

Shawn Horne
Horne & Dekker



Shawn Horne is a culinary artist with a 15-year career in has overseeing, managing, and consulting for four- and five-star award-winning restaurants, including Five Sixty by Wolfgang Puck, Kitchen 1924, York Street, Ferré, Abacus and the Green Room. He was instrumental in posting record returns for chefs and concept kings beginning with none other than culinary icon Stephan Pyles. He is grateful for continuing his culinary education with the likes of Kent Rathbun, Marc Cassel, Sharon Hage, Patrick Columbo, and Wolfgang Puck. Horne has managed a James Beard Dinner for Pyles, assisted in preparations for three Taste of the NFL Super Bowl Events and helped execute a Presidential Inauguration dinner for 20,000.

Horne originated some of the most critically and fan-favored promotional concepts from Feed Me/Wine Me at The Green Room to his crowd-pleasing “Hangover Brunch” at Kitchen 1924. From 2005 to 2008, he owned and operated Kitchen 1924 in Lakewood to consistently good reviews and developed a loyal following.

Now, with his brand new Horne & Dekker restaurant on North Henderson in Dallas, Horne will serve eclectic comfort food that honors classic recipes with an updated twist.