

You're Fired... Up to Cook! Donald Trump's former Chef in Omaha!

Training with Julia Child and cooking for Donald Trump, Chef Rene Orduna says he has prepared flavorful meals from San Francisco to New York City.

Before opening his own restaurant, Orduna tells us he trained and worked from coast to coast. "At the Grand Hyatt in New York City I worked for Donald Trump and in Kansas City, I trained with Julia Child at The American Restaurant, an upscale dining establishment in the city's Crown Center complex," says Orduna.

Now back in Omaha, Orduna is preparing unique dishes at his own restaurant. In 1995, Orduna says he opened Dixie Quicks Magnolia Room because he "wanted to give the city a little Southwestern flavor."

Located in a small, red stoned building on Leavenworth Street, Dixie Quicks has been a local favorite for over 13 years. Growing up in

Omaha, he was around the business from the start. His mother owns one of the oldest restaurants in town, Howard's, a

popular spot for Mexican cuisine. "I give my mother all the credit," he says, acknowledging he learned a lot from her style.

Every morning, Orduna shops for fresh ingredients at local markets, crafting and preparing most of his Cajun and Southwestern dishes himself. The dining area is a quaint, dimly lit room; a space dominated by a giant mural with swirled hues of red, orange and yellow. Orduna tells us the wall was painted by one of the restaurant's original customers, British artist Helen Brough, who now lives in New York.

Beyond attracting the regulars, his trendy restaurant is a hot spot for the Indie music scene. A popular Indie rock band, The Faint, originally from Omaha and touring across the nation, has been seen enjoying his spicy dishes, along with other regional bands and artists.

With seating for 40, not including the snug patio in back, Orduna keeps it simple. He says he likes to interact with every single customer, rushing back and forth from the kitchen to the tables, serving most parties himself.

Customers may notice that the menu is constantly changing, providing the opportunity to try all of Orduna's specialties. On the back wall is a bright, colorful list of zesty entrees written uniformly on a giant black board. Every morning, Orduna changes the selection, varying the menu to please customers.

Guests can also unleash their artistic abilities inside each of the two unisex bathrooms near the back of the restaurant. Located in each room is a supply of vibrant chalk to use on the wall, allowing customers to leave their mark. Orduna says the best reactions are the children's expressions. "When they realize its okay to write on the walls, their faces light up with enormous smiles from ear to ear," says Orduna. He says that many bathrooms already have graffiti, "so if you can't fight the problem, join it."

For more information, contact the
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