

TASTE

of RENO



**BON
APPETIT!**

26 RESTAURANTS
TO DINE FOR

WRAP IT UP
LOCAL FOOD
GIFTS FOR
EVERYONE ON
YOUR LIST

● | MEAT AND SEAFOOD



HERBES DE PROVENCE PAN-SEARED RACK OF LAMB WITH PUMPKIN-SEARED RISOTTO AND GOAT CHEESE CRUMBLE.

PHOTOS BY CHRIS HOLLOMAN

Primed for passion

In the Bonanza Casino, Cactus Creek features top beef and a chef who lives for his food

BY HEIDI BETHEL

During a career that's taken him around the world, chef Adam Ornellas has worked in many kitchens, including those in restaurants with Michelin stars. He brings his technique and love of food to Cactus Creek Prime Steakhouse in the Bonanza Casino, where he and his team send out USDA Prime Grade beef and a host of other compelling dishes.

Tell us about your culinary journey. What influences does your food reflect?

My Portuguese grandfather plays a big inspiration in my cooking and my Mom taught me how to cook when I was 15. I've carried those lessons with me throughout my career, picking up new tricks along the way.

I aspire to Thomas Keller's greatness. He is the only American chef to hold multiple

three-star Michelin ratings. His example has instilled in me ridiculously high standards in the way I do things. These lessons transform the dishes on the menu at Cactus Creek. We offer really good food made with care and compassion.

What is USDA Prime beef for those not familiar with the grading system?

Cactus Creek Prime Steakhouse was the first restaurant in Reno to offer only 100 percent USDA Prime beef. Only two percent of American beef is outstanding enough to earn the coveted USDA Prime grading, the top grading for quality. We hand select our beef and take care of any grinding in house.

Besides beef, what's on the menu for fall and winter?

All seasons bring their bounty, and we love capitalizing on that. This is where our harvest menu comes in. I hit the



SOUTHERN TURKEY DINNER.

produce companies pretty hard and am very demanding that we use organic fruits, vegetables and herbs.

Then, we transform those ingredients into dishes like herbes de Provence pan-seared rack of lamb with pumpkin-seared risotto and goat cheese crumble, or like our hearts of palm and pomegranate purée served with USDA Prime flat iron steak and root vegetables. We're really into sustainable food and are open-minded to exploring outside-of-the-box cooking.

WHEN YOU GO

CACTUS CREEK PRIME STEAKHOUSE
IN THE BONANZA CASINO
4720 N. VIRGINIA ST.
RENO • 775-334-5555
BONANZACASINO.COM