

## **Walnut Creek Restaurant Week is April 17-24; LYFE Kitchen opens in Cupertino**

**Dining deals:** The fourth annual Walnut Creek Restaurant Week is coming up, and if you've taken advantage of this promotion before, you know it offers an affordable way to try out new restaurants or return to old faves. From April 17-24, two dozen restaurants will create fixed-price lunch and dinner menus for \$10, \$20, \$30 or \$40.

Among the super-tasty options: Spicy newcomer Teleferic Barcelona will showcase its tapas, naturally. The other newcomer to Restaurant Week, Main Street Kitchen, will whip together one of its seasonal menus. At Montecatini, Italian-born chef Ermes Paulin plans to prepare calamari steak abalone-style. The Walnut Creek Yacht Club will kick off its menu with its signature topneck clam chowder while Lark Creek will cap off its menu with its trademark butterscotch pudding.

And if you're shopping downtown, you can duck into either Neiman Marcus Cafe or the Nordstrom Marketplace Cafe for a meal deal. Find a full list of restaurants at [www.walnutcreekdowntown.com](http://www.walnutcreekdowntown.com).

**Smart eats:** LYFE Kitchen, the restaurant concept first inspired by celebrity chef Art Smith, launched in Palo Alto in 2011 with much fanfare -- and ever since has been spreading the message of healthy eating across the nation. Now, finally, there's a second Bay Area location. In the Main Street Cupertino center, the just-opened LYFE Kitchen features BBQ chicken flatbread, roasted salmon with vegetables, Thai red curry bowls, Art's "unfried" chicken, plus soups, salads and desserts -- and everything on the menu clocks in at under 600 calories.

**Parents will love this part:** No sugary sodas or high-fructose drinks are sold at LYFE. Patrons may drink (for free) filtered tap water, chilled filtered water or chilled sparkling water or purchase fruit juices or infused LYFE waters. And Cupertino has some beverage offerings that Palo Alto doesn't, including freshly mixed cocktails and ginger beer on tap for Moscow Mules. Details: Open daily for breakfast, lunch and dinner at 19399 Stevens Creek Blvd.; [www.lyfekitchen.com](http://www.lyfekitchen.com).

**Retooling:** The new Antoinette brasserie at the Claremont Club & Spa in Berkeley has closed, with Michelin-starred chef Dominique Crenn and the Fairmont Hotel group ending their partnership. But the Claremont plans to relaunch the restaurant under the same name, with a new menu, this spring, a spokeswoman said. In the meantime, the hotel's Meritage will serve breakfast, lunch and dinner. Stay tuned for details on our Eat Drink Play blog, <http://blogs.mercurynews.com/eat-drink-play/>.

**Expansions:** Two fast-casual chains have expanded into Campbell at South Bascom and Campbell avenues. MOD Pizza, where you customize your pizza and they bake it in minutes, is located next to the South Bay's newest The Habit, a burger emporium. Both are open daily.