

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



Fish Tacos - Shrimp Burritos - Fajitas - Tostadas  
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Dine In, Take Out, and Catering  
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 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**

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I plan to spend my 60th birthday at EC. You are my very favorite restaurant. There is nothing like it anywhere!  
 Susan Wise

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Catering & Take-out available

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 www.mondellos.com

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- Lasagna Della Casa **\$25.95**
- each comes with: Family Salad, Home made bread, Parmesan cheese (serves 4)
- Eggplant Parmigiana **\$28.95**
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- each comes with: Pasta & Vegetables, Family Salad, Home made bread, Parmesan cheese (serves 4)

**Giardino**  
 Ristorante Italiano

Lunch Wed-Fri 11-2 • Dinner Mon-Sun 5-9  
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10% Discount with this Ad (can not be combined with other offers)

Now offering Special Discounts For Holiday Parties




# The Autumn Harvest

## Part I – Mushrooms that stand out

By Chef Dan Leff

The bountiful fall harvest more than makes up for shorter, cooler days. Exotic mushrooms, normally among the most expensive items in the produce section, are available now at unparalleled freshness and prices.

It's time to use these beauties in a way that spotlights their appearance, flavor, and texture. Let's focus on three types of mushrooms that aren't widely used on American tables:

### Matsutake

The best of these feature large, firm caps and thick stalks. If they are too light, it means they're starting to dry out. They're a grayish-brown color. Top notch ones sell for around \$14.00 per pound – typically, half a pound of these is more than enough for most purposes.



### Golden Chanterelles

I've seen these for \$10.00 per pound locally (and nearly half that at Seattle's Pike Place Market, but I'm out of frequent flyer miles). They require some care in cleaning but they are worth the effort. They should be dry but not withered – check the caps carefully for signs of rotting, an affliction that these fragile specimens often suffer from.



### Pink and Yellow Oyster Mushroom

Again, these top out at around \$10.00 a pound. Normal (brown) Oyster mushrooms are available most of the year, but these colorful varieties are definitely seasonal specialties. They should be in firm, tight bunches, with no rotting.



### Washing

Matsutakes should be cleaned carefully with a piece of paper towel that's been dampened with cold water. Dirt can stick to this variety tenaciously – be as aggressive as possible in cleaning them, but try to avoid damaging them.

Golden Chanterelles are prone to flecks of dirt and “no-see-ums” – annoying little insects that hide in the gills. The 3-bowl method works best: Fill three bowls with cold water, and place copious paper toweling at one end of this array. Working quickly, dunk the chanterelles into the first bowl, then the second, then the third, and onto the towels to dry. You'll notice that the water in the first bowl will be dark with dirt, then slightly lighter in each following bowl – these mushrooms are dirtier than they look! Excess moisture harms them, so fast work is a must here.

Oyster mushrooms don't need a heavy hand in cleaning. Be sure to get inside the inner stalks, if they come in a large clump.

**Preparation**  
 Mushrooms this beautiful and distinctive shouldn't be hidden away in soup or a stew. They are best used to top off any dish where they

can stand out – on top of a pizza, as a garnish for a filet of fresh fish, or mixed in with some top-quality sautéed vegetables. Making them the object of attention means handling them with specific care.

**Matsutakes** are firm and meaty. The caps can be cut into slices, then slice the stems, cutting across. Don't slice them too thick or the finished product will be too chewy! Sauté them in olive oil or butter over high heat until all the juices have rendered out and then been reabsorbed. Season them lightly with salt and pepper, then let them rest on a sheet pan.

**Chanterelles** are more delicate. Don't take a knife to them – tear them by hand into long strips. Sauté them with some minced shallots for extra flavor. They exude a lot of liquid, and require more cooking than the Matsutakes. Once the juices have reabsorbed, season them and let them rest in the same fashion.

**Oyster mushrooms** are not quite as fragile as Chanterelles, but they should be handled and cooked the same way. The bright colors of the pink and yellow varieties will fade somewhat with cooking, but they are still original enough to merit use as a garnish.

This recipe is available on our web site. Go to: <http://www.lamorindaweekly.com>

## Hungry? Take a look at what Moraga Parks and Rec is cooking up!

**Indian Non-Vegetarian Cooking Class**  
 Learn to enjoy autumnal bounty from your garden Indian-style. Learn to make a light autumn meal with a tomato-based curry for your favorite seasonal fish. Ages 16 and older are welcome. Cost is \$57 with a \$15 materials fee. Class will be Saturday, October 27 from 1-3:30pm.

**Kids in the Kitchen**  
 Introduce your kids to cooking healthy meals and learning healthy eating habits. Kids will focus on the benefits of color in their diet and learn how to help prepare the family meal. Ages 4-6 are welcome. Cost is \$22 with a \$5 materials fee. Class will be Saturday, November 3 and 10, from 10:00-11:15 am.

**Kids in the Kitchen**  
 Kids learn the benefits of healthy eating and how to cook and grow what you eat. They will also learn the importance of growing your own vegetables. Participants will each get a plant to take home. Ages 7-12 are welcome. Cost is \$27 with a \$5 materials fee. Class will be Saturday, November 3 and 10, from 12:30-2:30 pm.

See our Advertising rates online:  
**www.lamorindaweekly.com**  
 or call 925.377.0977

**NINO'S BAY**  
 just opened



**RESTAURANT BAR & GRILL**  
 2 Theatre Square #153  
**ORINDA 925-253-1327**  
 Mon-Sat: Lunch 11 - 2 • Dinner 4 - 10  
 Sunday: noon - 9:30pm

**NINO'S Specials**  
 Pitcher of Beer **\$15**  
 4 to 6 pm every night  
 Trummer Pils, Stella, Sierra Nevada Bud Light

Free Appetizer with two entrees

**Coppino available**

LAMORINDA's Restaurants			
•• updated September 5, 2007 ••			
<b>American</b>			
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	
Quiznos	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	
<b>BBQ</b>			
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133	
<b>Burger Joint</b>			
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	
<b>Café</b>			
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	
<b>California Cuisine</b>			
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	
<b>Chinese</b>			
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	
<b>Coffee Shop</b>			
Millie's Kitchen	1018 Oak Hill Rd #A, Laf	283-2397	
Squirrel's Coffee Shop	998 Moraga Rd, Laf	284-7830	
Village Inn Cafe	290 Village Square, Ori	254-6080	
<b>Continental</b>			
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	
<b>Hawaiian Grill</b>			
Lava Pit	2 Theatre Square, St. 142, Ori	253-1338	
<b>Indian</b>			
India Palace	3740 Mt. Diablo Blvd, Laf	284-5700	
Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575	
<b>Italian</b>			
Giardino	3406 Mt. Diablo Blvd, Laf	283-3869	
La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282	
Pia 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 Amorama	360 Park St, Mor	377-7662	
<b>Japanese</b>			
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	
<b>Jazz Dinner Club</b>			
Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807	
The Orinda House	65 Moraga Way, Ori	258-4445	
<b>Mediterranean</b>			
Alex's	2 Theatre Sq # 105, Ori	254-5290	
Oasis Cafe	3594 Mt. Diablo Blvd, Laf	299-8822	
Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225	
<b>Mexican</b>			
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. Diablo 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	
<b>Pizza</b>			
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	
<b>Sandwiches/Deli</b>			
Bianca's Deli	1480 Moraga Rd # A, Mor	376-4400	
Europa Hofbrau Deli & Pub	64 Moraga Way, Ori	254-7202	
Gourmet Bistro Cafe	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	
<b>Singaporean/Malaysian</b>			
Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653	
<b>South American</b>			
The Patio Tapas and Restaurant	960 Moraga Road, Laf	299-6885	
<b>Steak</b>			
Casa Orinda	20 Bryant Way, Ori	254-2981	
<b>Tea</b>			
Patisserie Lafayette	71 Lafayette Cir, Laf	283-2226	
<b>Thai</b>			
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.