Kyle was enrolled in the culinary apprenticeship program. Fast forward a few later and the couple returned to the Greenbrier after having spent time in Wisconsin, North Carolina, Florida, and a few other locales sharpening and honing in on their craft. Kyle's focus was always in the kitchen, but while he was cheffing away at some great free standing restaurants and hotels/resorts, Crystal was focusing on front of the house service and wine knowledge. A skill that she grew and matured into a successful sommelier career that was just highlighted with the passing of her Advanced Sommelier exam.



After a few years at the Greenbrier both decided it was time to do something on their own. Of course jobs could have been gotten at prestigious restaurants around the country, but Kyle and Crystal felt it was time to put all of their experience to the ultimate test and open a restaurant of their own. A scary endeavor, no doubt, but one that they are hopeful will result in personal and professional success and fulfillment.



So, LCdO opens. A small restaurant with an urban feel in a country setting. In a county with only 4500 full time residents it does seem like a bold move for the couple who obviously want to be busy and create the ultimate dining experience. What some folks might not realize is that they are in a very unique county. Bath County Virginia is nestled in the Alleghany Mountains in the middle of the George Washington National Forest. True the county is primarily made up of forest and nature conservancy, but it is also home of The Omni Homestead Resort (another famed historic hotel). Thanks in large to that resort the county has significant second home population and influx of people throughout the year who frequent to visit the natural hot springs, and just get away from the hustle and bustle.

LCdO hopes to be a staple in this little county. A place that locals and visitors look forward to visiting. Their concept is to use the freshest and most local ingredients, simply and elegantly prepared, with a French twist. Onion Soup features beef chicken broths instead of the traditional beef, giving it a lighter

flavor complimented with the sweetness of shallots among other onions. It might not be traditional, but you'll soon find needing to come back salad of frisee, is another highpoint. The way the yolk will add a depth and salad. Their Cochon d'Or, is tenderloin wrapped can't have too much served on a bed of



yourself craving it and for seconds and thirds. A lardons, and a poached egg of your dining experience. blends with the vinaigrette dimension to that beautiful namesake entrée, Le golden indeed. Pork in pancetta, because you pork, then pan-seared and forbidden rice. You would

be amiss to leave without trying one of Kyle's desserts. While the selection may be small, the flavors are nothing but, and you'll find any of the offerings worth that extra forkful when you just don't think you can eat one more bite.

Naturally with Crystal's beverage background their wine and spirits program is equally as pleasing on palate. Crystal thoughtfully put together a smart wine list with a nice selection of wines from around the world. She is readily available to walk patrons through the list, and enjoys sharing her vast knowledge with guests. They hired a mixologist who has brought a culinary thoughtfulness to their cocktail list. Using ingredients such as bacon (of course), rosemary, sage, and egg whites, you will be wowed by his cocktail genius. Don't leave without having him smoke a cocktail for you. That's right, he literally burns wood chips using a smoke gun to add flavor to the cocktail ice. The smoke actually sticks to the ice and imparts a smokiness to your drink. How appropriate since it all began with a wood burning grill?

