

*Celebrating Our 3rd Year!*  
**MAYA**  
 Mexican Grill



Fish Tacos - Shrimp Burritos - Fajitas - Tostadas  
 Enchiladas - Chicken Mole - Steak Ranchero Plates  
 Pork Chili Verde - Carnitas - Chicken Ranchero Burritos & Tacos  
 Vegetarian Available - Serving Beer and Wine

Dine In, Take Out, and Catering  
 Mon.-Sat., 11am-8pm  
 74 Moraga Way, Orinda  
 (925) 258-9049  
 Kids Menu

**Fall Special**  
**Top Sirloin Steak**



**\$9.95** Must present coupon!

\*through November in Petar's lounge or patio only.  
 Not good with any other coupons, discounts or promotional offers.

**Petar's Restaurant**  
 is located in the heart of Lafayette at 32 Lafayette Circle.

Petar's is open for lunch Monday through Saturday from 11:30 to 4:00 and open for dinner nightly.



**925-284-7117**

**EL CHARRO**  
 MEXICAN DINING  
*Pleasing Families for Generations*  
 EST 1947

My visits started when we moved to Lafayette in 1948. We started coming at least once a month. Remember Loretta Jones as favorite waitress. *Emily and Blair Akey*

**3339 Mt. Diablo Blvd, Lafayette ☎ 925-283-2345**

**Mondello's Cucina Italiana**  
 Fabulous Italian Fare & Vino served Tue. thru Sun. from 5pm

**Family special take-out**

Spaghetti & Meatballs <b>\$21.95</b>	Eggplant Parmigiana <b>\$28.95</b>
Lasagna Della Casa <b>\$25.95</b>	Chicken Parmigiana <b>\$30.95</b>

each comes with:  
 Family Salad  
 Home made bread  
 Parmesan cheese (serves 4)

**925-376-2533**

Catering & Take-out available

337 Rheem Blvd. Moraga  
 www.mondellos.com

**Giardino**  
 Ristorante Italiano  
 Dinner Mon-Sun 5-9  
 3400 Mt. Diablo Blvd Lafayette • (925) 283-3869

10% Discount with this Ad (can not combined with other offers)

Non open bar  
 Lunch Wed-Fri 11-2  
 Brunch Sat-Sun 10-2




Quiet Dogs welcome in Patio

**Last of the Summer Produce**  
**Hearty and distinctive one-pot cooking**  
 By Chef Dan Leff

Late summer produce can be disappointing. Corn and squash are tougher, woodier. Tomatoes are blander (and more expensive). But there are ways of using these vegetables to satisfying effect ... and incorporate autumn treasures (like mushrooms and chilies), as well.

This is a twist on traditional lamb stew. It uses a technique, commonly found in Indian cuisine, of cooking onions and tomatoes into a paste as a thickener for the stew. This stew has a bit of a kick to it from the jalapenos, which makes it good for crisp late Summer/early Fall evenings. It goes well with fresh artisan bread. I like to leave the potatoes unpeeled for extra nutrients, but that's a personal choice.

The best type of pan in which to make this stew will be about 2" deep, with a width of at least 8". Optionally, you can brown the lamb in a skillet, then transfer the fully cooked paste from Step 4 to a pot before continuing with Step 5. The important thing is to use a pan that's shallow enough for the lamb to really brown (in Step 2) and not steam in it's own juices.

**End-of-Summer Lamb Stew (serves 6-8)**

1-1/2# Lamb stew meat, cut into 1" chunks	Seasoning for the lamb: 1 TB. ground cumin seed 1/2 tp. cayenne pepper 1/2 tp. black pepper 1 TB. salt
3 TB. vegetable oil	
2 medium yellow onions, small diced	
3-4 cloves of garlic, fine chopped	
6 roma tomatoes, small diced	
2 jalapenos, seeded and fine chopped	
12 ounces chicken stock	
4 ounces red cooking wine	
1/2# small, fresh button mushrooms, washed and left whole (if small mushrooms are not available, cut larger mushrooms into halves or quarters)	
2 medium russet potatoes cut into 1" chunks	
2 zucchini squash, cut into 1/2" rounds	
1/4# fresh spinach, thoroughly cleaned	
Salt and pepper	



1. Before preparing the vegetables, mix lamb chunks in a bowl with seasonings (above). Allow to sit. Prepare all vegetables.
2. Heat oil in pan over high-heat. When oil is hot, add seasoned lamb. Cook until lamb is browned on all sides. Remove lamb (+ any juices) to a bowl.
3. Reduce heat to medium-high and add the diced onions to the pan. Cook the onions, stirring constantly to pick up all the browned juices left from the lamb. Cook until the onions have become translucent (about 5-6 minutes).
4. Add the garlic, tomatoes, and jalapenos. Stir constantly until the mixture becomes dry and paste-like - this will take at least 8-10 minutes. Don't let the mixture scorch! Reduce heat to medium if the cooking seems like it's going too fast.
5. Add the chicken stock and wine to the paste. Stir to even out the mixture. Add the lamb chunks and mushrooms and bring to a boil.
6. Simmer the lamb and mushrooms over low heat, with the pan (or pot) mostly covered, for 30 minutes. Stir occasionally.
7. Add the potatoes. Stir to mix in thoroughly. Turn up the heat to bring the mixture to a boil again, then lower the heat to a simmer, and cook, mostly covered, for 20 minutes. Stir occasionally.
8. Add the zucchini and spinach. Stir just to mix in. Cook 5 minutes, uncovered. If the stew is too soupy, turn heat to high and cook uncovered for 5-6 minutes to reduce the liquids. Adjust taste for salt and pepper only at the very end. Serve in shallow soup bowls with bread on the side.

**And the Winners Are . . .**  
 By Jennifer Wake

Thousands converged on Mt. Diablo Boulevard and La Fiesta Square in Lafayette last weekend, enjoying some of the areas finest wines, food and artwork as they meandered amongst lines of booths at the annual Lafayette Art and Wine Festival. Budding artists put crayon and colored pencil to paper in our booth, as part of Lamorinda Weekly's Kids Art Contest, with the winners featured in this issue. Thanks to all the participants! Your talents made announcing a winner for each age category a difficult one.



Sisters Annalise, Isabel, Sophie and Colette Kimora drawing at Lamorinda Weekly Booth

**Winners**



**Pre-K: Annalise Kimora**



**2nd Grade: Siena Marchiano**



**5th Grade: Taylor Howe**



**7th Grade: Gabriella**

**TERZETTO CUISINE**  
 Breakfast · Lunch · Dinner · Catering

**SUNDAY COUNTRY NIGHT**  
 HOME STYLE MEALS: **\$9.95**

1419 Moraga Way, Moraga Shopping Center  
**925-376-3832**

**LAMORINDA's Restaurants**  
 • updated September 5, 2007 •

<b>American</b>	Bistro	3287 Mt. Diablo Blvd, Laf	283-7108	<b>Coffee Shop</b>	Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397	<b>Mexican</b>	360 Gourmet Burrito	3655 Mt. Diablo Blvd, Laf	299-1270
	Chow Restaurant	53 Lafayette Cir, Laf	962-2469		Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830		El Charro Mexican Dining	3339 Mt. Diablo Blvd, Laf	283-2345
	Hungry Hunter	3201 Mt. Diablo Blvd, Laf	938-3938		Village Inn Cafe	290 Village Square, Ori	254-6080		El Jaro Mexican Cafe	3563 Mt. Diablo Blvd, Laf	283-6639
	Quinzos	3651 Mt. Diablo Blvd, Laf	962-0200	<b>Continental</b>					La Cocina Mexicana	23 Orinda Way, Ori	258-9987
	Ranch House	1012 School St, Mor	376-5127		Petar's Restaurant	32 Lafayette Cir, Laf	284-7117		Mucho wraps	1375-B Moraga Way, Mor	376-1203
	Terzetto Cuisine	1419 Moraga Way, Mor	376-3832		Vino Restaurant	3531 Plaza Way, Laf	284-1330		Baja Fresh Mexican Grill	3596 Mt. Diablo Blvd, Laf	283-8740
	The Cheese Steak Shop	3455 Mt. Diablo Blvd, Laf	283-1234		Duck Club Restaurant	3287 Mt. Diablo Blvd, Laf	283-7108		Celia's Restaurant	3666 Mt. Diablo Blvd, Laf	283-8288
<b>BBQ</b>				<b>Hawaiian Grill</b>					El Balazo	3518D Mt. Diablo Blvd, Laf	284-8700
	Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133		Lava Pit	2 Theatre Square, St. 142, Ori	253-1338		Maya Mexican Grill	74 Moraga Way, Ori	258-9049
<b>Burger Joint</b>				<b>Indian</b>					Numero Uno Taqueria	3616 Mt. Diablo Blvd, Laf	299-1333
	Flippers	960 Moraga Rd, Laf	284-1567		India Palace	3740 Mt. Diablo Blvd, Laf	284-5700		<b>Pizza</b>		
	Nation's Giant Hamburgers	400 Park, Mor	376-8888		Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575		Aladino's Pizza	3614 Mt. Diablo Blvd, Laf	283-6363
	Nation's Giant Hamburgers	76 Moraga Way, Ori	254-8888		<b>Italian</b>				Mountain Mike's Pizza	504 Center St, Mor	377-6453
<b>Cafe</b>					Giardino	3406 Mt. Diablo Blvd, Laf	283-3869		Pennini's	1375 Moraga Rd, Mor	376-1515
	Express Cafe	3732 Mt. Diablo Blvd #170, Laf	283-7170		La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282		Round Table Pizza	"361 Rheem Blvd.", Mor	376-1411
	Ferrari-Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040		La Pizzeria	15 Moraga Way, Ori	253-9191		Round Table Pizza	3637 Mt. Diablo Blvd, Laf	283-0404
	Geppetto's cafe	87 Orinda Way, Ori	253-9894		Mangia Ristorante Pizzeria	975 Moraga Rd, Laf	284-3081		Village Pizza	19 Orinda Way # Ab, Ori	254-1200
<b>California Cuisine</b>					Michael's	1375 Moraga Way, Mor	376-4300		Zamboni's Pizza	1 Camino Sobrante # 4, Ori	254-2800
	Gigi's	1005 Brown St., Laf	962-0882		Mondello's	337 Rheem Blvd, Mor	376-2533		<b>Sandwiches/Deli</b>		
	Metro Lafayette	3524 Mt. Diablo Blvd, Laf	284-4422		Nino's Bay	#2 Theater Square, Ste. 153, Ori	253-1327		Bianca's Deli	1480 Moraga Rd # A, Mor	376-4400
	Shelby's	2 Theatre Sq, Ori	254-9687		Pizza Antica	3600 Mt. Diablo Blvd, Laf	299-0500		Europa Hofbrau Deli & Pub	64 Moraga Way, Ori	254-7202
<b>Chinese</b>					Postino	3565 Mt. Diablo Blvd, Laf	299-8700		Gourmet Bistro Cafe	484 Center St, Mor	376-1551
	Asia Palace Restaurant	1460 B Moraga Rd, Mor	376-0809		Ristorante Amorama	360 Park St, Mor	377-7662		Kasper's Hot Dogs	103 Moraga Way, Ori	253-0766
	Chef Chao Restaurant	343 Rheem Blvd, Mor	376-1740	<b>Japanese</b>					Noah's Bagels	3518 Mt. Diablo Blvd, Laf	299-0716
	China Moon Restaurant	380 Park St, Mor	376-1828		Asia Palace Sushi Bar	1460 B Moraga Rd, Mor	376-0809		Orinda Deli	19 F Orinda Way, Ori	254-1990
	The Great Wall Restaurant	3500 Golden Gate Way, Laf	284-3500		Blue Ginko	3518-A Mt. Diablo Blvd, Laf	962-9020		<b>Singaporean/Malaysian</b>		
	Hsiangs Mandarin Cuisine	1 Orinda Way # 1, Ori	253-9852		Kane Sushi	3474 Mt. Diablo Blvd, Laf	284-9709		Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653
	Lily's House	3555 Mt. Diablo Blvd #A, Laf	284-7569		Niwa Restaurant	1 Camino Sobrante # 6, Ori	254-1606		<b>South American</b>		
	Mandarin Flower	581 Moraga Rd, Mor	376-7839		Serika Restaurant	2 Theatre Sq # 118, Ori	254-7088		The Patio Tapas and Restaurant	960 Moraga Road, Laf	299-6885
	Panda Express	3608 Mt. Diablo Blvd, Laf	962-0288		Tamami's Japanese Restaurant	356 Park St, Mor	376-2872		<b>Steak</b>		
	Szechwan Chinese Restaurant	79 Orinda Way, Ori	254-2020		Yu Sushi	19 Moraga Way, Ori	253-8399		Casa Orinda	20 Bryant Way, Ori	254-2981
	Uncle Yu's Szechuan	999 Oak Hill Rd, Laf	283-1688	<b>Jazz Dinner Club</b>					Tea		
	Yan's Restaurant	3444 Mt. Diablo Blvd, Laf	284-2228		Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807		Patisserie Lafayette	71 Lafayette Cir, Laf	283-2226
					The Orinda House	65 Moraga Way, Ori	258-4445		<b>Thai</b>		
					<b>Mediterranean</b>				Amarin Thai Cuisine	3555 Mt. Diablo Blvd # B, Laf	283-8883
					Alex's	2 Theatre Sq # 105, Ori	254-5290		Baan Thai	99 Orinda Way, Ori	253-0989
					Oasis Cafe	3594 Mt. Diablo Blvd, Laf	299-8822		Royal Siam	512 Center St, Mor	377-0420
					Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225		Siam Orchid	23 Orinda Way # F, Ori	253-1975

The Lamorinda Weekly (LW) Restaurant Guide is not paid advertising; our intent is to provide a useful reference guide. We hope that we have included all Lamorinda restaurants on this page, except those that told us they did not wish to be listed. LW is not liable for errors or omissions. In the event that we have inadvertently printed misinformation or excluded a restaurant please let us know (info@lamorindaweekly.com) so that we may correct our list for the next issue.