

# Dining • Dining • Dining • Dining • Dining • Dining •

## Eureka! Europa!

By Susie Iventosch



From left, Chef Lupe Torres, Harry and Lori Boukis Courtesy of Europa

Having just been in Europe for a week or so, I have the Continent on my mind, so it seemed fitting to feature Europa Restaurant of Orinda in this week's column. I've been eyeing the hofbrau for a couple of months now, wanting to run an article on their wonderful fresh roasted meat sandwiches.

When I spoke with co-owners Lori and Harry Boukis about a publishing a recipe for one of their most popular dishes, they suggested the German meatloaf. That sounded good to me, because I'd never made a specifically "German" meatloaf before. Meatloaf is a comfort food that tastes great hot, along with some garlic mashed potatoes, but possibly even better leftover in sandwiches with a little Gruyere cheese and mustard.

Europa roasts six to seven 35-pound turkeys, two 25-pound roast barons of beef and lots of corned beef and pastrami, every single day. In addition, they feature three daily specials.

"Most of the daily special recipes are passed down from Harry and George's father, Pat," Lori noted. "One of our most popular specials is the German meatloaf. We have customers who travel every week from as far as Antioch and El Cerrito for the meatloaf."

Harry Boukis and his brother George opened Europa 12 years

ago in the location that formerly housed Ottino's Delicatessen in Orinda. The Boukis brothers caught the restaurant "bug" from their father Pat, who hailed from Greece and worked as a chef in the Bay Area for several years. In the 1970s, he opened a hofbrau along with his own brother. (Gee, this really does run in the family!)

Harry and George both grew up in the restaurant and after graduating from college, Harry took over the business, enabling his father to retire. George followed suit, and he too joined the restaurant after his university days. Then in 1998, they opened Europa together and now feature many of the same recipes they learned from their father.

"Both of our chefs, Lupe and Alberto, have worked with our family for over 20 years," Lori said. "And they, too, were trained by Pat."

Lori says the family loves doing business in Orinda because there is a sense of "community and family" and most of their customers are regulars.

"We know what they will order, before they order it!" she said.

Local attorney, former city councilman and two-term mayor Aldo Guidotti knows that's true. He's been enjoying lunch there

since they opened. "The food has always been excellent at Europa," he says. "Where else in town can I get a fresh carved turkey sandwich every day?"

And, the added benefit he says, "I can walk from my office and get some exercise!"

Because there are a lot of families in the area, Europa added a children's play area, which has been a big hit. At Europa, you can get a home-style meal, a cold beer or glass of wine and entertain the kids all at the same time!

The restaurant also offers catering service for parties, business meetings and holiday dinners. In fact, they take orders in advance for whole roasted turkey dinners for Thanksgiving celebrations.

"We start very early in the morning on Thanksgiving and cook all day long so the meal is fresh," Lori said. "We cook as many as 50-60 turkeys on Thanksgiving. On St. Patrick's Day, we cook 1,200 pounds of corned beef! It's one of the busiest and most fun days for us."

Look for Europa's stuffed cabbage as we get closer to St. Patty's Day next year. But, back to meatloaf: After researching just exactly what makes a meatloaf "German" I found several different things ranging from sauerkraut to caraway seeds and various mustards. But, not many called for red wine, as this recipe does. I believe it is the secret ingredient to making this meatloaf so special. Who knows? Maybe it's Greek-German meatloaf!

Europa is open daily 10 am - 9 pm and Sunday 10 am - 8 pm  
Orders can be phoned in to 925-254-7207, or faxed in to 925-254-0299.  
Address: 64 Moraga Way, Orinda, CA 94563  
For more information and menus, please visit: <http://www.europahofbrau.com/>

### Europa's German Meatloaf

#### Ingredients

- 2 lbs. of lean ground beef
- 2 eggs
- 3 tablespoons tomato puree
- 1 tablespoon ground oregano
- 1 tablespoon powdered beef bouillon
- 1 teaspoon black pepper
- 1 teaspoon granulated garlic
- 2 tablespoons dried chopped onion
- ½ cup red wine
- ½ cup milk
- 1½ cups bread crumbs

#### Directions

Mix all ingredients together, form into a loaf, bake at 350 until done, about 45 minutes. Cook for 15 minutes before cutting into slices. Serve with brown gravy mixed with sautéed onions, mushrooms and a little red wine. (Or, as I did, serve with your favorite mustard and Gruyere cheese on the side!)

These recipe is available on our web site. Go to: [www.lamorindaweekly.com](http://www.lamorindaweekly.com)

Susie can be reached at [suziven@gmail.com](mailto:suziven@gmail.com)

Many in Lamorinda like Susie's recipes. Our web site has now a recipe page with all published recipes to read, print and download.



Photo Susie Iventosch

## Kirin Sushi Opens in Moraga

... continued from page 13

Sushi Sam insists on the best quality and takes freshness very seriously. He buys only top grade; the best, freshest fish and seafood. It is delivered almost every day to his restaurant. In addition he goes to San Francisco to shop the markets and to find inspiration. He looks at what is fresh and decides on what the daily special will be. One way for customers to be sure to get the best of the day, advises Sushi Sam, is to try an Omakase meal. Omakase means trust or more specifically, to put the dining experience in the hands of the sushi chef who personally selects everything from the appetizer to the entrée to the dessert.

When asked if he enjoys making sushi, Sushi Sam speaks as an artist, "Making sushi is

where my ideas can find life, and I can be creative."

Kirin Sushi is located at 356 Park Street in the Rheem Valley Shopping Center in Moraga. They're open for lunch,

Tuesday - Saturday, 11:30 a.m. - 2:30 p.m. and for dinner, Tuesday - Sunday, 4:30 p.m. - 9:30 p.m. For more information call 925/376-2872 or visit [www.kirinsushi.com](http://www.kirinsushi.com).

Terzetto presents:

## Art & Wine

Saturday June 27<sup>th</sup> 5:30 to 8:30 pm

Featuring Kendal Jackson Wine hosted by Jonathan Harris from Regal Wine

paintings of Bob Wahrhaftig: Color, Color, Color



1419 Moraga Way, Moraga Shopping Center  
925-376-3832 - [www.terzettocuisine.com](http://www.terzettocuisine.com)  
Mon: 7am - 2pm; Tues-Sun: 7am - 8:30pm

### DINNER SPECIAL AT PETAR'S OF LAFAYETTE

**Wednesday Wine and Dine** Every Wednesday evening prime rib dinner for two, incl. soup or salad, and a bottle of house wine for just **\$45.00 per person**. Fish of the day can be substituted for beef. See menu at [www.petars.com](http://www.petars.com) (not valid with any other discounts or promotional offers)

**Dinner Discount**  
Take **\$10.00 off** the purchase of two regular dinner entrees of \$10.95 or more (each). Offer does not include board specials or Wednesday Wine & Dine or Early Dinner Menu. Max 3 coupons per table. exp. 7-08-09

Lunch Monday through Saturday 11:30 to 4:00  
open for dinner nightly. Tue-Sat: Live entertainment  
32 Lafayette Circle, Lafayette 925-284-7117

See our advertising rates online: [www.lamorinda weekly.com](http://www.lamorindaweekly.com)

## KIRIN SUSHI Japanese Restaurant

Best Sushi in California  
Sushi Sam, Owner-Chef  
20 years experience  
natural rice • guaranteed fresh

356 Park Street, Moraga (next to Rheem Theatre)  
376-2872

NOW OPEN Tuesday-Sunday Lunch & Dinner



## LAMORINDA's Restaurants

... updated June 24, 2009 ...

| American                                    | BBQ  | Burger Joint                           | Café   | California Cuisine                            | Chinese   | Coffee Shop  | Continental   | French  | Hawaiian Grill                                | Indian   | Italian   | Mediterranean  | Mexican                                      | Pizza  | Sandwiches/Deli                                 | Seafood  | Singaporean/Malaysian                         | Steak                                     | Tea   | Thai   | Vietnamese   |   |   |   |  |   |   |  |   |   |   |
|---|--|--|--|---|---|--|---|---|---|--|---|--|--|--|---|--|---|---|---|--|--|---|---|---|--|---|---|--|---|---|---|
| Bistro, 3287 Mt. Diablo Blvd, Laf, 283-7108 | Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf, 283-7133 | Flippers, 960 Moraga Rd, Laf, 284-1567 | Ferrari-Lucca Delicatessens, 23 Lafayette Cir, Laf, 299-8040 | Artisan Bistro, 1005 Brown St., Laf, 962-0882 | Asia Palace Restaurant, 1460 B Moraga Rd, Mor, 376-0809 | Millie's Kitchen, 1018 Oak Hill Rd #A, Laf, 283-2397 | Petar's Restaurant, 32 Lafayette Cir, Laf, 284-7117 | Giardino, 3406 Mt. Diablo Blvd, Laf, 283-3869 | Geppetto's cafe, 87 Orinda Way, Ori, 253-9894 | Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf, 962-9575 | Mamounia Express Cafe, 3732 Mt. Diablo Blvd #179, Laf, 299-1372 | Knox Restaurant, Lounge, 3576 Mt. Diablo Blvd, Laf, 284-5225 | Petra Café, 2 Theatre Sq #105, Ori, 254-5290 | 360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf, 299-1270 | Bianca's Deli, 1480 Moraga Rd #A, Mor, 376-4400 | Patrosserie Lafayette, 71 Lafayette Cir, Laf, 283-2226 | Kopitiam, 3647 Mt. Diablo Blvd, Laf, 299-1653 | Casa Orinda, 20 Bryant Way, Ori, 254-2981 | Tea Party by Appointment, 107 Orinda Way, Ori, 254-2206 | Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf, 284-8816 | Metro Lafayette, 3524 Mt. Diablo Blvd, Laf, 284-4422 | Michael's, 1375 Moraga Way, Mor, 376-1740 | Turquoise Mediterranean Grill, 70 Moraga Way, Ori, 253-2004 | El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf, 283-2345 | Yankee Pier, 3593 Mt. Diablo Blvd, Laf, 283-4100 | Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf, 283-8883 | China Moon Restaurant, 380 Park St, Mor, 376-1828 | Susan Foord Catering & Cafe, 965 Mt. View Dr., Laf, 299-2469 | Village Inn Café, 204 Village Square, Ori, 254-6080 | El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf, 283-6639 | Baan Thai, 99 Orinda Way, Ori, 253-0989 |

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](mailto:info@lamorindaweekly.com)) so that we may correct our list for the next issue.