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and respect.”**

—Eduardo Posada

Eduardo & Blanca Posada

# Mi Casa, Su Casa

Livermore's Posada reflects the owners' journey.

It's late on a Sunday night, but Posada is packed. The only available table is on the patio, and despite space heaters, it's chilly. Owner Eduardo Posada comes by to offer me a jacket. A minute later, his wife, Blanca, offers the same.

"Our motto here is to treat customers as if they have been invited into our home," says Eduardo, who runs the kitchen. Blanca, who manages the dining room—which she decorated with many items from their own home—adds, "*Mi casa, su casa*. We'll sit with you, have a glass of wine, tell a joke. When a good song comes on, we'll salsa."

That familial warmth draws diners from the bustle of downtown Livermore to the tiny restaurant, which opened almost two years ago in a strip mall. Reservations are essential on weekends. And the food, which earns raves, is rooted in family—and history.

"The menu is like my journey," says Eduardo, who grew up in Mexico and took his first cooking job at an Italian restaurant in New Mexico. He calls his cuisine contemporary Southwestern. The flautas are stuffed with braised lamb and bathed in tomato broth. Short ribs are topped with blackberry mole.

When the couple—childhood friends who reunited at age 35—first settled in Livermore, Eduardo took a job as a custodian for the San Ramon Valley Unified School District. He cooked a staff-appreciation dinner that led to catering gigs, and eventually, the couple were booked every weekend, reserving kitchens by the hour and ironing their own linens. After 10 grueling years, Blanca suggested they open a restaurant.

"We had some wine one weekend, and I said, 'Let's do it. Let's open a restaurant.' He said, 'Nope.' I gave him more wine. 'Nope.' After our third bottle, he finally said, 'OK.'"



Eduardo and Blanca spend most of their time at Posada. He comes in early to start sautéing his signature sauces; she arrives in the afternoon to ready the dining room and manage reservations. On Mondays, when the restaurant is closed, they enjoy dinner dates.

"Opening a restaurant is like getting married again," says Eduardo. "We started over on a new path and had to learn compromise and respect, our weaknesses and strengths. We have a great partnership. I couldn't do this by myself." 988 Murrieta Blvd., Livermore, (925) 606-1004, [posadarestaurant.com](http://posadarestaurant.com).

—LeeAnne Jones ■



## He Said/ She Said

### Partner's best quality?

**He:** She gets things done.

**She:** He's very patient.

More than I am.

### Favorite ingredient?

**He:** Orange juice, honey, and rice vinegar. These are my go-tos for finding balance in my food.

**She:** Serrano chiles. I eat one every day, and I eat it raw. I'm a true Mexican.

### Favorite chef?

**He:** Bobby Flay and Rick Bayless.

**She:** My husband!

### Who orders the wine?

#### What bottle?

**He:** I order the wine, always. It has to be Pinot Noir. Why? Because that's what she likes.

**She:** Good answer.

### Best dinner ever?

**He:** Pasta with chorizo at Wolfgang Puck. I got up to ask the cook, 'What's the herb in the pasta?' He said tarragon. And that's why we have the pasta dish here. It's based on that experience.

**She:** The tartare at Bobby Flay's Mesa Grill in Las Vegas. And that was also the best mojito I've ever had in my life.

### What would you order for your last meal on Earth?

**He:** Cookies and milk.

**She:** Flautas.