Lamorinda's Specialties of the House

pancetta served over penne pasta."

Pennini's is located at 1375 Moraga

Way Suite D in Moraga. Call (925)

"foodie," the Village Inn Cafe in

Orinda specializes in "great, recognizable food for breakfast and lunch."

If he had to narrow it down to one

specialty, owner and cook Kurt Bel-

lows would recommend his corned

beef hash. "I start with fresh beef

brisket and cure it in brine for at least

25 days to make the corned beef. The brisket is then slow-cooked for five

hours before it is cubed and mixed

with potatoes to form the hash." It's a

popular item. "We currently use about

100 lbs. of beef brisket a week just for

the hash," said Bellows. The hash can

be ordered with array of choices in-

cluding eggs, pancakes and waffles.

The Village Inn Cafe is located at 204

Theatre Square, the "restaurant

was already good is getting even bet-

ter. "I love food. I love fresh," said

of fish, we make good comfort food,

just a little stepped up." Dobbs

general public cooks a lot more. We

self," Dobbs said. A good example of

this is Table 24's pork chop, an off-

menu special glazed in a Grand Marnier marinade and served with

roasted asparagus drizzled in a bal-

samic reduction, roasted herbed russet

potatoes and a citrusy sweet Pink

Lady apple-pear sauce. Another Table

24 special is the salted caramel pud-

ding. With real whipped cream and

flecks of Hawaiian black salt, it's a

creamy sweet treat that will always be

on the menu. Table 24 is located at 2

Theatre Square, Suite 153, in Orinda.

For information, call (925) 254-0124

A final recommendation comes

or go to www.table24orinda.com.

The antithesis of most things

www.lamorindaweekly.com

Local Restaurateurs and Chefs Share What's Hot

By Amanda Kuehn



Table 24's off-menu pork chop with roasted herbed russet potatoes and a citrusy sweet Pink Lady apple-pear sauce Photo Amanda Kuehn

here is a lot of good food to be and gorgonzola cheeses, pine nuts and had in the Lamorinda area. So much so that making a decision can be difficult. Even if you've narrowed your choices to a type of food or a 376-1515 or visit www.penninis.com particular location, how do you decide between caramelized onions or apple-smoked bacon, chocolate ganache or passion fruit-infused Swiss buttercream? Sometimes it's best to let the venue choose for you, to leave it to the experts to give you their best.

In upcoming issues, Lamorinda Weekly will be taking you on a tasting adventure, featuring specialties of the house at some of the area's popular restaurants. The following is a sampling of some of the personal favorites you'll find at just a few:

After 11 years of serving tried and true favorites to the people of Moraga. Ristorante Amoroma has changed up its authentic Italian menu. Partner Hafiz Haidari suggested that a firsttime visitor try the homemade ravioli Village Square. For info, call (924) stuffed with ricotta and spinach and 254-6080 or visit www.orindacofcovered in homemade marinara, or feeshop.com. the seafood linguine – a plate of handmade linguine noodles sheltering row" of Orinda, boasts specialties of clams, mussels, shrimp, calamari and all kinds. At Table 24, the buzzwords lobster, all bathed in a fresh tomato are quality, consistency and commugarlic and white wine and saffron nity. Under new director of operasauce. "My partner's dad was a chef tions, Rickey Dobbs and new in Rome," said Haidari. "He has a executive chef Jason Yerbick, what cookbook we sell here and we [get] all of our stuff from that book." Specialty of the house? Fresh, authentic Yerbick. "From sliders to a nice piece Italian. Ristorante Amoroma is located at 360 Park St. in Moraga. For information, call (925) 377-7662 or agreed. "In today's food culture, the go to www.amoroma1.com.

When asked to recommend a need to do a step above what you house favorite at Pennini's Pizza & might be comfortable doing your-Pasta, front house manager Matthew Poirer likes to give his patrons options. "We're most known for our Friday and Saturday night prime rib special," he said. The rub, created by executive chef Patrick Vahey, is key. "It has the secret ingredients to flavor the prime rib – herbs, spices and some dijon mustard. [Vahey] lets it marinade and then puts it in the oven." The prime rib is served with seasonal veggies and a choice of garlic mashed potatoes, red baby potato cake, polenta cake, or rice pilaf. Poirer's personal favorite, though, is the Tre Formaggi (three cheese) pasta. "It's a cream sauce pasta, with Asiago, parmesan

been a favorite eating space for years, with a rotating menu of sustainable, local, organic, biodyanmic dishes. They are known for their local wines, featuring vintages you can't find at any grocery store or wine shop. Manager Joseph Pisahl's favorite dish is the fish tacos. "We use sustainable cod or mahi when it's in season, and add layers of cabbage, chipotle cream cheese, sliced avocado and salsa wrapped in a corn tortilla." Chow's most popular dish, though, is their Thai noodles, an Asian fusion of Thai-style linguine noodles with steak or chicken finished with a lime citrus miso sauce, "There's a little bit of a spicy kick," said Pisahl, who highly recommends both dishes. Chow is located at 53 Lafayette Circle. For information, call (925) 962-2469 or go to www.chowfoodbar.com.

Bon appetite!



HOLY WEEK SERVICES PALM SUNDAY, APRIL 13 8:15 a.m. Traditions Worship 10:45 a.m. Celebrations Worship Childcare throughout the morning MAUNDY THURSDAY, APRIL 17 7:00 p.m. GOOD FRIDAY, APRIL 18 12 Noon & 7:00 p.m. EASTER SUNDAY, APRIL 20 8:15 a.m. Traditions Worship 9:30 a.m. Blended Worship 10:45 a.m. Celebrations Worship Coffee Fellowship and Childcare throughout the morning **Holy Shepherd Lutheran Church** 433 Moraga Way, Orinda 925-254-3422 www.holyshepherd.org

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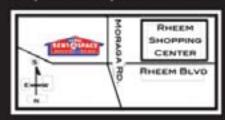
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WILLOW SPRING CHURCH

Easter Sunday is an especially exciting time at Willow Spring Church, and we'd love it if you'd join us! We have special plans for uplifting music, fun activities for kids, and a

relevant message celebrating the greatest act in the history of human events. Bring your whole family and receive a fresh dose of hope in your life. We look forward to seeing you at Willow Spring: Lamorinda's hometown community church!

Join Us For

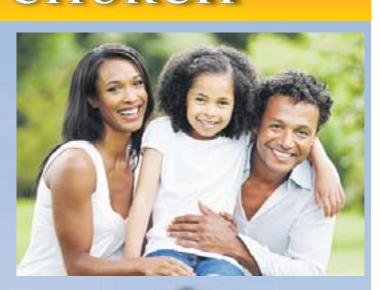
EASTER SERVICES

Sunday, April 20th

Children's Carnival9:00	'til 1:00
Free Breakfast	9:00
Easter Egg Hunt	10:00
Children's Worship Service	10:45
Adult Worship Service	10:45

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