Dining · Dining · Dining · Dining



SOROPTIMIST INTERNATIONAL OF 24-680 INVITES YOU TO OUR ANNUAL CRAB FEED

& silent auction

Saturday February 12, 2011 5:30 pm **Lower Court**

Oakwood Athletic Club, Lafayette \$40 per person

tickets must be purchased in advance casual dress

For tickets & information:

925.285.7797 si24-68o@soroptimist.net

Thanks to Oakwood Athletic Club for their support _)akwood.

Soroptimist International, founded in 1921 is a 501(c)(3) non-profit organiza tion with over 93,000 members in 121 countries. Our mission is to improve the lives of women and girls in local communities and throughout the world.

Crab Feed & Dance

Saturday. February 5. 6:00 - 11:00 p.m. Bring your appetites & dancing shoes. Music provided by popular DJ. Dinner & Dance \$37.50: Dance only \$10.



For non-crab lovers: Chicken available by special advance order request. Dinner tickets MUST be purchased in advance.

For info. & reservations call (925) 672-6799. Holy Trinity Cultural Center, 1700 School Street, Moraga.

Crab and More Crab!

By Susie Iventosch

ianna Davis-Condon has been a staple on the local

foodie scene, providing gour-

met meal delivery service and

teaching cooking classes to kids

and adults alike. The former

Viking Home Chef instructor

has a growing contingent of

protégées from budding junior

chefs at the Del Rey School to

adults who have discovered a

love of cooking. In October,

she branched out with her own

catering and event planning

business, to add to her list of of-

a full-service catering and event

planning company that will

continue to offer culinary in-

struction to all ages. In late Jan-

uary, after the flour has settled

from a busy holiday schedule,

Condon hopes to resume her

"Gourmet Meal Delivery Service " where she will offer low-

fat and low-sodium menus, in

addition to regular fare. These

meals will be available at Liv-

ing Lean in Orinda's Theater

be as fit and healthy as they

possibly can in order to fully

enjoy the gifts that each day

brings," said Condon, who not

only cooks for a living, but also

teaches "The Bar Method"

ing and making life's small

pleasures look as beautiful as

possible are my passions," she

added. "I am excited to begin

this new adventure of full serv-

ice catering and event planning

while maintaining my commit-

ment to teaching culinary skills

"Cooking food, entertain-

"My goal is for people to

Dianna Condon Cuisine is

ferings.

Square.

workout.

and fitness."



Photo Susie Iventosch

sun, but Mediterranean and Latin are her favorite cuisines. She has a 19-page menu from which to choose and she says that people seem to love her "Mexican-influenced Spanish Paella", chicken enchilada casserole and her three lasagna options—beef, grilled veggie or turkey sausage.

My favorite so far is her crab cake recipe, which she has gladly shared with readers along with the Crab and Brie Phyllo Turnovers. But, from perusing her amazing menu, I am anxious to try the Parmesan Polenta Rounds, Greek Pastisio (lamb, beef, penne pasta and Béchamel sauce), Slow Braised BBQ Pork Pull, Five-Cheese Potatoes Gratin, and her Italian Chocolate Pudding Cakes!



To learn more about Dianna Condon Cuisine, or to order a meal for home delivery service, please call or visit her website. For meal delivery, 24-28 hours notice is requested. Phone: (925) 255-5104 www.diannacondoncuisine.com

info@diannacondoncuisine.com

Crab Cakes Dianna INGREDIENTS

- 2 cups fresh, coarse bread crumbs from French bread (process to the size of a pea)
- tablespoons extra virgin olive oil
- pound fresh Dungeness crabmeat, picked over to remove bits of cartilage/shell
- cup finely chopped celery
- cup finely chopped red onion
- teaspoons Worcestershire sauce
- cup mayonnaise 1/4 cup finely chopped parsley
- tablespoons Dijon mustard
- teaspoon Tabasco sauce
- teaspoon crushed red pepper flakes Freshly ground black pepper
- 2 eggs, separated



Crab Cakes Dianna

Photo Susie Iventosch

DIRECTIONS

- 1. In a large mixing bowl, toss bread crumbs with 2 tablespoons olive oil.
- 2. Add all ingredients except eggs and mix well. Season to taste with salt and pepper. Add egg yolks and stir to combine.
- In bowl of stand mixer whip egg whites until they hold stiff peaks. Gently fold into crab mixture.
- Form into balls approximately 3 inches in diameter (1 inch if making appetizers), and then slightly flatten tops and bottoms.
- *Heat remaining 2 tablespoons olive oil in a large ovenproof skillet or sauté pan over medium-high heat. Add crab cakes, cook until golden, and turn over. Transfer to oven to finish cooking, about 8 minutes more. Makes 8 large or 24 minis.
- Serve with a Remoulade Sauce or Spicy Yogurt Sauce *To save one step, you can simply brush crab cakes with olive oil and bake at 424° for 5-7 minutes per side, skipping the sauté step.

Remoulade Sauce

INGREDIENTS

½ roasted red pepper (fresh or 2 pieces from a jar) ½ cup mayonnaise

1/4 sour cream

¼ cup celery, rough chopped

½ cup green onion, finely sliced

1/4 cup Italian flat leaf parsley, rough chopped

¼ cup horseradish

½ lemon, zested and juiced 2 tablespoons ketchup

1 tablespoon Worcestershire Sauce 1 tablespoon Dijon

1 tablespoon Tabasco

1 tablespoon fresh garlic, minced

1 teaspoon paprika ½ teaspoon chili powder

1 teaspoon salt

DIRECTIONS

Add all ingredients to a food processor and blend until fairly smooth Chill until ready to serve (at least one hour).

Crab and Brie Phyllo Turnovers

Melt 1 stick of butter and cool slightly. Lay out 1 piece of Phyllo dough with the long side perpendicular to you. Brush some melted butter on the short ends (parallel to you) at the top and bottom - about 2 inches. Cut the dough in half, the long way, and then each of the halves in half. You should have four strips. At the base closest to you, place 1 teaspoon of brie and one teaspoon of fresh crab.

Begin folding each piece like a flag. Place each triangle on a parchment lined baking sheet. Repeat to make as many as you like. Brush each triangle with melted butter. Bake at 400 for 20 minutes or until golden brown. Serve with your favorite Remoulade or Susie's Spicy Yogurt Sauce!

Continental

Spicy Yogurt Sauce

INGREDIENTS

½ cup plain yogurt

2 teaspoons prepared horseradish (more or less as you like) 2 teaspoons Louisiana Hot Sauce (more or less as you like) 1/4 cup crumbled blue cheese (or 1/4 cup prepared blue cheese

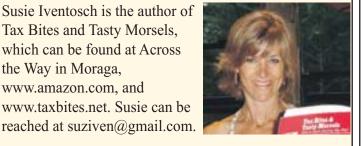
DIRECTIONS

Place crumbled blue cheese in a medium bowl. Mash with fork until almost a paste. Stir in horseradish, hot sauce and yogurt. Mix well. Chill until ready to use.

just about everything under the 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

Condon says she cooks



These recipes are available on our web site. Go to: www.lamorindaweekly.com

Susie can be reached at suziven@gmail.com

Many of our readers like Susie's recipes. Our website now features a link to our recipe page where you can read, print or download all of the recipes we have published. If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977

AMORINDA's Restaurants ••• updated January 5, 2011 ••• Bistro, 3287 Mt. Diablo Blvd, Laf, Chow Restaurant, 53 Lafayette Cir, Laf, 962-2469 376-5127 Ranch House, 1012 School St. Mor. Terzetto Cuisine, 1419 Moraga Way, Mor, 376-3832 The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf, 283-1234 Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf, 283-7133 **Burger Joint** 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 Ferrari- Lucca Delicatessens, 23 Lafayette Cir, Laf, 299-8040 Geppetto's caffe, 87 Orinda Way, Ori, 253-9894 La Boulange, 3597 Mt. Diablo Blvd, Laf 284-1001 Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf, 284-8816 Susan Foord Catering & Cafe, 965 Mt. View Dr., Laf, 299-2469 California Cuisine Artisan Bistro, 1005 Brown St., Laf 962-0882 Metro Lafayette, 3524 Mt. Diablo Blvd, Laf, 284-4422 Shelby's, 2 Theatre Sq, Ori, 254-9687 Table 24, Theatre Sq, Ori, 254-0124 Asia Palace Restaurant, 1460 B Moraga Rd, Mor, 376-0809 Chef Chao Restaurant, 343 Rheem Blvd, Mor, China Moon Restaurant, 380 Park St, Mor, 376-1828 The Great Wall Rest., 3500 Golden Gate Way, 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 Coffee Shop Millie's Kitchen, 1018 Oak Hill Rd #A, Laf, 283-2397 Squirrel's Coffee Shop, 998 Moraga Rd, Laf, 284-7830 Village Inn Café, 204 Village Square, Ori, 254-6080

Duck Club Restaurant, 3287 Mt. Diablo Blvd, Laf,	283-7108	Mucho wr
Petar's Restaurant, 32 Lafayette Cir, Laf,	284-7117	Baja Fresh
Roya's Garlic Garden, 3576 Mt Diablo Blvd, Laf	283-3007	Celia's Res
Vino Restaurant, 3531 Plaza Way, Laf,	284-1330	El Balazo,
French		Maya Mex
Chevalier Restaurant, 960 Moraga Road, Laf,	385-0793	Numero U
Fuz, 3707 Mt. Diablo Blvd, Laf,	299-9930	Pizza
Hawaiian Grill		Lamorinda
Lava Pit Hawaiian Grill, 2 Theatre Square, St. 142, Ori,	253-1338	Mountain
Lava Pit Fire Grill, 3647 Mt. Diablo Blvd, Laf,	385-0658	Mountain
Indian		Pennini's,
Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf,	962-9575	Round Tab
Italian		Round Tab
Giardino, 3406 Mt. Diablo Blvd, Laf,	283-3869	Village Piz
La Finestra Ristorante, 100 Lafayette Cir, #101, Laf,	284-5282	Zamboni's
La Piazza, 15 Moraga Way, Ori,	253-9191	Sandwich
Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf,	284-3081	Bianca's Do
Michael's, 1375 Moraga Way, Mor,	376-4300	Europa Ho
Pizza Antica, 3600 Mt. Diablo Blvd, Laf,	299-0500	Kasper's H
Trattoria Lupetti, 65 Moraga Way, Ori	253-7662	Noah's Bag
Postino, 3565 Mt. Diablo Blvd, Laf,	299-8700	Orinda Del
Ristorante Amoroma, 360 Park St, Mor,	377-7662	Subway, 3
Japanese		Subway, 3
Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor,	376-0809	Subway, T
Blue Ginko, 3518-A Mt. Diablo Blvd, Laf,	962-9020	Seafood
Fuz, 3707 Mt. Diablo Blvd, Laf,	299-9930	Yankee Pie
Kane Sushi, 3474 Mt. Diablo Blvd, Laf,	284-9709	Steak
Kirin Sushi, 356 Park Street, Mor	376-2872	Casa Orino
Niwa Restaurant, 1 Camino Sobrante # 6, Ori,	254-1606	Tea
Oyama Sushi, 3651 Mt. Diablo Blvd, Laf,	283-6888	Patesserie
Serika Restaurant, 2 Theatre Sq # 118, Ori,	254-7088	Tea Party I
Yu Sushi, 19 Moraga Way, Ori,	253-8399	Thai
Mediterranean		Amarin Th
Petra Café, 2 Theatre Sq # 105, Ori,	254-5290	Baan Thai
Oasis Café, 3594 Mt. Diablo Blvd, Laf,	299-8822	Royal Sian
Turquoise Mediterranean Grill, 70 Moraga Way, Ori,	253-2004	Siam Orch
Mexican		Vietname
360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf,	299-1270	Little Heart
Casa Gourmet Burrito, 3322 Mt. Diablo Blvd, Laf,	284-4415	
El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf,	283-2345	downl

283-6639

El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf,

La Cocina Mexicana, 23 Orinda Way, Ori,	258-998
Mucho wraps, 1375-B Moraga Way, Mor,	377-120
Baja Fresh Mexican Grill, 3596 Mt. Diable Blvd, Laf,	283-874
Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf,	283-828
El Balazo, 3518D Mt. Diablo Blvd, Laf,	284-870
Maya Mexican Grill, 74 Moraga Way, Ori,	258-904
Numero Uno Taqueria, 3616 Mt. Diablo Blvd, Laf,	299-133
Pizza	
Lamorinda Pizza, 382 Park St, Mor,	376-404
Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf,	283-636
Mountain Mike's Pizza, 504 Center St, Mor,	377-645
Pennini's, 1375 Moraga Rd, Mor,	376-151
Round Table Pizza , 361 Rheem Blvd, Mor,	376-141
Round Table Pizza ,3637 Mt. Diablo Blvd, Laf,	283-040
Village Pizza, 19 Orinda Way # Ab, Ori,	254-120
Zamboni's Pizza, 1 Camino Sobrante # 4, Ori,	254-280
Sandwiches/Deli	
Bianca's Deli , 1480 Moraga Rd # A, Mor,	376-440
Europa Hofbrau Deli & Pub, 64 Moraga Way , Ori,	254-720
Kasper's Hot Dogs, 103 Moraga Way, Ori,	253-076
Noah's Bagels, 3518 Mt. Diablo Blvd, Laf,	299-071
Orinda Deli, 19 F Orinda Way, Ori,	254-199
Subway, 396 Park St., Mor,	376-295
Subway, 3322 Mt. Diablo Blvd #B, Laf,	284-262
Subway, Theatre Square, Ori,	258-047
Seafood	
Yankee Pier , 3593 Mt. Diablo Blvd, Laf,	283-410
Steak	254 200
Casa Orinda,20 Bryant Way, Ori, Tea	254-298
Patesserie Lafayette, 71 Lafayette Cir, Laf,	283-222
Tea Party by Appointment, 107 Orinda Way, Ori,	254-220
Thai	234-220
Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf,	283-888
Baan Thai , 99 Orinda Way, Ori,	253-098
Royal Siam, 512 Center Street, Mor,	377-042
Siam Orchid, 23 Orinda Way # F, Ori,	253-197
Vietnamese	233 177
Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor,	376-760

download our Restaurant Guide from our web site at www.lamorindaweekly.com

he 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 e 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.