

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.



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EST 1947

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 Cindy Bulger

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Mondello's Cucina Italiana
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| | |
|-------------------------------|-----------------------------|
| Spaghetti & Meatballs \$21.95 | Eggplant Parmigiana \$28.95 |
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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

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

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



Ristorante Italiano
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3400 Mt. Diablo Blvd Lafayette • (925) 283-3869

Quiet Dogs welcome in Patio

Pear Heaven!

By Lee Borrowman

The Moraga Park and Recreation Foundation held its annual Pear Festival last Saturday on what turned out to be a bright and warm autumn day. A little breeze in the morning cleared the skies and the sun shone with that familiar lower-in-the-sky light that says "summer's over..."

At the Pear Festival were arts and crafts, informational booths by many of Moraga's community organizations, and

of course the special pear pies baked by Nation's just for the Festival. Kids raced around the park between sno-cones, face painting and brightly colored inflatables. A few tackled the chess set whose game pieces were often taller than the player.

At about 1:00, Mayor Mike Metcalf thanked all of the volunteers who made the day a success, and announced the winners of the day's contests.

In the Pear Coloring Contest there were winners in each of five age groups:

- Ages 1-2: 1st place to Serge Vyatkin, age 1
- Ages 3-4: 1st place to Lohehs Nazzri, age 4
- Ages 5-7: 1st place to Jillian Yick, age 7
- Ages 8-9: 1st place to Sarva Vyatkin, age 8
- Ages 10-11: 1st place to Madeline Tolley, age 11

Your friendly neighborhood newspaper editor had the great pleasure of joining the real food experts in judging the Pear Recipe Contest. Pears can be difficult to work with - it's very easy to overwhelm them with other flavors, or cook them to death resulting not in a tasty treat but in pear-flavored mush. Hafiz Haidan, co-owner of Amoroma,

and Derek Grogg, souz chef at Michael's, gave careful consideration to each and every creation. Gift certificates were awarded to the top three recipes, generously donated by Amoroma, Terzetto's and Chef Chao. The winners have graciously allowed us to share their recipes with you.



First Place: Brian Pergamit
Caramelized Pear Gingerbread Cake

- | | |
|--|--|
| 2 tablespoons plus 2 teaspoons unsalted butter, divided | 1/4 tsp pumpkin pie spice |
| 3 large, firm-ripe pears, peeled, cored, and sliced into 1/2-inch wedges | 1/4 tsp ground cinnamon |
| 1/4-1/2 cup light brown sugar | 3 tbsps sugar |
| 1 1/2 cups all-purpose flour | 1 large egg |
| 3/4 tsp baking soda | 1/2 cup vegetable oil |
| 1/2 tsp salt | 1/4 cup cane syrup or molasses |
| 1 tsp ground ginger | 3 tbsps boiling water |
| | 1/4 tsp vanilla |
| | 2 1/2 tbsps minced crystallized ginger |

In a large skillet, melt the butter over high heat. Add the pears and cook until the pears are tender and slightly caramelized, but still retain their shape, 2 to 3 minutes on each side. (You may need to cook the pears in 2 batches so as not to overcrowd the pan.) When the pears begin to have a nice color on both sides, add the brown sugar and pecans and cook, stirring gently, to coat the pears with the sugar. Remove from the heat and cool slightly.

Preheat the oven to 325 degrees F, and using the 2 teaspoons of butter, lightly grease a 10-inch round cake pan with 2-inch sides. Arrange the slightly cooled pears in a single layer in the bottom of the cake pan. Pour any syrup from caramelizing into the cake pan as well.

Into a medium bowl, sift together the flour, baking soda, salt, ginger, pumpkin pie spice, and cinnamon. In a separate medium bowl, whisk together the sugar, eggs, vegetable oil, molasses, and boiling water. Add sugar mixture to the flour mixture, blending just until combined. Add vanilla. Fold the crystallized ginger into the batter and pour into the prepared pan over the pears.

Bake for 20 - 25 minutes, or until a toothpick inserted into the center of the cake portion comes out clean. Allow cake to cool on a wire rack for 10 - 15 minutes. Place a large plate or cake stand on top of the cake and carefully invert the cake.
 Option: Add 1/4 cup of pecans to pear mix

Second Place: Marjorie Zedaker
Pears Carmel

- | | |
|---|------------------------------|
| 6 pears, not too ripe, peeled, halved and cored | 1/3 stick butter (in pieces) |
| 3/4 tbsps sugar | 1 cup or less heavy cream |

Distribute sugar and butter over pears in baking pan. Bake for 35 minutes at 425F; test for softness, baste, add cream, and bake 10-15 minutes; baste. Serve warm (not hot) or cool.

Third Place: Irlene Van Ardenne
Pear Toasts with Gorgonzola Shells

- | | |
|------------------------------|--|
| 1/4 lb. gorgonzola | 1 T pear liqueur, such as Mathilde |
| 4 oz. mascarpone cheese | 3 medium pears, quartered and cored |
| 1/2 cup heavy whipping cream | Juice of 1/2 a lemon |
| Fresh ground pepper | 6 large Sweet Batard slices, cut in half |
| 3/4 cup sugar | Olive oil |
| 1/2 cup water | 1 1/2 oz. Arugula, washed and spun dry |

To make gorgonzola shells: whip cream till stiff, blend in mascarpone, gorgonzola and pepper to taste. Press into shell molds (I used the Demarle mini-madeleine tray) and freeze.

Preheat oven to 350 degrees. Heat sugar and water in a small pan until dissolved. Add pear liqueur and lemon juice. Place pears in a pan, cover with poaching liquid, and bake about 40 minutes, till soft, turning pears half-way through. Allow pears to cool, then slice carefully to fan.

Toast bread in oven or on grill.
 To assemble, place toasts on serving plate, top with arugula, drizzle with olive oil, arrange pears fanned over the greens and finish with a gorgonzola shell.
 Makes 12 appetizers



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LAMORINDA's Restaurants
 • updated September 5, 2007 •

| | | | |
|--------------------------------|----------------------------------|----------|--|
| American | | | |
| Bistro | 3287 Mt. Diablo Blvd, Laf | 283-7108 | |
| Chow Restaurant | 53 Lafayette Cir, Laf | 962-2469 | |
| Hungry Hunter | 3201 Mt. Diablo Blvd, Laf | 938-3938 | |
| Quinzos | 3651 Mt. Diablo Blvd, Laf | 962-0200 | |
| Ranch House | 1012 School St, Mor | 376-5127 | |
| Terzetto Cuisine | 1419 Moraga Way, Mor | 376-3832 | |
| The Cheese Steak Shop | 3455 Mt. Diablo Blvd, Laf | 283-1234 | |
| BBQ | | | |
| Bo's Barbecue | 3422 Mt. Diablo Blvd, Laf | 283-7133 | |
| Burger Joint | | | |
| Flippers | 960 Moraga Rd, Laf | 284-1567 | |
| Nation's Giant Hamburgers | 400 Park, Mor | 376-8888 | |
| Nation's Giant Hamburgers | 76 Moraga Way, Ori | 254-8888 | |
| Café | | | |
| Express Cafe | 3732 Mt. Diablo Blvd #170, Laf | 283-7170 | |
| Ferrari-Lucca Delicatessens | 23 Lafayette Cir, Laf | 299-8040 | |
| Geppetto's coffee | 87 Orinda Way, Ori | 253-9894 | |
| California Cuisine | | | |
| Gigi's | 1005 Brown St., Laf | 962-0882 | |
| Metro Lafayette | 3524 Mt. Diablo Blvd, Laf | 284-4422 | |
| Shelby's | 2 Theatre Sq, Ori | 254-9687 | |
| Chinese | | | |
| Asia Palace Restaurant | 1460 B Moraga Rd, Mor | 376-0809 | |
| Chef Chao Restaurant | 343 Rheem Blvd, Mor | 376-1740 | |
| China Moon Restaurant | 380 Park St, Mor | 376-1828 | |
| The Great Wall Restaurant | 3500 Golden Gate Way, Laf | 284-3500 | |
| Hsiangs Mandarin Cuisine | 1 Orinda Way # 1, Ori | 253-9852 | |
| Lily's House | 3555 Mt. Diablo Blvd #A, Laf | 284-7569 | |
| Mandarin Flower | 581 Moraga Rd, Mor | 376-7839 | |
| Panda Express | 3608 Mt. Diablo Blvd, Laf | 962-0288 | |
| Szechwan Chinese Restaurant | 79 Orinda Way, Ori | 254-2020 | |
| Uncle Yu's Szechuan | 999 Oak Hill Rd, Laf | 283-1688 | |
| Yan's Restaurant | 3444 Mt. Diablo Blvd, Laf | 284-2228 | |
| Coffee Shop | | | |
| Millie's Kitchen | 1018 Oak Hill Rd #A, Laf | 283-2397 | |
| Squirrel's Coffee Shop | 998 Moraga Rd, Laf | 284-7830 | |
| Village Inn Café | 290 Village Square, Ori | 254-6080 | |
| Continental | | | |
| Petar's Restaurant | 32 Lafayette Cir, Laf | 284-7117 | |
| Vino Restaurant | 3531 Plaza Way, Laf | 284-1330 | |
| Duck Club Restaurant | 3287 Mt. Diablo Blvd, Laf | 283-7108 | |
| Hawaiian Grill | | | |
| Lava Pit | 2 Theatre Square, St. 142, Ori | 253-1338 | |
| Indian | | | |
| India Palace | 3740 Mt. Diablo Blvd, Laf | 284-5700 | |
| Swad Indian Cuisine | 3602 Mt. Diablo Blvd, Laf | 962-9575 | |
| Italian | | | |
| Giardino | 3406 Mt. Diablo Blvd, Laf | 283-3869 | |
| La Finestra Ristorante | 100 Lafayette Cir, St. 101, Laf | 284-5282 | |
| La Pizzeria | 15 Moraga Way, Ori | 253-9191 | |
| Mangia Ristorante Pizzeria | 975 Moraga Rd, Laf | 284-3081 | |
| Michael's | 1375 Moraga Way, Mor | 376-4300 | |
| Mondello's | 337 Rheem Blvd, Mor | 376-2533 | |
| Nino's Bay | #2 Theater Square, Ste. 153, Ori | 253-1327 | |
| Pizza Antica | 3600 Mt. Diablo Blvd, Laf | 299-0500 | |
| Postino | 3565 Mt. Diablo Blvd, Laf | 299-8700 | |
| Ristorante Amoroma | 360 Park St, Mor | 377-7662 | |
| Japanese | | | |
| Asia Palace Sushi Bar | 1460 B Moraga Rd, Mor | 376-0809 | |
| Blue Ginko | 3518-A Mt. Diablo Blvd, Laf | 962-9020 | |
| Kane Sushi | 3474 Mt. Diablo Blvd, Laf | 284-9709 | |
| Niwa Restaurant | 1 Camino Sobrante # 6, Ori | 254-1606 | |
| Serika Restaurant | 2 Theatre Sq #118, Ori | 254-7088 | |
| Tamami's Japanese Restaurant | 356 Park St, Mor | 376-2872 | |
| Yu Sushi | 19 Moraga Way, Ori | 253-8399 | |
| Jazz Dinner Club | | | |
| Joe's of Lafayette | 3707 Mt. Diablo Blvd., Laf | 299-8807 | |
| The Orinda House | 65 Moraga Way, Ori | 258-4445 | |
| Mediterranean | | | |
| Alex's | 2 Theatre Sq #105, Ori | 254-5290 | |
| Oasis Café | 3594 Mt. Diablo Blvd, Laf | 299-8822 | |
| Per Tutti Ristorante | 3576 Mt. Diablo Blvd, Laf | 284-5225 | |
| Mexican | | | |
| 360 Gourmet Burrito | 3655 Mt. Diablo Blvd, Laf | 299-1270 | |
| El Charro Mexican Dining | 3339 Mt. Diablo Blvd, Laf | 283-2345 | |
| El Jaro Mexican Cafe | 3563 Mt. Diablo Blvd, Laf | 283-6639 | |
| La Cocina Mexicana | 23 Orinda Way, Ori | 258-9987 | |
| Mucho wraps | 1375-B Moraga Way, Mor | 377-1203 | |
| Baja Fresh Mexican Grill | 3596 Mt. Diabole Blvd, Laf | 283-8740 | |
| Celia's Restaurant | 3666 Mt. Diablo Blvd, Laf | 283-8288 | |
| El Balazo | 35180 Mt. Diablo Blvd, Laf | 284-8700 | |
| Maya Mexican Grill | 74 Moraga Way, Ori | 258-9049 | |
| Numero Uno Taqueria | 3616 Mt. Diablo Blvd, Laf | 299-1333 | |
| Pizza | | | |
| Aladino's Pizza | 3614 Mt. Diablo Blvd, Laf | 283-6363 | |
| Mountain Mike's Pizza | 504 Center St, Mor | 377-6453 | |
| Pennini's | 1375 Moraga Rd, Mor | 376-1515 | |
| Round Table Pizza | "361 Rheem Blvd.", Mor | 376-1411 | |
| Round Table Pizza | 3637 Mt. Diablo Blvd, Laf | 283-0404 | |
| Village Pizza | 19 Orinda Way # Ab, Ori | 254-1200 | |
| Zamboni's Pizza | 1 Camino Sobrante # 4, Ori | 254-2800 | |
| Sandwiches/Deli | | | |
| Bianca's Deli | 1480 Moraga Rd # A, Mor | 376-4400 | |
| Europa Hofbrau Deli & Pub | 64 Moraga Way, Ori | 254-7202 | |
| Gourmet Bistro Café | 484 Center St, Mor | 376-1551 | |
| Kasper's Hot Dogs | 103 Moraga Way, Ori | 253-0766 | |
| Noah's Bagels | 3518 Mt. Diablo Blvd, Laf | 299-0716 | |
| Orinda Deli | 19 F Orinda Way, Ori | 254-1990 | |
| Singaporean/Malaysian | | | |
| Kopitiam | 3647 Mt. Diablo Blvd, Laf | 299-1653 | |
| South American | | | |
| The Patio Tapas and Restaurant | 960 Moraga Road, Laf | 299-6885 | |
| Steak | | | |
| Casa Orinda | 20 Bryant Way, Ori | 254-2981 | |
| Tea | | | |
| Patisserie Lafayette | 71 Lafayette Cir, Laf | 283-2226 | |
| Thai | | | |
| Amarin Thai Cuisine | 3555 Mt. Diablo Blvd # B, Laf | 283-8883 | |
| Baan Thai | 99 Orinda Way, Ori | 253-0989 | |
| Royal Siam | 512 Center St, Mor | 377-0420 | |
| 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.