

Luis Flores

Chef de Cuisine

Las Vegas, NV

Chef de Cuisine Luis Flores leads the culinary operations at Smith & Wollensky, Las Vegas, with a long history with the company and a love for preparing fine cuisine for local and traveling Las Vegas guests.

Originally from Mexico, Flores' first culinary position in the US was in 1998 with the Hilton Hotel in Chicago. At the Hilton, he honed his culinary skills in a la carte cuisine as well as large banquet event catering.

In 2000, Flores moved to Las Vegas and served in a Sous Chef position at the Italian restaurant, BICE, managing all culinary activities and kitchen operations.

In 2000, Flores was offered the opportunity to join Smith & Wollensky as a Sous Chef, a position he served in for 13 years. His culinary talent, expert kitchen direction and seasoned tenure made Flores a perfect fit for promotion and leadership. In 2013, Flores was named Chef de Cuisine.

As the premier steakhouse destination for Las Vegas visitors and locals, Flores enjoys serving guests from all over the world - ensuring a perfectly cooked steak, the best seafood on the Strip and the most memorable dining experiences for guests.

