



Nina Compton

Born and raised in St. Lucia, Nina grew up with the flavors and beauty of the Caribbean. Leaving the cozy, warm winters of the Caribbean, Nina chose to move to chilly Hyde Park, NY to study at The Culinary Institute of America.

Nina opened her first solo restaurant, Compère Lapin, at the Old No. 77 Hotel & Chandlery in the Warehouse District. Since opening in June 2015, Compère Lapin has received critical acclaim including Eater National's "Best Restaurants in America 2017"; a rave review in The New York Times, and Top 10 Winner of Playboy's Best New Bars in America 2016.

Compton's highly anticipated Bywater American Bistro – which opened in March 2018 – features contemporary American fare, showcasing the chef's culinary craftsmanship while focusing on seasonal ingredient-driven cuisine in a casual, convivial setting.

A woman of many hats, Nina competed on Season 11 of Top Chef where she was runner up and voted fan favorite by viewers. She also serves as the Culinary Ambassador of St. Lucia.

Awards

"Winner, James Beard Award: Best Chef, South 2018

Food & Wine "Best New Chef", 2017

Eater National "Best Restaurant in America", 2017

Restaurants


Compère Lapin

Bywater American Bistro

Social Media

 [@NinaCompton](https://www.instagram.com/NinaCompton) 44.6k

 [@Nina_Compton](https://twitter.com/Nina_Compton) 13k

 [Chef Nina Compton](https://www.facebook.com/ChefNinaCompton) 154k