



Food has played a momentous role in Casey's life starting from a very young age. Coming from two very different families, she was influenced by both her French and deep Southern roots. She learned valuable cooking styles and carried those lessons in her cooking today. Casey began as a prep cook at the Mansion on Turtle Creek in Dallas. She started in prep in this 5 Star, 5 Diamond property in Dallas and eventually worked her way up through the ranks and achieved the title of sous chef under a culinary Legend, Chef Dean Fearing, her mentor.

After several years, she started her own path as an executive chef at Shinsei, a new and busy restaurant in Dallas' Highland Park neighborhood, where Casey received a 4 star rating.

Press: Casey at Shinsei

It was then that Casey was approached by Bravo's hit series Top Chef. She competed on Season 3 and later on Season 8: All-Star show. After achieving great success as a finalist and fan favorite, Casey moved to Napa Valley to continue her education in food and wine.

In 2010, Casey was the executive/consultant chef of The Brownstone in Fort Worth, which opened to critical acclaim and achieved a 4 star rating.



2013: Healthy Choice commercial feature.

2014: Appearance on culinary show Food Fighters.

2014: Bud Light's Super Bowl commercial.

Ongoing: featured chef on Better Living's "In the Kitch".

In June 2014, she opened her third restaurant, Aveline and The European in San Francisco. She also has a private dining company in Napa Valley that creates a coursed dining experience in every imagined setting.

Casey amicably parted ways from Aveline in order to pursue even greater things, but remains proud of what she helped build.

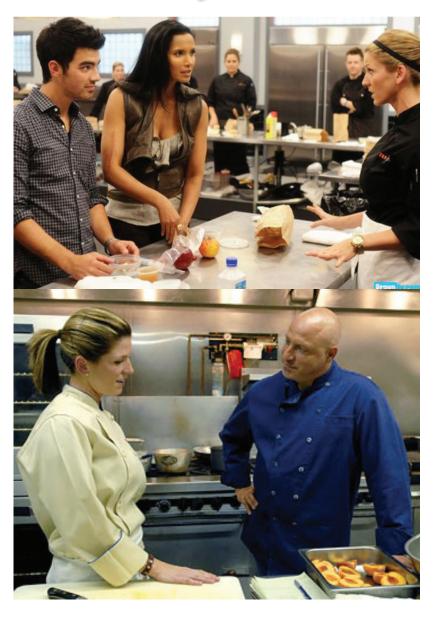
The name represented her grandmothers and everything from the layout to the seating to the wall decor is all Casey's concept.

See Chef Casey's creation below.

Press: Aveline

Casey currently travels and cooks all over the U.S. making radio, event, and television appearances.

# TOPFGREF



#### Chef Casey Thompson

Bio from the Top Chef official website:

Learning from celebrity chef Dean Fearing at Rosewood Mansion on Turtle Creek, one of Texas' most historical fine dining restaurants.

She then opened and became the Executive Chef at one of Dallas' most popular Asian restaurants, Shinsei.

After competing on Top Chef, Casey then settled in San Francisco and traveled the world, learning techniques from places as far as Thailand and Argentina.

She became the American Ambassador for an Argentinian Malbec, a brand of Moet-Hennessey, and cooked her way through the Napa Valley learning the art of pairing farmed foods with wines.

Press: Top Chef website

Press: In The Kitch

Casey split her time between the West Coast and Texas. In 2010, she opened Brownstone Restaurant in Fort Worth to critical acclaim.

In the spring of 2014, she opened Aveline restaurant and The European bar in the heart of San Francisco. Casey can currently be seen on Better Living's television show, In the Kitch.









**APPEARANCES** 

Ambassador for Terrazas Malbec with Moet Hennessy





LA Food and Wine



Pebble Beach Food and Wine





D Magazine Interview: Dallas, Texas



Press: D Mag Interview

WFAA Appearance: Dallas, Texas



Press: WFAA segment

Watch Chef Casey in action! Click the link below to watch a variety of:

- Appearances
- Cooking Shows
- Instructional Videos
- Events



Press: YouTube Videos







Chef Casey is available for private events, appearances, television and cooking demonstrations.

For private events, please contact: Michael DeSantis

**Email Michael DeSantis** 

For event bookings / appearances, please contact: Kristen Nava Abrams Artists Agency 310.859.1417

**Email Kristen Nava** 

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