

# LAMORINDA Restaurants

## Beer as an Educational Tool?

By Chef Dan Leff

I recently taught a class on cooking with beer. A dozen students, all men, comprised the class. They walked in with the expectation of getting a little learning, a fair amount of good eats, and a lot of beer. They left with much more than that. Here's how things shaped up....

### Appetizers –

#### Spicy Shrimp, Teriyaki Chicken Wings

These appetizers were quick and easy to make. The guys were pleasantly surprised that they weren't just handed a jug of teriyaki glaze to season the wings – I had them prepare the glaze using soy sauce, sugar, and some lager beer. We used Michelob for the glaze – we saved the fine micro-brewed bock beer for drinking purposes. These dishes paired well with ice-cold Anchor Steam. Anchor Steam is the only beer of its kind – it's made using lager yeast, but is fermented at higher temperatures than a lager.

### Main Course –

#### Jambalaya with Wild Rice

There was no way of avoiding the usual arguments over “how much garlic, how much cayenne,” etc., but the boys settled their culinary differences in a quick and good-natured manner. Some Bass Pale Ale added complexity to this dish. The Bass mellowed out some of the spices, while adding a hint of bitterness that kept the dish from being too heavy. Not surprisingly, Bass accompanied this dish nicely.

### Side Dish –

#### Broccoli Rabe with Garlic

Not too many of the men had seen broccoli rabe (also called rapini) before. With an appearance that lies somewhere in between American broccoli and Chinese broccoli (Gai Lan), it's a misunderstood vegetable. It's quite bitter, as well – I had to explain that even though we lost some nutrients by poaching it as long as we did, we also lost most of the rapini's harshness. I originally planned to match this with a malty hefeweissen, but the end product was mellow enough to go with any of the lagers or pale ales served that night.

### Dessert –

#### Fallen Chocolate Cake

Not “fallen” in the Biblical sense, but actually a cake with a fair amount of meringue in it that settles down when it cools. I was never as proud as when I heard these rowdy guys painstakingly evaluating the peaks of the meringue, gently mixing the batter, and punctually reminding one another to “Check the cake, dude; make sure it's baking okay.” I originally planned on serving the dessert with Guinness Stout, but one guy surprised me – he brought some Kriek Lambic (a Belgian cherry-flavored beer) and served it to everyone at the end, in little aperitif glasses. Lambic is a style specific to Belgium – wild yeast alone is used to ferment the beer. It's similar in concept to our own San Francisco Sourdough bread.



### About Chef Dan Leff...

After graduating from the CA Culinary Academy in 1995, I've worked in venues around the Bay Area. Having worked with Bradley Ogden at the Lark Creek Inn, I specialize in Classic American cuisine, using seasonal ingredients, with a fine dining emphasis. Chef Dan Leff Catering focuses on intimate, elegant sit-down dinners and small corporate events. <http://www.chefdanleff.com>, email: [ChefDanLeff@aol.com](mailto:ChefDanLeff@aol.com), phone: 510-530-1243

At the end of class, the guys all tucked into a hearty, hand-crafted meal. The sound of forks clinking against plates served as a backdrop to intense table-side discussions of all they'd learned during the evening.

## Cajun Jambalaya with Wild Rice

Makes 10 servings

*Note: Cajun Seasoning can be purchased, but it's more satisfying to make one's own blend at home. This seasoning consists of dried oregano, dried thyme, garlic powder, onion powder, ground black pepper, ground white pepper, cayenne pepper, and mustard powder.*

1. In a large soup pot, heat the olive or rice bran oil over medium high heat. Add the ham and sausage – cook, stirring frequently, until the meat just starts to stick to the bottom of the pot. Add the garlic, bell peppers, onion and celery, and cook, stirring frequently, until the vegetables are softened (about 10 minutes – the onion and celery will be opaque).
2. Add the beer, stock, diced tomatoes, Cajun Seasoning, and bay leaf to the pot. Bring to a boil, then lower heat to medium-low and simmer (stirring frequently) for 15 minutes. Add tomato paste and cooked wild rice, stir to mix thoroughly. Continue to simmer, stirring all the while, for another 15 minutes.
3. Adjust seasonings – add salt and more Cajun Seasoning (if needed). Discard bay leaf and serve.

Beer Pairing –  
Bass Ale  
(or other pale ale)

- 4 tablespoons olive oil or rice bran oil
- 3 lbs smoked ham, cut into ½” dice
- 3 lbs andouille sausage, cut into ¼” thick slices
- 2 green bell peppers, stemmed, seeded, and cut into ½” dice
- 1 large onion, small diced
- 5 stalks celery, small diced
- 5 cloves garlic, minced
- 6 cups light beer (preferably pale ale)
- 3 cups chicken stock
- 4 cans diced tomatoes (28-oz. per can)
- 3 tablespoons Cajun Seasoning (see note on right)
- 1 bay leaf
- 2 6-oz. cans tomato paste
- 6 cups wild rice, pre-cooked in pressure cooker
- Salt, to taste



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## LAMORINDA's Restaurants

• updated January 23, 2008 •

| American                    | Address                         | Phone    |
|-----------------------------|---------------------------------|----------|
| 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 |
| 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 |
| Cafe                        |                                 |          |
| Express Cafe                | 3732 Mt. Diablo Blvd # 170, Laf | 283-7170 |
| Ferrari-Lucca Delicatessens | 23 Lafayette Cir, Laf           | 299-8040 |
| Geppetto's cafe             | 87 Orinda Way, Ori              | 253-9894 |
| Rising Loafer               | 3643 Mt. Diablo Blvd Ste B, Laf | 284-8816 |
| 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 Cafe             | 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 Piazza                    | 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 |
| 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 |
| Nino's Bay                   | #2 Theater Square, Ste. 153, Ori | 253-1327 |
| Oasis Cafe                   | 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. Diablo Blvd, Laf     | 283-8740 |
|--------------------------------|-------------------------------|----------|
| Celia's Restaurant             | 3666 Mt. Diablo Blvd, Laf     | 283-8288 |
| El Balazo                      | 3518 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                          |                               |          |
| Mountain Mike's Pizza          | 3614 Mt. Diablo Blvd, Laf     | 283-6363 |
| Mountain Mike's Pizza          | 504 Center St, Mor            | 377-6453 |
| Penini'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 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 |
| Subway                         | 396 Park St., Mor             | 376-2959 |
| Subway                         | 3322 Mt. Diablo Blvd #B, Laf  | 284-2627 |
| Subway                         | Theatre Square, Ori           | 258-0470 |
| Seafood                        |                               |          |
| Yankee Pier                    | 3593 Mt. Diablo Blvd, Laf     | 283-4100 |
| Singaporean/Malaysian          |                               |          |
| Kapitiam                       | 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 |
| Tea Party by Appointment       | 107 Orinda Way, Ori           | 254-2206 |
| 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 |