

FOOD SCENE

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Zest Fest

Celebrate citrus season with a treat from Fremont-based food blogger Amisha Gurbani of the Jam Lab.

UPSIDE-DOWN BLOOD ORANGE AND ROSEMARY TEA CAKE

11 tablespoons unsalted butter (softened)
4 tablespoons demerara sugar
3–4 small blood oranges
¾ cup granulated sugar
6 heaping tablespoons orange marmalade
4 large eggs, beaten
1½ cup all-purpose flour
½ cup almond flour
1 teaspoon baking powder
½ teaspoon baking soda
2 tablespoons finely chopped rosemary
½ teaspoon salt
Zest of 3 small blood oranges and juice of 2 small blood oranges
Whipped cream

Preheat the oven to 350°F. Grease the base and sides of a 9–10 inch cheesecake pan with 1 tablespoon of softened butter. Sprinkle base with demerara sugar.

Remove skin and pith from blood oranges. Arrange the blood orange slices on the base of the tin in an overlapping layer so the tin does not show.

Cream the remaining butter and granulated sugar until pale and fluffy. Beat in 3 heaping tablespoons of orange marmalade followed by the beaten eggs.

In a medium bowl, add all-purpose and almond flours, baking powder, baking soda, finely chopped rosemary, and salt. Whisk together to blend. Fold in wet ingredients, adding

blood orange zest and juice.

Pour the cake batter into a tin, and bake for about 1 hour until it's golden and firm to the touch. Remove from the oven, and allow to stand for about 15 minutes.

Carefully remove the outer layer of the pan, and while it's still slightly warm, turn out the cake onto a serving plate. After it has cooled completely, poke holes in the cake with a skewer.

In a saucepan over medium-low heat, add the remaining marmalade and a little water, stirring continuously for 5 minutes to make a glaze. Brush the glaze over the cake before serving with a dollop of whipped cream.

You can purchase Gurbani's homemade jams and marmalades at [etsy.com/shop/TheJamLab](https://www.etsy.com/shop/TheJamLab).

ROUNDUP

Showstoppers

Your guide to quick preheater bites and trendy postshow spots in four local cultural districts.

BY KATHERINE ANN ROWLANDS

Whether you're trying to squeeze in a meal before seeing a show or seeking a spot for late-night bites before heading home, these restaurants located around some of the most popular East Bay entertainment venues have you covered.

WALNUT CREEK

VENUE: Leshner Center for the Arts
UPCOMING SHOW: *Sinatra Sings the Big Bands* will get your toes tappin' at 7:30 p.m. on February 3.

PRESHOW BITES:

Limon Rotisserie has outdoor tables and a bustling dining room, where you can watch the exhibition kitchen churn out tangy ceviche, spit-roasted chicken, and Peruvian-style paella. limonrotisserie.com.

Montecatini Ristorante specializes in Northern Italian standards, such as *pollo alla schiacciata*—crispy, juicy, rosemary-scented chicken—and is known for its unique lasagna. montecatini-restaurant.com.

Prima Ristorante serves up consistently delicious dishes like the *stracotto* (Tuscan-style pot roast) and offers an extensive list of Italian wines; give yourself time to linger here. primawine.com.

POSTSHOW SNACKS AND DRINKS:

Residual Sugar Wine Bar and Merchant has a global selection of wines for you to enjoy until midnight on Fridays and Saturdays. rswine.com.

Scott's Seafood serves fresh fish and prime-grade steak until 11 p.m. on Fridays and Saturdays—and offers diners a 10 percent discount when they present their ticket stubs. scottswc.com.



From top: Raise a glass to Limon Rotisserie's fresh ceviche; the Peruvian restaurant's succulent spit-roasted chicken.

COURTESY OF LIMON ROTISSERIE

FROM TOP: EVA KOLENKO; IMAGINEM PRODUCTIONS

LIVERMORE

VENUES: Livermore 13 Cinemas, Livermore Valley Performing Arts Center, Vine Cinema and Alehouse
UPCOMING SHOW: Singer-songwriter Lee Ann Womack hits the Bankhead Theater stage at 7:30 p.m. on February 19.

PRESHOW BITES:

Demitri's Taverna is the destination for a juicy Mediterranean burger made with oregano, Feta, tomato, and grilled onion. demitristavernalivermore.com.

Patxi's Pizza has a full bar and a patio where you can enjoy a pizza or salad. (Avoid the deep dish if you're in a hurry.) patxipizza.com.

Sauced BBQ and Spirits serves all the meat, baked beans, and corn bread you can eat—at a fast clip. saucedbbqandspirits.com.
Uncle Yu's at the Vineyard offers a delicious dish of crispy free-range chicken smothered in a light vinegar sauce, among other Chinese delicacies. uncleyusvineyard.com.

POSTSHOW SNACKS AND DRINKS:

Aviation Rooftop Bar and Kitchen delivers artisanal burgers, craft cocktails, local beers, and—above all—a beautiful view of the Tri-Valley. You can also head downstairs to **The Last Word** to sip The Character (a stirred Scotch) with upscale sliders or Sriracha-laced chicken and waffles. Both places keep their doors open until 1 a.m. on Fridays and Saturdays. aviationlivermore.com, lastwordbar.com.

Sanctuary Ultra Lounge is your spot for a game of darts, a night-cap, and a snack of tuna tartare. sanctuaryultralounge.com.



From top: Sauced BBQ and Spirits' Carolina pulled pork sandwich with tasty sides of smoky baked beans and mac and cheese; The Last Word serves up spicy chicken and waffles.



OAKLAND

VENUES: Fox Theater, Paramount Theatre
UPCOMING SHOW: Get ready for the reggae beat of J Boog and the Green at the Fox on Valentine's Day, starting at 7:30 p.m.

PRESHOW BITES:

Aburaya doles out Japanese fried chicken and seasonal izakaya plates a few blocks from both theaters. aburayaokland.com.
Xolo—named after the hairless dogs that Frida Kahlo kept—provides quick and tasty tacos, spicy pozole, and sweet horchata. xolotaqueria.com.

POSTSHOW SNACKS AND DRINKS:

Duende features specialty libations and delectable Spanish dishes—including *pintxos*, tapas, and multiple types of paella—in a trendy setting. Doors stay open until 10:30 p.m. on weekends. duendeoakland.com.
Flora's art deco-style dining room exudes retro cool, and its bar and kitchen serve precisely prepared throwback cocktails and elegant steak dinners until 10 p.m. (Next door, **Fauna** offers drinks and salted caramel pudding until midnight on Fridays and Saturdays.) floraokland.com, faunaokland.com.



From top: Duende's pincho moruño (grilled pork adobo skewer); rockfish and mussels highlight the restaurant's arroz negro paella.



From top: Comal's grilled corn; the restaurant's whole spit-roasted Fulton Valley chicken.



Delicious Deals

DEMITRI'S TAVERNA AND UNCLE YU'S AT THE VINEYARD

Get 15 to 20 percent off your meal with your Bankhead Theater ticket at these eateries.

GATHER AND LUCIA'S

Get 10 percent off when you show your Berkeley Repertory ticket at these hot spots.

BERKELEY

VENUES: Aurora Theatre, Berkeley Repertory Theatre, Freight and Salvage, The Marsh
UPCOMING SHOW: Explore the need for human connection with *Office Hour* by Julia Cho, taking place from February 22 to March 25 at the Berkeley Rep.

PRESHOW BITES:

Gather is a Berkeley institution famous for its organic "head-to-tail" and "root-to-shoot" fare, in addition to its creative cocktails and local wines. gatherrestaurant.com.
Lucia's offers quick plates of Neopolitan pizza, charcuterie, and house-made pastas in a homey locale. luciaspizzeria.com.

POSTSHOW SNACKS AND DRINKS:

Comal is lively from opening to closing (at 11 p.m. on Fridays and Saturdays) and boasts an enticing back patio with a fire pit that can warm you up while you enjoy Oaxacan-style dishes and signature agave cocktails. comalberkeley.com.
Jupiter attracts UC Berkeley students as well as theatergoers with its house-crafted ales, finger foods, and brick-oven pizzas—plus a heated garden and live music on most evenings. On Fridays and Saturdays, the kitchen closes at midnight, and the bar pours until 1:30 a.m. jupiterbeer.com.

PAUL CANALES

CHARLIE VILLYARD



ROUNDUP

Sweet Treats

This Valentine's Day, think outside the chocolate box and get that special someone a decadent dessert from a local bakery.

BY KATHRYN JESSUP

With the month of love upon us, you may be starting to think about what to get your sweetheart—or yourself—for Valentine's Day. While a box of chocolates never goes out of style, consider going a different direction this year. Many East Bay bakeries offer an array of artisanal treats that are bound to satisfy any sweet tooth.

KARA'S CUPCAKES

Did someone say frosting? Get the best in town at Kara's in Walnut Creek, where the Valentine's Day Sweet Package includes four cupcakes of your choice, with the words *I love you!* written on top. And there's more good news: February's seasonal cupcake flavor is the cherished cookies and cream. karascupcakes.com.

KATRINA ROZELLE PASTRIES AND DESSERTS

The masterful works of Katrina Rozelle are a perfect match for Valentine's Day, and bakeries on both sides of the Caldecott Tunnel (in Alamo and Rockridge) make it easy to pick them up. Try the Erica Heart Dessert—a heart-shaped devil's food cake with a milk chocolate caramel truffle filling and dark chocolate glaze—or the Sweet Surrender, a paper-thin dark chocolate shell filled with crushed toasted almonds, salted caramel, and chocolate mousse. Both come in small sizes, just right for a couple to share. katrinarozelle.com.



Indulge your Valentine with French macarons and other desserts from San Ramon's Crème Si Bon.

CHOW

Both the Danville and Lafayette locations offer dreamy desserts that are perfect for the holiday, such as a seasonal fruit crisp or flourless chocolate cake à la mode. If you're looking for a treat to take home with you, the market at Chow Lafayette has you covered, with its banana-butterscotch cream pie, mini loaves of ginger cake, or beautifully decorated heart-shaped sugar cookies—plus house-made chocolate sauce to go. chowfoodbar.com.

CRÈME SI BON

Who can resist a pink box of French-style macarons? With flavors ranging from red velvet to lychee-rose to coconut, this gem of

a bakery in San Ramon creates tantalizing takes on the classic delicacy. Other options include the six-inch raspberry macaron that chef-owner Jenny Ng is preparing for Valentine's Day, as well as her single- or double-serving chocolate raspberry cake, decorated with a rose. cremesibon.com.

OLD TOWNE DANVILLE BAKERY

Cover all your bases with one of this Danville shop's decadent Valentine's Day packages for two, four, or six people. Offerings include chocolate-dipped strawberries, raspberry-pink champagne cake, heart-shaped cookies, old-fashioned berry hand pies, and chocolate "luva" cake. Hubba hubba! danvillebakery.info.