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**The Autumn Harvest**  
**Part II – A soup that's spicy, hearty ... and vegan**  
 By Chef Dan Leff

There's some beautiful produce to be had right now, but how do you get individual items to work together? Soup is a good way of tying together items as disparate as Acorn Squash and Manzana Chilies ... and still enjoy a gourmet experience.

**Spicy Coconut-Acorn Squash Soup**  
 Serves 6-8

- Ingredients:**  
 12 tablespoons corn or vegetable oil  
 2 carrots, peeled and cut into large dice  
 1 onion, peeled and cut into large dice  
 2 Manzana chilies, seeds and stems removed  
 2-1/2 quarts vegetable stock  
 1 acorn squash, roasted, flesh removed (see below)  
 2 tablespoons Arborio rice  
 1 can coconut milk  
 1 shallot, minced  
 1/2 pound Golden Chanterelle Mushrooms, cleaned and pulled into large shreds  
 Russian or French Fingerling potatoes, washed and cut into medium dice (they don't need to be peeled)  
 1 yellow or zucchini squash, washed and cut into medium dice  
 Salt and pepper  
 Optional: toasted, chopped nuts (almonds, hazelnuts, cashews) for garnish

**Directions:**

- Heat 3 tablespoons of the oil in a large pot with a heavy bottom, over medium-high heat. Sauté the onions, carrots, and chilies until the onions become translucent. Add the acorn squash meat and the vegetable stock and bring to a simmer, stirring occasionally.
- While the mixture is coming up to a simmer, prepare the other ingredients: In a sauté pan or cast-iron pan, heat 3 tablespoons of the oil over high heat. Sauté the shallots; when they begin to brown, add the Chanterelle mushrooms. When the mushrooms have reabsorbed their cooking juices and are firm, season with salt and pepper, remove to a bowl, and set aside.
- Add another 3 tablespoons of oil to the pan. Sauté the potatoes until they become just tender enough to eat but are still firm. Season them with salt and pepper, and remove them to a bowl or plate.
- Heat the remaining 3 tablespoons of oil in the pan, and sauté the zucchini or yellow squash briefly, until most of the pieces are browned. Season and set aside on a plate (they'll overcook if you put them in a bowl).
- When the liquid mixture is simmering, add the Arborio rice. Allow the rice to become soft and translucent in color. Ready a blender, 2 ladles (one large, one small), a fine mesh strainer, and another pot for the next step.
- Using the large ladle, transfer the liquid mixture from the pot to the blender. Blend until it's very smoothly pureed. Put the strainer over your second pot; pour the blended liquid through the strainer. You'll likely need that small ladle to force it through. This step will need to be repeated 2-3 times until all the liquid has been pureed and strained into the second pot.
- Put pot of thoroughly pureed and strained mixture back on the stove. Add the can of coconut milk and bring the mix up to a simmer over medium heat – stir frequently. When it starts to simmer, mix in the sautéed ingredients – mushrooms, potatoes, and squash. Mix in thoroughly, and bring to a simmer again.
- Season to taste with salt and pepper. Serve with fresh bread; if you like, the nuts can be sprinkled on top for some interesting texture (and a touch of protein).

*A note on Acorn Squash: It's easy to prepare this gourd. Wash it, cut it in half, and scoop the seeds out with a spoon. Place it (meat side down) in a baking dish, and add about an inch of water. Cook at 375 degrees for about 45 minutes; the skin will be hard and almost brittle, and the meat inside should be tender. Let it cool a bit, and scoop out the meat with a large spoon.*

**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, phone: 510-530-1243

This recipe is available on our web site. Go to: <http://www.lamorindaweekly.com>

**Lafayette Hits Prime Time News in France**  
 ... continued from page 2



John Fillinger (right) is interviewed by Alain de Chalvron (left) for the French News Photo Sophie Braccini

She explained that in 1857 the postmaster of the area chose the name Lafayette and described the birthday celebration that took place at the Lafayette Park Hotel on September 6th.  
 On the 16th, de Chalvron filmed a friendly game of Pétanque between the French Consulate, Lafayette Parks and Recreation and the Lamorinda Sunrise Rotary at the new Pétanque field on St Mary's road.  
 For the Americans, Park and Rec Director Jennifer Russell teamed with Lamorinda Sunrise Rotary President Paul Fillinger and Rotary Communication Director Dave Watson. On the French side, Pierre Mattot, the Press Attaché of the French Consulate in San Francisco teamed with Linda Fillinger and de Chalvron's producer Marjolaine Grappe. After a few sets and great deal of fun, a prickling rain sent everybody looking for a dryer place to continue the celebration of French-American friendship.  
 The participants headed over to the Fillingers' residence for a glass of wine and to view a series of watercolors, painted by John Finger, depicting the life of the Marquis and the development of Lafayette. At the Fillingers' the atmosphere was jovial and the French crew was very interested in the beautiful and educational series of paintings. Fillinger explained that the Lamorinda Sunshine Rotary had initiated and financed this project as part of the Marquis' birthday celebration. The hope is to transfer the watercolors to a large and permanent structure, in the form of a mural. As of today, the final place for a mural has not been decided and Fillinger would love to see it on the walls of the future Lafayette library or adorning a school. "The Marquis de Lafayette is a wonderful role model," advocates Fillinger, "as a young man he risked his life and spent all his fortune to defend the ideas of freedom and liberty he believed in." As the evening wore on, de Chalvon charmed the audience with the tales of all the countries he's visited and the personalities he encounters everyday in Washington DC where he serves as France2's primary correspondent.

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 Happy Hour 4 to 6 pm every evening Margaritas & Mimosas \$5  
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 Cioppino available

**LAMORINDA's Restaurants**  
 • updated September 5, 2007 •

<b>American</b>			
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	
Quinzos	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	
<b>BBQ</b>			
Bo's Barbecue	3422 Mt. Diablo Blvd, Laf	283-7133	
<b>Burger Joint</b>			
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	
<b>Café</b>			
Express Cafe	3732 Mt. Diablo Blvd #170, Laf	283-7170	
Ferrari-Lucca Delicatessens	23 Lafayette Cir, Laf	299-8040	
Geppetto's coffee	87 Orinda Way, Ori	253-9894	
<b>California Cuisine</b>			
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	
<b>Chinese</b>			
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	
<b>Coffee Shop</b>			
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	
<b>Continental</b>			
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	
<b>Hawaiian Grill</b>			
Lava Pit	2 Theatre Square, St. 142, Ori	253-1338	
<b>Indian</b>			
India Palace	3740 Mt. Diablo Blvd, Laf	284-5700	
Swad Indian Cuisine	3602 Mt. Diablo Blvd, Laf	962-9575	
<b>Italian</b>			
Giardino	3406 Mt. Diablo Blvd, Laf	283-3869	
La Finestra Ristorante	100 Lafayette Cir, St. 101, Laf	284-5282	
La Pizzeria	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	
Nino's Bay	#2 Theater Square, Ste. 153, Ori	253-1327	
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	
<b>Japanese</b>			
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	
<b>Jazz Dinner Club</b>			
Joe's of Lafayette	3707 Mt. Diablo Blvd., Laf	299-8807	
The Orinda House	65 Moraga Way, Ori	258-4445	
<b>Mediterranean</b>			
Alex's	2 Theatre Sq # 105, Ori	254-5290	
Oasis Cafe	3594 Mt. Diablo Blvd, Laf	299-8822	
Per Tutti Ristorante	3576 Mt. Diablo Blvd, Laf	284-5225	
<b>Mexican</b>			
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	35180 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	
<b>Pizza</b>			
Aladino's Pizza	3614 Mt. Diablo Blvd, Laf	283-6363	
Mountain Mike's Pizza	504 Center St, Mor	377-6453	
Pennini'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	
<b>Sandwiches/Deli</b>			
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	
<b>Singaporean/Malaysian</b>			
Kopitiam	3647 Mt. Diablo Blvd, Laf	299-1653	
<b>South American</b>			
The Patio Tapas and Restaurant	960 Moraga Road, Laf	299-6885	
<b>Steak</b>			
Casa Orinda	20 Bryant Way, Ori	254-2981	
<b>Tea</b>			
Patisserie Lafayette	71 Lafayette Cir, Laf	283-2226	
<b>Thai</b>			
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	

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