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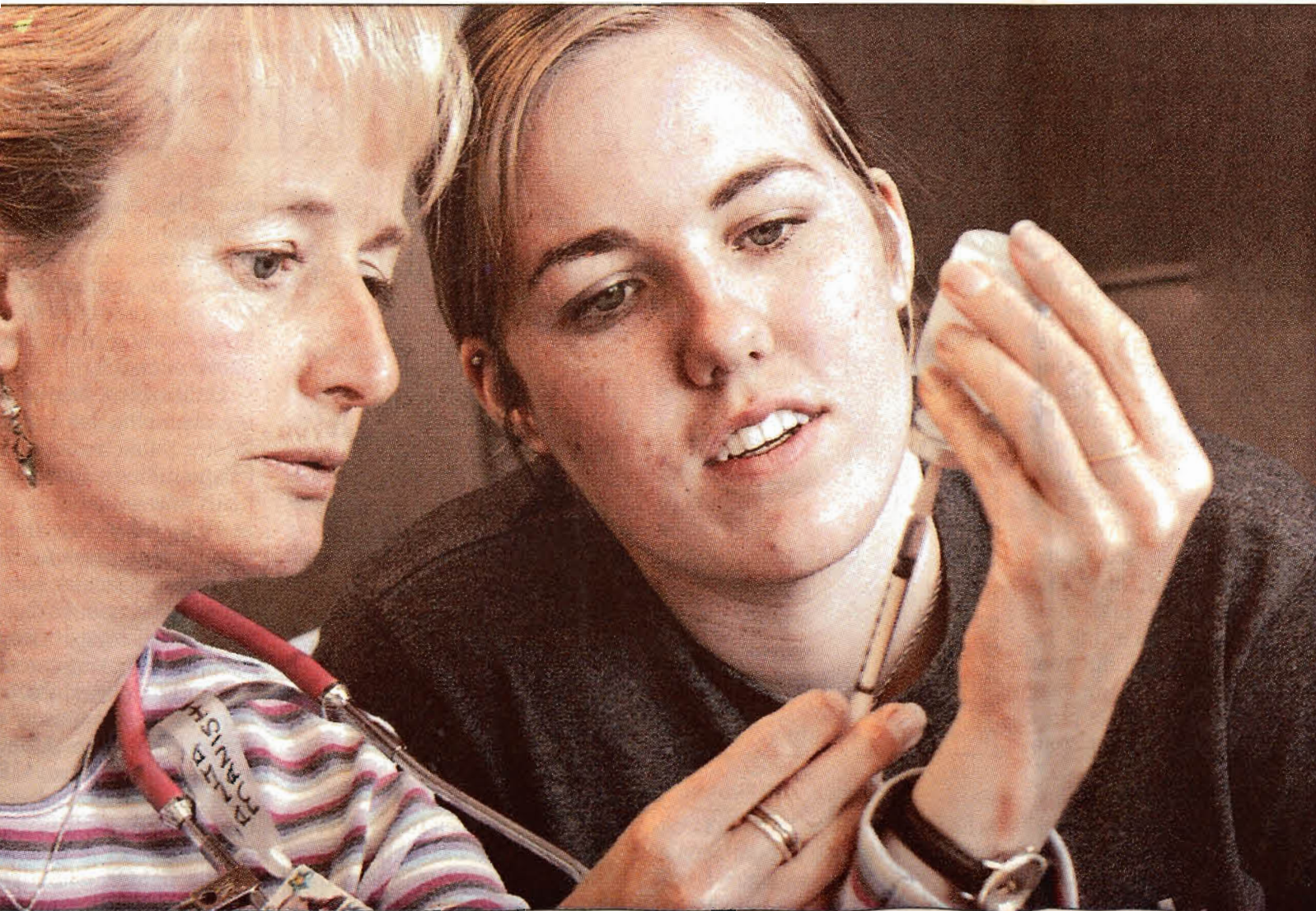
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46 CENTS PLUS

CHAPTER SIX



PENNI GLADSTONE / The Chronicle

FBI TERROR PROBE MOVES TO PENINSULA

Official of Lodi Islamic center questioned in East Palo Alto, denies militant ties

Investigation

The FBI says it is investigating members of the Farooqia Islamic movement, a religious school of thought.

*By Jaxon Van Derbeken
Michael Taylor
and Demian Bulwa*
CHRONICLE STAFF WRITER

Federal officials investigate possible terrorism links in a case involving five men questioning members of Northern California Islamic group, apparently with an eye linking it with possible extremist activities.



DINING

Berkeley: Gregoire, Lola's — two very different spots to get gourmet takeout

By Carol Ness
CHRONICLE STAFF WRITER

The only thing Berkeley's two best gourmet takeout shops have in common is the notion of packing fine dining in a paper sack and sending it home with you.

At Gregoire, on Cedar Street in North Berkeley's Gourmet Ghetto, chef-proprietor Gregoire Jacquet is a friendly, talkative Frenchman, who leans out the cafe's front windows to *bavarder un peu* with his customers. His menu is organic, seasonal and ambitious, and he cooks his stylish meals with a buttery, saucy French flair.

At Lola's, on Solano Avenue near Albany, chef-owner John Janachek is a gruff perfectionist known both for his unsurpassed roast chickens and a manner that makes you think the Soup Nazi has a distant cousin in Berkeley. The menu is simple — thin-crust pizzas, soups, salads and beautiful baked goods augmenting the centerpiece chickens.

Both men are very good cooks. And while the food isn't cheap, both seem to be hitting the spot with people who don't have time to cook, or don't know how, but want to eat a sophisticated meal at home. Lola's just passed its fifth anniversary; Gregoire is 3 years old, and Jacquet is shopping for a second location.

Gregoire's menu is immense for such a tiny place. It changes monthly. Lunch is always nine sandwiches and salads, plus sides, one soup and three desserts. Dinner offers 10 hot entrees, plus soup, salad, sides and the same desserts — more selections than many sit-down restaurants. (It does have six seats outside.)

You can get a burger and fries —



John Janachek can be distant or gruff, but this man can cook.

but on the June menu it's a burger with Gorgonzola and pecans on a sweet bun (\$7), and the fries (\$4.25) are long, sturdy and perfectly crisp.

On the May menu, the roasted lamb sandwich (\$7.75) came on Semifreddi ciabatta with caramelized onions and harissa, very squishable and appealing. I couldn't taste the harissa, but I didn't miss it.

Calamari-and-white-bean salad (\$7.50) was just as good. The calamari were tender, the beans creamy and flavored with citrus and chopped celery leaves.

The only lunchtime disappointment was the French-style ham sandwich (\$6.50) — too much butter, too much bread, and the ham was strangely flavorless.

Dinners are the full monty — an entree packed with a scattering of the daily vegetable in Gregoire's clever octagonal cardboard boxes.

Sauteed halibut cheeks (\$15.50) are perfectly cooked in butter. Half a grilled chicken (\$14.50), marinated in garlic and herbs, is lively, but the mustard cream sauce didn't add a lot. That was the case with

several of Gregoire's sauces, including the housemade mayonnaises flavored with balsamic, truffles or mustard, which often needed more punch.

Gregoire's potato puffs (\$4.25 for nine, with mayo) have a near-cult following, and Jacquet says they're the one item he can't take off the menu. They're crisp and brown outside, white and bland inside — perfect sauce vehicles.

Overall, this is delicious food. It doesn't come cheap, though. One night I took home dinner for two — two entrees, an order of fries, a salad and one dessert. The check was \$48.39, and I still had to wash the dishes. But the place buzzes.

Lola's is the yin to Gregoire's yang, and very good in its own way. It's pretty, quiet and everything from the neat script on the blackboard menu to the razor-edged alignment of the chutney jars on the shelf signal a perfectionist at work.

Janachek owns Lola's with his wife, Donna Boechler, who does the baking. He hangs at the back of the deep space, tending his chickens or sauteeing a side of chard.

He's justifiably proud of his chicken (\$13 for a whole large bird), which he salts, trusses with lemon, garlic and rosemary, and roasts in a very hot oven. Somehow he manages to get the skin brown and crisp, the thigh done and the white meat exquisitely moist, all at the same time. When you open the bag at home, maybe a half-hour after picking it up, the chicken is still hot and running with juices, as if you'd cooked it yourself but without the work.

Every day he offers two sides, potatoes and a vegetable. The chard (\$7, plenty for two) is garlicky and tender.



**Thai
Delight
Cuisine**



Photos by JOHN O'HARA / The Chronicle

The menu at Lola's is simple — thin-crust pizzas, soups, salads, great chicken, beautiful baked goods.

Janachek also does five thin-crust pizzas (\$15-\$18 for six slices), including a margherita and his Lola's Favorite with pepperoni, mozzarella and garlic. John's Favorite comes topped with a little roasted tomato sauce and tons of mozzarella, provolone and sliced green onions. It tasted good, and Janachek makes a nice crust, but the abundance of cheese made it oily and required more tomato to round the flavor.

Among the five daily salads (\$5 to \$8, plenty for two), the spring greens topped with shaved fennel, carrots, radishes and red peppers was impeccably fresh and well dressed with sherry vinaigrette.

Chili, pot pies, stew, vegetable lasagna and a few other items can be taken home to reheat later. Desserts change with the season; last week, white peach and plum gallettes announced summer. The Simply Chocolate cake (\$3.50) is a staple, and it's both light and rich.

The cooking here is homey and expert. The only downside is that Janachek seems to enjoy cooking more than serving customers, and can be brusque to unhelpful.

It's best to call ahead and reserve a chicken. Curmudgeonly tendencies notwithstanding, Lola's does them right and they tend to sell out.

E-mail comments to eastbaylife@sfchronicle.com.

Gregoire

2109 Cedar St. (near Shattuck), Berkeley; (510) 883-1893.
Lunch 11 a.m.-4:30 p.m. daily; dinner 4:30-9 p.m. daily. No alcohol.
Credit cards accepted. Difficult street parking.

Overall	★★½	Atmosphere	★★
Food	★★½	Prices	\$\$
Service	N/A	Noise Rating	N/A

Pluses: Stylish French-California cooking; ambitious menu.

Minuses: Pricey for takeout; sauces sometimes miss

Lola's

1585 Solano Ave. (near Peralta), Berkeley; (510) 558-8600
Open noon-9 p.m. Wednesday-Sunday (chickens available starting at 4 p.m.). Takeout only. No alcohol. Credit cards accepted. Easy street parking.

Overall	★★	Atmosphere	★★½
Food	★★	Prices	\$\$
Service	N/A	Noise Rating	N/A

Pluses: Fantastic roast chicken; good homestyle soups, salads and baked items.

Minuses: Pizza tends toward too much cheese; gruff proprietor.

RATINGS KEY

★★★★ Extraordinary ★★★ Excellent ★★ Good ★ Fair □ Poor			
(\$)	Inexpensive: entrees \$10 and under	(\$\$\$)	Expensive: \$18-\$24
(\$\$)	Moderate: \$11-\$17	(\$\$\$\$)	Very Expensive: more than \$25
Prices are based on main courses. When entrees fall between these categories, the prices of appetizers help determine the dollar ratings.			
🗨️	Pleasantly quiet (less than 65 decibels)	🗨️🗨️	Talking normally gets difficult (70-75)
🗨️🗨️	Can talk easily (65-70)	🗨️🗨️🗨️	Can talk only in raised voices (75-80)
🗨️🗨️🗨️	Too noisy for normal conversation (80+)		

Chronicle critics make every attempt to remain anonymous. All meals are paid for by The Chronicle. Star ratings are based on a minimum of three visits. Ratings are updated continually based on at least one revisit.