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Tangy Salad Just in Time for Summer

By Susie Iventosch



Grilled Romaine with basil-lemon vinaigrette Photo Susie Iventosch

his dish was on the menu of one of our favorite brew pubs in McCall, Idaho, the Salmon River Brewery. On the menu, it was listed as a grilled chicken Caesar salad, but since we are garlic lightweights, especially for lunch in the middle of the day, we opted for their basil-lemon vinaigrette, and blue cheese crumbles, which was absolutely delicious. This salad can be served as a main dish with the chicken for lunch or dinner, or as a side salad for dinner, with or without chicken. We serve one-quarter head for a side salad, and one-half (or two quarters) for an entrée.

I cooked an extra half head of Romaine to see what it would be like leftover, and it was just great. We served it the next night for our dinner salad, and it was delicious!



You can find most of the recipes published in the Lamorinda Weekly on our website. **Click Food tab.**

C 925-377-0977



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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.

Grilled Romaine with basil-lemon vinaigrette

(Serves 8 as a side dish, or 4 as a main course)

INGREDIENTS

- 2 heads Romaine lettuce
- 1/2 cup crumbled blue cheese
- 4-8 strips cooked bacon (one per serving)
- Cherry tomatoes, cut in half or quarters (I like about 6 cherry tomatoes per person)
- 4 chicken breasts, cooked and cubed (one half per serving)
- 2 tablespoons olive oil
- Juice of 1/2 lemon
- Dressing
- 8-10 fresh basil leaves
- Juice of 1/2 lemon
- 1/4 cup red wine vinegar
- 1/3 cup extra extra-virgin olive oil
- Salt and Pepper, to taste

Place basil in a mini food processor and puree until finely chopped. Add lemon juice, vinegar and olive oil and mix until well blended. Adjust with more oil or lemon juice to suit your tastes.

DIRECTIONS

Heat barbecue to medium heat.

Meanwhile, cut heads of Romaine in half lengthwise and trim off just the very end of the stem, keeping most of it intact, so the leaves stay together. Remove any wilted outer leaves. Clean and dry with a paper towel. Lightly brush the cut side and the outer leaves with olive oil and spritz with lemon juice. Season with salt and pepper.

Grill Romaine, cut side down first, for 2 minutes, and then turn it and grill the outer side for another 2 minutes. Remove from heat and bring to room temperature.

To assemble, cut each half head of Romaine into half again, or equal to a quarter of a head. Place bacon strip (or you can crumble the bacon, too), tomatoes, and chicken alongside lettuce. Sprinkle blue cheese over grilled Romaine wedge and drizzle with basil-lemon vinaigrette.

Day Trippin' A Weekend at the Presidio

By Fran Miller



ents in its Spanish-influenced California dishes. both restaurants.

Sunday afternoons feature 'Off the Grid, Picnic at the Presidio,' where, from 11 a.m. to 4 p.m., local food trucks encircle the vast Main Parade Ground lawn, creating a colorful festival of family and friends enjoying the beautiful bay views, DJ music, artisan foods, and lawn games. The Main Parade Ground is also the site of 'Off the Grid Twilight at the Presidio' from 5 to 9 p.m. every Thursday evening. Take a blanket

Hall. Listed on the National Register of Historic Award-winning chef Traci Des Jardins oversees Places, the Inn features spacious, high-ceilinged, comfortably posh suites with gas fireplaces. Large, double-hung windows allow guests to enjoy the area's refreshing eucalyptus scented bay breezes. Two long verandas - on the first and second levels - run the length of the building and feature shaker-style rockers. A large fire pit is the focal point of the back patio. Throw blankets for warding off an evening chill are tucked into baskets in the welcoming lobby.

> The Inn's Funston House, a separate Victorian style home just down the street offers four

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Off The Grid's 'Picnic at the Presidio' takes place every Sunday from 11 a.m. to 4 p.m. at the **Photos Fran Miller** Presidio's Main Parade Ground.

f mention of the Presidio brings to mind im-Lages of dilapidated bunkers and deserted barracks, you likely haven't seen the reincarnation of the former military grounds. The U.S. Army Post that operated from 1846 to 1994, encompassing 2.3 square miles of some of the most beautiful real estate in the nation, has been transformed into a recreational oasis overseen by the Presidio Trust, a federal agency preserving the area as a natural, cultural, scenic and recreational resource. And what a tremendous job they have done.

Surrounded by groves of fragrant eucalyptus on one side, panoramic Bay and Golden Gate Bridge views on the other, and soothing San Francisco coastline fog, the Presidio is now home to miles of walking and jogging paths, beaches, a lake, playgrounds, museums, gourmet restaurants and a five-star inn.

The military barracks and officer's quarters

still stand, but are now home to modern luxuries that would leave previous tenants wondering into what sort of Eden they'd wandered. Building 563, for instance, a 1903 enlisted men's barracks just inside the Lombard Gate, is now home to Presidio Social Club, a popular restaurant known for its friendly hospitality. Where double-tiered soldier bunks used to stand, a room-length marble bar is now the focal point of the retro-chic eatery whose motto is "All the comforts of a club without the dues." PSC serves American comfort food with a twist and is open daily for brunch, lunch and dinner.

Other newly opened Presidio restaurants include Arguello, serving Mexican cuisine in an indoor/outdoor setting adjacent to the gorgeous Presidio Officer's Club, and The Commissary located in the former mess hall of the Montgomery Street Barracks, built in 1895. The Commissary highlights locally sourced ingredi-

and your down jacket, reserve a cabana and fire pit, and enjoy live music, food and drink. (re- more rooms and is popular with large families serve@offthegridsf.com.)

Visit the Walt Disney Family Museum, open every day from 10 a.m. to 6 p.m. in two restored barracks adjacent to the parade grounds. The museum illuminates Disney's fascinating life and tells his story through innovative, interactive galleries. Throw down a few strikes at the 12-lane Presidio Bowling Center, or simply explore the Presidio by foot and pause for a break at one of the eight scenic overlooks. The park offers a dozen major routes connecting all of its corners.

If one day is not enough, consider a stay at the park's only hotel - the Inn at the Presidio. Melding history with modern amenities, the Inn at the Presidio gratifies a variety of interests. History buffs appreciate the location's colorful past and the artifact-filled 1903 Georgian Revival-style building. Luxury seekers enjoy the beautiful furnishings and linens. And gourmands relish the complimentary wine, appetizers, and European-style breakfast buffet.

Located in what was once the social and administrative heart of the Presidio, the 26-room inn opened three years ago in historic Pershing

and wedding parties. Guests can reserve individual quarters, or the entire house, which features a separate living and dining room with informally plush Restoration Hardware-style furnishings.

Cable cars, steep hills and distinctive districts such as North Beach, Chinatown, and Fisherman's Wharf typify San Francisco's image, but the Presidio is closing-in as a 'mustsee' destination. Head over for the day or for the night, and see why the area is no longer your great-grandparents' Presidio.



The Inn at the Presidio, listed on the National Register of Historic Places, features 26 casually luxe rooms in its 1903 Georgian Revivalstyle building.

