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CHEF ON:

Josh Thomsen Steaks things out

BY ROBBIE KATZ

A Corporate Executive Chef for the **BGM Steakhouse** collection of restaurants in Las Vegas, West Hollywood and Santa Monica, 34-year-old Josh Thomsen definitely has a full plate. The Manhattan-born, New Jersey-raised Thomsen was first brought to Las Vegas by **Michael Mina** to be Executive Sous Chef at **Wink's Nob Hill** at **MGM Grand**, and went on to open **Sinoo's Kitchen and Bar** at the **Red Rock Hotel & Casino**. Known for his creative approach and refreshingly untraditional menus that celebrate both the classic and the ordinary, giving his own unique twist to both, Thomsen has become one of the brightest new stars in the culinary horizon.

Q: How old were you when you first became interested in cooking?

A: My sixth-grade notebook says "future chef." I got my first job cooking at Fendi's when I was 15 years old.

Q: Who was your inspiration?

A: My love of food emanates from my father — he was a closet chef. He got all the food magazines every month and he loved to recreate the food in them — he even made chicken stock and veal stock at home. He was my first mentor and teacher.

Q: What's your favorite food?

A: I love everything and I eat everything. Though I haven't found it possible yet to take two days off a week, I'd like to take one of those days and cook. While I create new things here at BGM, when I cook for myself at home, the simplest things are my best — a steak and baked potato, roasted chicken or pasta with meat sauce.

Q: Where do you go when you eat out?

A: I think it's really important to be on the other side of the table. When I eat out, I like to go to the **Finley Tapas Bar** or **Paradise** — a lot of chefs go there — or **Becher**, **Thomas Keller's** restaurant at the **Venetian**. I worked for **Thomas** at **Fresh Laundry** in NYC.

