



**Chef Henning Lorenzen**  
**Executive Chef and Director of Food and Beverage at Fox Hill**

Fascinated as a boy by his grandmother's hotel kitchen in Denmark, Henning Lorenzen found his passion for food at a young age. He attended culinary schools, did apprenticeships in Europe and the U.S., and for 30 years has followed his calling in Denmark, Germany, Australia, England, Washington, D.C. and most recently Maryland.

Specializing in Danish, German, American and French cuisine, Lorenzen brings an international pedigree to the table at Fox Hill luxury retirement community in Bethesda, Maryland, where he is Executive Chef and Director of Food and Beverage. He utilizes his broad-based experience to meet the tastes of the well-traveled residents.

"Residents here have lived and traveled around the world and appreciate quality and variety in their cuisine," said Lorenzen, a Hagerstown resident. "We work with many specialized vendors locally and across the country to get the best and freshest ingredients for an exciting dining experience at every meal."

Lorenzen came to Fox Hill in 2008 and today oversees a staff of 40, including a pastry cook, sushi chef, display chef and other expert culinarians in four dining venues from fine to casual. Fox Hill is a luxury retirement community, managed by Sunrise Senior Living, located at 8300 Burdette Rd. amid a 16-acre wooded preserve near Burning Tree Country Club in Bethesda, Maryland. The gated residence is for those ages 60 and above and offers independent living condominium ownership, as well as access to assisted living and memory care. Visit [www.foxhillresidences.com](http://www.foxhillresidences.com) for more information.

Prior to Fox Hill, Lorenzen co-owned and operated Wurzburg Haus in Derwood, Maryland, rated in Washingtonian Magazine's Top 100 restaurants, and owned and operated Henning's in Frederick, Maryland. Before that he was Capitol District Chef for Marriott Management Service, Executive Chef at the World Bank in D.C. and chef at the Sydney Opera House.

Lorenzen likes to mix the menu at Fox Hill with innovation, tradition and variety. Black bean and Tasso pork with cilantro sour cream; chicken Florentine stuffed ravioli with roasted butternut squash sauce; grilled fresh fish with purple mashed potatoes, vegetables with saffron broth; and spiced poached apples with brown sugar crumb topping for dessert are among popular appetizers, entrees and desserts. Residents' favorites, such as grass-fed filet of beef, Maryland crab cakes and rack of lamb, are always on the menu. The 12-14 entrée selection will often offer shepherd's pie, creamed chicken and biscuits, meatloaf and a wide range of other traditional European and American fare. Local seasonal fruits and vegetables are a priority. When not in season, fish and seafood are flown in from Hawaii, California, the Gulf and Florida.

Lorenzen attended Esbjerg Culinary Preparation School in Esbjerg, Denmark, Gasthof Germania German Culinary Training in Aulhausen Germany; Alborg Culinary College in Alborg Denmark and the Culinary Institute of America in New York.

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