

Savor Your Destination



Celebrity **X** Cruises®

CHEF

Sean Brasel

Behind every great restaurant, there's a creative, talented, chef that brings passion, dedication and excellence to every bite; Colorado born Chef Sean Brasel is such a chef.

Working with business partner David Tornek for 12 years, Brasel creates the tastiest menus and hottest see-and-be-seen restaurant concepts in the business, repeatedly exceeding diners' expectations. Their latest creation, Meat Market – a sizzling contemporary American steakhouse with a NYC vibe – located at 915 Lincoln Road in the heart of South Beach, has taken the city and restaurant critics by storm. Brasel's menu embraces the staples of a classic steakhouse – a variety of prime cuts, generous portions of innovative seafood, amazing sides and appetizers – and infuses them with an artful, contemporary spin, appealing to those looking for a traditional experience as well as more adventurous diners.

A graduate of the prestigious Madeline Kamman's School for American Chefs in Napa Valley, Brasel met Tornek in 1994 when they opened several successful restaurants in Colorado, before relocating to South Florida to launch Touch on Lincoln Road. A pre-cursor to Meat Market, Touch went on to garner acclaim for Brasel's ambitious contemporary American cuisine and Brasel became a go-to talent for off-site catering, eventually leading to the creation of Touch Catering, in 2005, a wildly successful venture from the get-go, drawing big name clients and positioning Chef Brasel as a superstar on South Florida's catering circuit. Meat Market is located at 915 Lincoln Road on South Beach.