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The Freshness of Summer Ceviche-Style

By Susie Iventosch



Salmon Ceviche with Avocado and Papaya Photo Susie Iventosch

This dish is very colorful and fun to serve on a hot summer's evening. It makes a beautiful first course, and can be served with rice crackers, pita chips, or just with a cocktail fork! The lime juice acts as an agent to cook or cure the fish.

The original inspiration for this recipe was on the menu of a restaurant in Austin, Texas, where my son and I dined last summer. Their version was made with some kind of melon broth or soup served over and all around the mound of ceviche, which sounded awfully strange to me. And, being that I didn't really like

ceviche to begin with, I was all set to pass on this one, but the waitress informed us there was only one serving left, and we had better have it. We were so glad we did. It was probably one of the best dishes my son and I have ever had in our lives!

One of the most important things about this recipe is to find the perfect ripe avocado – ripe, but still quite firm, so that the pieces remain intact and retain their shape once combined with the fruit and vinegar. You could probably substitute your favorite tropical fruit for the papaya, if you're not a big papaya fan!

INGREDIENTS

- 1/2 pound to 3/4 pound wild fresh salmon fillet, cut into small cubes
- 2 large shallots, finely diced
- 1/4 cup minced fresh cilantro
- Zest from 1 lime
- Juice from 2 limes (about 1/4-1/3 cup)
- Dash of sea salt
- 1 medium papaya, peeled and seeded, cut into small cubes
- 1 extra large, or 2 medium avocados, cut into small cubes (avocado should be ripe, but still very firm)
- 1/2 jalapeno, finely diced
- 2 tablespoons rice vinegar

DIRECTIONS

Cut salmon away from the skin, and into small cubes, discarding any bones or bloodline you might encounter.

Over medium-high heat, cook shallots in 1-2 tablespoons olive oil until translucent, or even slightly browned. Cool.

Gently toss salmon, shallots, cilantro, lime zest, sea salt and lime juice in a bowl. Cover and refrigerate for 30 to 45 minutes.

In a separate bowl, combine avocado, papaya, jalapeno and rice vinegar. Cover and refrigerate for 30 minutes to 45 minutes.

To serve, layer in a martini glass, or clear glass bowl, beginning with salmon and ending with fruit-avocado mixture, repeating 2-3 layers of each. Serve with small forks, or sesame crackers.



Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. **This recipe can be found on our website:** www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

Day Trippin'

Overnight in Sausalito

By Fran Miller



A gorgeous view from Sausalito's Marina Plaza Harbor. Photos Fran Miller

Stroll along Sausalito's main thoroughfare and you are likely to hear German, Swedish and Japanese, among other languages. The cafes, art galleries and boutique shops are teeming with tourists from all over the world, illustrating that these folks know what we Lamorinda residents likely take for granted. Sausalito is not simply our across-the-Bay neighbor, but a world-class destination.

With breathtaking views, first-rate cuisine, luxurious lodging and endless outdoor activities, Sausalito begs for a weekend getaway, or simply a day trip. A mere 45-minute drive across either bridge, Sausalito resembles the quaint seaside villages that hug the Mediterranean coastline. Nowhere else will one find such unobstructed panoramic views of the Bay, encompassing Alcatraz and Angel Islands, the Bay Bridge, the San Francisco skyline, and just around Fort Baker corner, the Golden Gate.

While a day trip allows for great enjoyment of the area's activities, an overnight stay is guaranteed to relax and rejuvenate. Most Sausalito hotels take full advantage of their charmed vantage points, but one, in particular, cannot be beat for its prime location – The Inn Above Tide, which sits literally above the tide. While on a recent visit, kayakers waved as they glided by our spacious deck where we enjoyed a glass of wine. "I could be very happy living here," said my San Francisco-born and bred husband who becomes instantly revitalized whenever he is near his hometown. Later, as the skyline illuminated on the horizon, we realized that gazing upon the city is even more magical than staying within it.

The Inn Above Tide guests enjoy complimentary evening wine and cheese, a beautiful breakfast buffet that can be enjoyed in their library or in-room, the use of bicycles, and the assistance of a knowledgeable and friendly staff

that can assist with reservations, transportation and excursion ideas. But a simple walk up and down Bridgeway provided enough entertainment to fill our afternoon.

We first headed toward Heath Ceramics (400 Gate Five Rd.) to examine the 'seconds' section – dishes, pitchers, mugs and serving bowls with slight, mostly undetectable imperfections, marked at 20 percent off retail. Heath has been handcrafting its classic pottery in this industrial location since the late 1950s. Take a behind-the-scenes tour Friday through Sunday and find out why a simple coffee mug costs \$30, and why it's worth every penny. Also be sure to check out the tile overstock room.

We strolled back along Marina paths offering beautiful views of the harbor, and headed toward the heart of town where decidedly tourist-oriented shops reside amongst businesses that found a home here long before the ferries began their hourly deposit of visitors.



Heath Ceramics has been handcrafting pottery in its Sausalito studio since the 1950s.

The Mark Reuben Sports and History Gallery, for instance, has been at 34 Princess Street for 25 years. The tiny shop features more than 5,000 historic and vintage photos of sports stars, rock icons, and historical figures and provides a wonderful trip down memory lane. A few doors over, we could not resist the lure of Pegasus Leather and its abundant display of jackets. Some day we will be more than looky-loos.

Head a bit farther to the Bridgeway Promenade and you are likely to see Bill Dan, Sausalito's "Rock Man," quietly and carefully balancing stones into mini, freestyle sculptures that defy gravity. Dan has been a local fixture for years; his impromptu works of art exist for that particular moment, yet are captured forever on camera by the thousands of passersby. A stop at Munchies Candies, where they welcome a bit of tasting from their overflowing apple basket displays of taffy, tided us over until dinner.

Sausalito is home to one of my all-time favorite Bay Area restaurants, Poggio. Located on Bridgeway on the ground level of the Casa Madrona Hotel and Spa, Poggio is a classic Italian trattoria overseen by Chef Ben Balisteri who uses the best local ingredients in his Northern Italy-inspired cuisine. A homey, welcoming vibe, a great bar scene, and an expansive menu keep me coming back time and again. Proprietor Larry Mindel, a 30-year veteran of the Bay Area food scene, has taken everything he's learned from stints at Il Fornaio, Prego, Ciao and MacArthur Park to create a truly great restaurant experience. Poggio welcome the tourists, but at its heart, it's a locals' spot.

Satiated and tired, we headed back to our Bay facing room at the lovely Inn Above Tide and took in the incredible view that, just like a trip to Sausalito, never gets old.

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