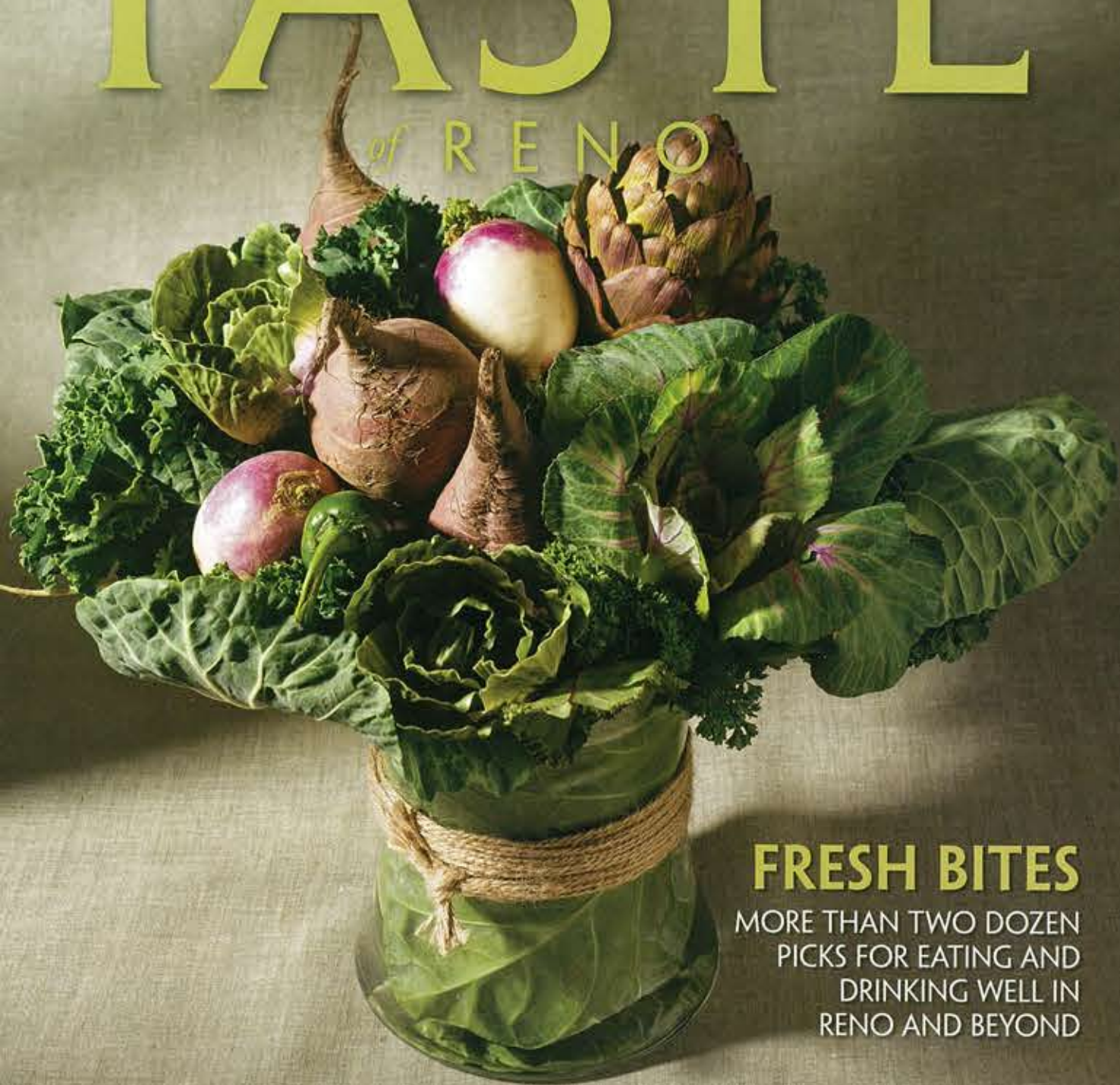


# TASTE

of RENO



## FRESH BITES

MORE THAN TWO DOZEN PICKS FOR EATING AND DRINKING WELL IN RENO AND BEYOND

## PRODUCE SAVVY

TIPS FOR SELECTING WHAT'S IN SEASON

## MEAT AND SEAFOOD | ●



↑ HANGER STEAK PROVENÇALE

↓ CACTUS CREEK'S SEASONAL MARKET SALAD

## Out-of-town talent

*A San Francisco chef takes charge of the kitchen at Cactus Creek Prime Steakhouse in the Bonanza*

BY LAUREN SUNDERLAND

Cactus Creek Prime Steakhouse in the Bonanza Casino consistently ranks among the area's top steakhouses (and according to at least one poll, it's the very best of the bunch). The restaurant, which serves only USDA Prime Grade beef, the best grade, recently brought aboard a new chef de cuisine, Adam Ornellas. He's a Bay Area native who brings with him experience at several San Francisco kitchens, including Michelin-starred Masa's in San Francisco and at Plumed Horse in Saratoga, Calif. Chef Adam talks about what brought him to Reno and his plans for Cactus Creek.

*You once cooked at a Michelin-starred restaurant. They are very rare; what was the kitchen like?*

The quality standards in a Michelin star restaurant require a greater amount of attention to detail, focus on highly seasonal products, the use of modern molecular cooking techniques, innovative tools, and cutting-edge culinary science ingredients.

*What brought you to Cactus Creek?*

My family and I were considering moving to Reno, and I learned that Cactus Creek was seeking a chef de cuisine. I had heard about Cactus Creek being a 100 percent USDA Prime steakhouse and being voted the best restaurant in Northern Nevada for the fourth consecutive year by the readers of Nevada Magazine.

After seeing the restaurant and getting to know the owners and my potential team, it was an easy decision to choose to take the reins of the kitchen. I saw a great team and

knew that by working together, we could create new and exciting menu items that guests would enjoy and that they wouldn't find anywhere else in Reno.

*Tell us about what distinguishes your team at Cactus Creek.*

There's a strong send of equality and teamwork and a respect for each other's passion for excellence. Rigoberto Rodriguez, Cesar Partida and I trust each other and everyone learns from each other every day. We work as a family.

### WHEN YOU GO

**CACTUS CREEK PRIME STEAKHOUSE**  
4720 N. VIRGINIA ST., IN THE  
BONANZA CASINO  
334-5555 • BONANZACASINO.COM