



Holiday Specials

We are taking reservations for holiday parties (banquet menus available) and we are open Thanksgiving, Christmas Eve, Christmas Day and New Year's Eve.

Call Petar's at 925-284-7117 for reservations.

Petar's Restaurant is located in the heart of Lafayette at 32 Lafayette Circle.

Petar's is open for lunch Monday through Saturday from 11:30 to 4:00 and open for dinner nightly.



925-284-7117

THE PATIO
Tapas & Restaurant

SOUTH AMERICAN FOOD



(925) 299 6885

Catering for Holiday Events

OPEN Daily 5pm-10pm
SAT & SUN LUNCH 12:30 ON
Full Bar

960 MORAGA ROAD, LAFAYETTE
www.thepatiotapas.com

Celebrating Our 3rd Year!

MAYA
Mexican Grill



Fish Tacos - Shrimp Burritos - Fajitas - Tostadas
Enchiladas - Chicken Mole - Steak Ranchero Plates
Pork Chili Verde - Carnitas - Chicken Ranchero - Burritos & Tacos
Vegetarian Available - Serving Beer and Wine

Dine In, Take Out, and Catering

Mon.-Sat., 11am-8pm
74 Moraga Way, Orinda
(925) 258-9049

Kids Menu



10% Discount with this Ad (can not combined with other offers)

Now offering Special Discounts For Holiday Parties

Ristorante Italiano

Giardino
Lunch Wed-Fri 11-2 • Dinner Mon-Sun 5-9

3400 Mt. Diablo Blvd
Lafayette • (925) 283-3869




Shelby's Restaurant

Theatre Square, Orinda ••
925-254-9687

Open Daily
Breakfast - Lunch - Dinner

Make your reservation today for New Years eve dinner.

Friday and Saturday Live Music
Saturday and Sunday Brunch

Remember us for your Holiday Parties, Private Events and Catering.

From the Kitchens of the Lamorinda Weekly At the End of the Day, It's All About the Pumpkin Pie!



Your helper can scoop out the baked pumpkin

It's one of my holiday weaknesses, right up there with eggnog and gingerbread. I tell myself that pumpkin is loaded with beta carotene, an important antioxidant, as I guiltily eat the last piece for breakfast the morning after Thanksgiving, long before anyone else is even awake. Thus ends my ambition to see what the 5:00AM Christmas shopping rush at the mall is all about; there's not enough coffee in the world...at least, not by the time I've finished the pile of dishes I couldn't face the night before and tried to vacuum the mashed potatoes out of the carpet. Even though my kids won't touch pumpkin pie, they love to smell it baking. Then of course there was the study that came out earlier this year claiming the smell of pumpkin pie is, well, unusually pleasing to men. I wonder if the test subjects were allowed to watch football during the experiment?

The Pumpkin:

There's nothing wrong with canned pumpkin; it makes a fine pumpkin pie. But if you've never tried the mild, fresh taste of the real thing, you're missing out! Using fresh pumpkin is not hard, and only adds a little extra active preparation time. You can cook the pumpkin a day ahead and refrigerate it if needed (in a covered container), but bring it to room temperature before mixing your pie filling.

You'll need about two cups of pumpkin puree, so find a nice medium-large Sugar Pie or other baking pumpkin (it should feel heavy for its size). Cut the pumpkin in half (scoop out the seeds and the slimy stuff that kids like to throw at each other AFTER it's baked; much easier). Bake cut side down in a shallow baking dish in a 350F oven for about an hour - poke it with a fork to make sure it's soft. When it's cool enough to handle, use a large spoon to scoop the flesh into a blender or food processor and puree briefly. You can throw in a small cooked (steamed or boiled) and peeled garnet yam as well; it will add natural sweetness and beautiful color to your pie. Let the puree stand in a fine-mesh strainer for about 30 minutes to drain excess liquid before using or refrigerating.



The Crust:

Let's face it, without that cornucopia of trans-fat, vegetable shortening, the pie crust will never be as tender and flaky again. But it can still taste good. Use your own, or try this simple butter crust:

- 1 cup flour
- ¼ teaspoon salt
- 6 tablespoons very cold unsalted butter
- 3-4 tablespoons ice water

Cut the butter into small pieces and put it in the freezer briefly while you ice some water and mix the flour and salt together in a bowl. Working quickly using your fingertips, mix the flour and butter together. When the butter starts to break up and the flour picks up some color, add the water in small amounts (1 tablespoon at first, then by ½ tablespoon; you may not need all of it), mixing until the dough comes together. Knead briefly on a floured surface, then wrap in plastic and refrigerate for half an hour before rolling out, placing in a pie dish with beans or pie beads and pre-baking for about 10 minutes at 375F.

The Filling:

- 2 extra large (or 3 small) eggs
- 2 cups pureed pumpkin (or pumpkin/yam)
- 1 cup whipping cream
- 2/3 cup light brown sugar (packed)
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ¼ teaspoon nutmeg
- pinch of allspice and/or cloves (to taste)

Whisk the eggs in a large bowl until foamy, then add pumpkin and remaining ingredients, whisking until smooth. Pour into pie shell and bake at 375F until filling is set, 50-60 minutes. If you want to add texture and decoration, try sprinkling toasted, chopped pecans, mixed with a bit of finely chopped candied ginger, around the edge of the filling to make a border immediately after removing the pie from the oven.

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



Photos Tod Fierner

Strutting Their Stuff!

By Wendy Scheck

Close to six hundred people attended the Orinda Women's Club 21st Annual Festival of Trees fashion show at the San Ramon Marriott on Thursday, Nov. 8th. Mayor Steve Glazer, looking dapper as always in pajamas, and Chamber of Commerce President Keith Miller, joined Women's Club members and professional models on the catwalk. Plenty of champagne

was available to ease those pre-show jitters. The final tabulations were not available as of press time, but all profits from the show will be donated to Holden High School and the Opportunity Junction.

Women interested in joining the Orinda Women's Club may contact Cynthia Hutchinson, 247-7632, for more information. Orinda residency is not required.



Keith Miller on Stage



Steve Glazer on Stage



Steve Glazer on Stage



NINO'S BAY

just opened



RESTAURANT BAR & GRILL

2 Theatre Square #153
ORINDA 925-253-1327

Mon-Sat: Lunch 11 - 2 • Dinner 4 - 10
Sunday: noon - 9:30pm

Thanksgiving Day Buffet

\$20 adults, \$10 children (10 and younger)

11am-2pm closed for dinner

Ham, Turkey, Roast Beef, Omelets, Eggs your choice

All you can eat!

Full Bar



EL CHARRO
MEXICAN DINING

Pleasing Families for Generations

EST 1947

We have celebrated many occasions here - but what we truly celebrate is the famous cheese dip!

Jill and Sam Weaver

3339 Mt. Diablo Blvd, Lafayette ☎ 925-283-2345

LAMORINDA's Restaurants

•• updated November 14, 2007 ••

| | | | | | | | | | |
|-----------------|-----------------------------|--------------------------------|----------|------------------------------|----------------------------------|----------|--------------------------------|-------------------------------|----------|
| American | Bistro | 3287 Mt. Diablo Blvd, Laf | 283-7108 | Squirrel's Coffee Shop | 998 Moraga Rd, Laf | 284-7830 | El Jaro Mexican Cafe | 3563 Mt. Diablo Blvd, Laf | 283-6639 |
| | Chow Restaurant | 53 Lafayette Cir, Laf | 962-2469 | Village Inn Cafe | 290 Village Square, Ori | 254-6080 | La Cocina Mexicana | 23 Orinda Way, Ori | 258-9987 |
| | Hungry Hunter | 3201 Mt. Diablo Blvd, Laf | 938-3938 | Continental | | | Mucho wraps | 375-B Moraga Way, Mor | 377-1203 |
| | Quiznos | 3651 Mt. Diablo Blvd, Laf | 962-0200 | Petar's Restaurant | 32 Lafayette Cir, Laf | 284-7117 | Baja Fresh Mexican Grill | 3596 Mt. Diablo Blvd, Laf | 283-8740 |
| | Ranch House | 1012 School St, Mor | 376-5127 | Vino Restaurant | 3531 Plaza Way, Laf | 284-1330 | Celia's Restaurant | 3666 Mt. Diablo Blvd, Laf | 283-8288 |
| | Terzetto Cuisine | 1419 Moraga Way, Mor | 376-3832 | Duck Club Restaurant | 3287 Mt. Diablo Blvd, Laf | 283-7108 | El Balazo | 3518D Mt. Diablo Blvd, Laf | 284-8700 |
| | The Cheese Steak Shop | 3455 Mt. Diablo Blvd, Laf | 283-1234 | Hawaiian Grill | | | Maya Mexican Grill | 74 Moraga Way, Ori | 258-9049 |
| | BBQ | | | Lava Pit | 2 Theatre Square, St. 142, Ori | 253-1338 | Numero Uno Taqueria | 3616 Mt. Diablo Blvd, Laf | 299-1333 |
| | Bo's Barbecue | 3422 Mt. Diablo Blvd, Laf | 283-7133 | Indian | | | Pizza | | |
| | Burger Joint | | | India Palace | 3740 Mt. Diablo Blvd, Laf | 284-5700 | Aladino's Pizza | 3614 Mt. Diablo Blvd, Laf | 283-6363 |
| | Flippers | 960 Moraga Rd, Laf | 284-1567 | Swad Indian Cuisine | 3602 Mt. Diablo Blvd, Laf | 962-9575 | Mountain Mike's Pizza | 504 Center St, Mor | 377-6453 |
| | Nation's Giant Hamburgers | 400 Park, Mor | 376-8888 | Italian | | | Pennini's | 1375 Moraga Rd, Mor | 376-1515 |
| | Nation's Giant Hamburgers | 76 Moraga Way, Ori | 254-8888 | Giardino | 3406 Mt. Diablo Blvd, Laf | 283-3869 | Round Table Pizza | 361 Rheim Blvd, Mor | 376-1411 |
| | Cafe | | | La Finestra Ristorante | 100 Lafayette Cir, St. 101, Laf | 284-5282 | Round Table Pizza | 3637 Mt. Diablo Blvd, Laf | 283-0404 |
| | Express Cafe | 3732 Mt. Diablo Blvd #170, Laf | 283-7170 | La Piazza | 15 Moraga Way, Ori | 253-9191 | Village Pizza | 19 Orinda Way # Ab, Ori | 254-1200 |
| | Ferrari-Lucca Delicatessens | 23 Lafayette Cir, Laf | 299-8040 | Mangia Ristorante Pizzeria | 975 Moraga Rd, Laf | 284-3081 | Zamboni's Pizza | 1 Camino Sobrante # 4, Ori | 254-2800 |
| | Geppetto's cafe | 87 Orinda Way, Ori | 253-9894 | Michael's | 1375 Moraga Way, Mor | 376-4300 | Sandwiches/Deli | | |
| | California Cuisine | | | Mondello's | 337 Rheim Blvd, Mor | 376-2533 | Bianca's Deli | 1480 Moraga Rd # A, Mor | 376-4400 |
| | Gigi's | 1005 Brown St., Laf | 962-0882 | Pizza Antica | 3600 Mt. Diablo Blvd, Laf | 299-0500 | Europa Hofbrau Deli & Pub | 64 Moraga Way, Ori | 254-7202 |
| | Metro Lafayette | 3524 Mt. Diablo Blvd, Laf | 284-4422 | Postino | 3565 Mt. Diablo Blvd, Laf | 299-8700 | Gourmet Bistro Cafe | 484 Center St, Mor | 376-1551 |
| | Shelby's | 2 Theatre Sq, Ori | 254-9687 | Ristorante Amoroma | 360 Park St, Mor | 377-7662 | Kasper's Hot Dogs | 103 Moraga Way, Ori | 253-0766 |
| | Chinese | | | Japanese | | | Noah's Bagels | 3518 Mt. Diablo Blvd, Laf | 299-0716 |
| | Asia Palace Restaurant | 1460 B Moraga Rd, Mor | 376-0809 | Asia Palace Sushi Bar | 1460 B Moraga Rd, Mor | 376-0809 | Orinda Deli | 19 F Orinda Way, Ori | 254-1990 |
| | Chef Chao Restaurant | 343 Rheim Blvd, Mor | 376-1740 | Blue Ginko | 3518-A Mt. Diablo Blvd, Laf | 962-9020 | Subway | 396 Park St., Mor | 376-2959 |
| | China Moon Restaurant | 380 Park St, Mor | 376-1828 | Kane Sushi | 3474 Mt. Diablo Blvd, Laf | 284-9709 | Subway | 3322 Mt. Diablo Blvd #B, Laf | 284-2627 |
| | The Great Wall Restaurant | 3500 Golden Gate Way, Laf | 284-3500 | Niwa Restaurant | 1 Camino Sobrante # 6, Ori | 254-1606 | Subway | Theatre Square, Ori | 258-0470 |
| | Hsiangs Mandarin Cuisine | 1 Orinda Way # 1, Ori | 253-9852 | Serika Restaurant | 2 Theatre Sq # 118, Ori | 254-7088 | Singaporean/Malaysian | | |
| | Lily's House | 3555 Mt. Diablo Blvd #A, Laf | 284-7569 | Tamami's Japanese Restaurant | 356 Park St, Mor | 376-2872 | Kopitiam | 3647 Mt. Diablo Blvd, Laf | 299-1653 |
| | Mandarin Flower | 581 Moraga Rd, Mor | 376-7839 | Yu Sushi | 19 Moraga Way, Ori | 253-8399 | South American | | |
| | Panda Express | 3608 Mt. Diablo Blvd, Laf | 962-0288 | Jazz Dinner Club | | | The Patio Tapas and Restaurant | 960 Moraga Road, Laf | 299-6885 |
| | Szechwan Chinese Restaurant | 79 Orinda Way, Ori | 254-2020 | Joe's of Lafayette | 3707 Mt. Diablo Blvd., Laf | 299-8807 | Steak | | |
| | Uncle Yu's Szechuan | 999 Oak Hill Rd, Laf | 283-1688 | The Orinda House | 65 Moraga Way, Ori | 258-4445 | Casa Orinda | 20 Bryant Way, Ori | 254-2981 |
| | Yan's Restaurant | 3444 Mt. Diablo Blvd, Laf | 284-2228 | Mediterranean | | | Tea | | |
| | Coffee Shop | | | Alex's | 2 Theatre Sq # 105, Ori | 254-5290 | Patisserie Lafayette | 71 Lafayette Cir, Laf | 283-2226 |
| | Millie's Kitchen | 1018 Oak Hill Rd #A, Laf | 283-2397 | Nino's Bay | #2 Theater Square, Ste. 153, Ori | 253-1327 | Thai | | |
| | | | | Oasis Cafe | 3594 Mt. Diablo Blvd, Laf | 299-8822 | Amarin Thai Cuisine | 3555 Mt. Diablo Blvd # B, Laf | 283-8883 |
| | | | | Per Tutti Ristorante | 3576 Mt. Diablo Blvd, Laf | 284-5225 | Baan Thai | 99 Orinda Way, Ori | 253-0989 |
| | | | | Mexican | | | Royal Siam | 512 Center St, Mor | 377-0420 |
| | | | | 360 Gourmet Burrito | 3655 Mt. Diablo Blvd, Laf | 299-1270 | Siam Orchid | 23 Orinda Way # F, Ori | 253-1975 |
| | | | | El Charro Mexican Dining | 3339 Mt. Diablo Blvd, Laf | 283-2345 | | | |

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) so that we may correct our list for the next issue.