



CHEF CASEY THOMPSON

SHINSEI RESTAURANT - DALLAS, TEXAS

Sitting in an office in Houston, marketing jet fuel to NASA, Casey Thompson never imagined she would achieve national fame and appear on magazine covers as one of the country's most loved chefs. Years later, she is at the helm of one Dallas' most popular restaurants, Shinsei, fresh off her appearance on Bravo TV's *Top Chef Season 3* and graces the March 2008 cover of *D Magazine's* Best Restaurants issue.

As a finalist on one of America's most watched reality shows, Casey showed everyone that she can take the heat and keep on cooking amongst some of the most-revered chefs. Winning over usually critical chefs including Anthony Bourdain and Eric Ripert with her tasteful creations, often created with little time and equipment, Casey made herself a star on the ever popular culinary scene.

Back in Dallas, Casey strives to create new and unique dishes at her Pan-Asian restaurant, using the freshest ingredients and flavors. Supported by a team of cooking professionals, Chef Thompson continues to wow critics and diners alike with her fiery flavors and enthusiastic personality. A nightly specials menu is created utilizing hard to find ingredients available locally. Known for its signature dishes, including Surf & Turf Tataki, Miso Black Cod and fried rice made with sushi rice, Shinsei has become a premier Dallas dining destination.

A native of Cedar Hill, Texas, the 30-year old Thompson, learned from one of Dallas' most celebrated chefs, Dean Fearing, at The Mansion on Turtle Creek. Working her way up from prep cook to sous chef, Casey left the Mansion to take on her own kitchen and leave her mark on the Dallas culinary scene.

In her free time, Casey enjoys trying out new Dallas restaurants and tasting the flavors of her fellow chefs. She also enjoys running and lending her talents to support local charities including the American Heart Association and the Ronald McDonald House of Dallas.