



Food has played a momentous role in Casey Thompson's life starting when she was a young girl. As a Texas native, she came from two very different family culinary backgrounds. One was influenced by southern style and the second from heavily influenced French cuisine. It was here that she found cooking to be her calling. Her professional start began as a prep cook at the Mansion on Turtle Creek in Dallas, Texas where she spent hours peeling potatoes, harvesting lobster, making tortillas and tying corn husk bows. This grassroots experience was necessary to achieve the goals she had set in front of her. Station by station, she eventually achieved the title of sous chef under the Southwest culinary Legend, Dean Fearing.

After several years at the Mansion, she began as an executive chef at Shinsei in Dallas; a Japanese influenced/open concept sushi restaurant. It was also then that she was approached by Bravo's Emmy winning series Top Chef for Season 3. After competing on the show and achieving great success as a finalist and fan favorite, Casey then moved to San Francisco to continue her education in food and wine. She spent years working for various wineries pairing wines with foods selected from local farms while running her own private dining business, "Chef Casey Thompson". She traveled a great deal to learn more about the cuisines of other cultures. She learned new techniques from chefs from all over and became the US Ambassador for Terrazas de los Andes, a Moet-Hennessey brand. It was then that Casey opened Brownstone in Fort Worth, Texas to critical acclaim. She appeared in a Healthy Choice Commercial for Top Chef on prime time television. She then returned to Bravo for the All-Star competition while opening Aveline in San Francisco in the heart of the city. The name of the restaurant is a combination of her two grandmothers names and pays homage to her culinary upbringing.

In 2015, Casey began working as the Executive Chef for the Inn at Rancho Santa Fe in the San Diego area to turn the dining experience there into an acclaimed destination restaurant.

In 2016, Casey continues as the executive chef at The Inn in Rancho Santa Fe, CA. She also continues her private dining business in the Napa Valley. She again joined another television competition yet to air and competed with skillful integrity.

“Clever ideas and skillful execution...It’s clear that Thompson is a good chef — and she could be great...” Michael Bauer, SF Chronicle. San Francisco, California

“‘Top Chef’ fan favorite Casey Thompson has made her San Francisco debut with Aveline, a luxurious restaurant inside the recently-renovated Warwick Hotel. Thompson’s focus is on farm-fresh, imaginative, often romantic versions of French and California classics.” Jessica Yadegaran, Mercury News. San Jose, California

“Thompson, who draws her inspiration from Southern cooking, reveres great produce, and she knows where to find it. Yes, her cheesy grits rock and she cooks up some smokin’ ribs, but it’s her way with that great produce that positively dazzles...

Brownstone is one of the best restaurants to open in our area this year, and I applaud chef Thompson’s approach. Even if her reverence for produce evokes California cuisine... her cooking is emphatically Texan, executed with quiet confidence and a sense of fun.” Leslie Brenner, Dallas Morning News. Dallas, Texas

Casey enjoys Seasonally Influenced American food, focusing on sustainable proteins while utilizing fresh, organic, and local produce. She also likes the color Kelly Green because green reminds her of grass, vegetables, and life.

Her inspiration is from the mindset that the lives of today should use our resources to meet today’s demands and yet preserve our environment so that tomorrow’s generations can meet their needs.

When asked what is her favorite salad dressing, Casey responded with “Ranch...it reminds me of Texas and it contains mayonnaise. It is the glue that holds us together. And who doesn’t like herbs and mayonnaise together?”