

Dining Dining Dining Dining Dining Dining Dining
Casa Orinda - Still Cookin'

By Susie Iventosch



Chef Kenneth Jensen Photo Susie Iventosch

I'm sorry to report we haven't secured the Casa Orinda recipe for their famous fried chicken...

The Casa has an extensive menu, featuring some 40 entrees in addition to several nightly specials. Still, the fried chicken is the single most popular dish...

The Casa's chicken saltimbocca is a house recipe. Chef Jensen said he's prepared it exactly the same way since he first joined the restaurant six years ago...

When you've got a good thing going like the Casa Orinda, there's no compelling reason for change. The proof is in the 77 years and generations of repeat customers.

Give their chicken saltimbocca a try. With fresh sage, a reduced white wine sauce, prosciutto and mozzarella, it is easy to prepare and delicious to eat!

get the half-chicken dinner with mashed potatoes, biscuits, gravy and a salad with the "absolute best blue cheese dressing ever" all for \$2.99!

"I'll bet I made thousands of those salads myself," he recalls.

Times have changed, but these days a half chicken with all the fixings is considered a bargain at \$16.95!

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CASA ORINDA CHICKEN SALTIMBOCCA

Ingredients

- 4 boneless, skinless chicken breasts (about 10-ounces each)
8 thin slices prosciutto
8 fresh sage leaves
1 cup white wine
2 cups chicken stock
3 ounces butter
1 cup flour
8 slices mozzarella cheese (I used fresh)
Salt and pepper to taste*

*I also added 1/2 teaspoon ground sage and 1/2 teaspoon poultry seasoning to the flour before coating the chicken breasts.

These recipe is available on our web site. Go to: www.lamorinda weekly.com

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Directions

- Slice chicken breasts in half horizontally and pound just a little bit
Flour split chicken breasts and season with salt and pepper (and ground sage.)
Melt 1 1/2 ounces of the butter in a large heavy skillet. When butter foams, add chicken breasts, a few at a time, and sauté on each side for three minutes.

Cheese Steak advertisement with logo and text: Buy ONE King of Philly and the second King of Philly is \$3.00 off.

Pelars' New Bar -- Updated Menu advertisement with details on Irish music and menu items.

TERZETTO CUISINE Easter Brunch advertisement listing buffet items and pricing.

Mondello's Cucina Italiana advertisement for dinner specials, including soup or salad and spaghetti.

THE KNOXX RESTAURANT LOUNGE advertisement for Italian comfort food and lunch specials.

Mamounia Express Cafe advertisement for home made soups and gourmet wraps.

LAMORINDA's Restaurants directory listing various establishments like Panda Express, Szechwan Chinese Restaurant, and others with their addresses and phone numbers.

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...