

Food, Drink & Entertainment

The Stone House Cafe

1907 S. Arlington Avenue

Reno, NV 89509

775-284-3895

www.stonehousecafereno.com

by Gregorio Torres

Sierra Sage Contributor

"Where our curiosity is absolute. Where excitement of what we do is forever changing and learning never ends. These challenges we do accept. For you are whom we must please."

~ Paul Abowd

Have you ever gone to a restaurant where you had the feeling of being at a friend's house instead of being at a restaurant? The Stone House Cafe, on the corner of Arlington Avenue and Plumb Lane, definitely has such an atmosphere. Built in 1918 and located at the former home of the famous Arlington Nursery, one

Greg Torres

will find that this is no ordinary cafe: it's classy, yet casual, serving excellent continental cuisine in a beautiful setting.

The interior of the cafe has a lively feel, with colors of forest green and yellow, white crown-molding, and decorative sconces. A variety of framed concert posters, from Jimi Hendrix to Willie Nelson, are hung around the restaurant's interior, giving it an eclectic tone. Guests can also enjoy dining in the enclosed porch at the entrance to the restaurant.

The exterior of The Stone House Cafe is attractive in its design, decorated with river rocks that were found on the property. Weather-permitting, plenty of seating is

available outside on the large patio with room for more than 80 guests. Under full-grown trees and surrounded by lots of plants and flowers, dining outdoors at The Stone House is a refreshing and natural experience. There is even an area in the patio called the Sierra Room which is surrounded by large pine trees.

Owned by the renowned Abowd family, along with partners Jorge and Maria Flores, the cafe has a distinct personal touch. The kitchen is headed by the great Chef Paul Abowd, who at 81 years young continues with his passion of making food for other people: "I've got deep feelings about food!" Mr. Abowd works 7 days a week preparing amazingly delicious meals. Jorge Flores has been a chef alongside Paul for the past 15 years, and together they have created quite a following at the cafe since its opening in September of 2005.

Paul's daughter Cyrina oversees the service side of the restaurant, committed to making sure the guests and staff are happy. Cyrina knows lots of guests by name, as there are quite a lot of regulars that come to enjoy what is offered here. The Stone House's inspiration is Cyrina's mom, Adele, Paul's beloved wife, who passed in 2004. Adele's love for natural beauty, great food and drink, and taking care of people is what this restaurant is about.

The Stone House Cafe offers a nice selection of Red and White Wines, mostly from California. They also have a list of specialty Martinis that include the popular StoneTini: Finlandia Grapefruit Vodka, fresh-squeezed grapefruit juice, triple sec and a splash of peach schnapps. This is one re-



freshing mix!

When it comes to appetizers, the cafe has many to choose from, ranging from Escargot to Crab Cakes. A popular featured appetizer are the Portabella Caps: stuffed with Gruyere and Gorgonzola cheeses, lightly breaded, flash fried, served with a Cognac cream sauce. Rich and meaty describe this fabulous treat!

The dinner menu includes an admirable variety of organic salads, sandwiches, burgers, pasta, and seafood. The selections are made mostly with local ingredients, including USDA Grade Prime, grain-fed beef from Nevada. Chef Paul cuts all of the steaks himself, and the burgers are all ground here, as well, from the same high-quality beef.

The New York Steak Charles, named after Paul's son, is a tender steak topped with Gorgonzola cheese, horse radish, and French fried Bermuda onions, giving this dish a surprisingly pleasant tang. Even the rice and mashed potatoes are better than usual, and the vegetables are cooked al dente... not limp!

The dessert assortment includes their Strawberry Shortcake: dense

pound cake with whipped cream, vanilla bean ice-cream and strawberries with strawberry sauce. Enjoy this with a cup of local coffee or tea, and consider yourself well taken care of.

On Wednesday and Friday nights this Summer at the Stone House Cafe, roaming guitarist Darin Talbot will entertain guests: a plus to an already enjoyable experience.

Open 7 days a week, 7am-9pm
Reservations accepted, but not necessary.

Breakfast \$5-\$15

Lunch \$9-\$16

Dinner \$8-\$40

Greg is a resident of Carson City, happily married to his wife, Connie, and is a proud father to Tyler, Marissa, Lauren and soon to be twin boys come June. He worked in the service-industry for 20 years, and has worked for the State of Nevada since 1997. Greg

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