

A la Carte: Oakland's Pietisserie, Pleasanton's food trucks and Danville's Slow G's

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Fantastical pie: Pop-ups are cool. Pie is fabulous. And when you combine the two, well, that's just heavenly. Jaynelle St. Jean's Pietisserie, the popular pie pop-up whose mission statement is "practicing random acts of sweetness," will be back at Swan's Market in Old Oakland on Fridays, starting Oct. 14. And we're not talking plain old apple pie. Pietisserie specializes in mind-blowing combinations, such as yam with ginger, grapefruit custard, Okinawan sweet potato and chocolate cream in a pretzel crust. Details: Swan's Market, 930 Clay St., Oakland; www.facebook.com/pietisserie.

Street food: The gourmet food trucks are congregating once more at Pleasanton's Alameda Fairgrounds, and this time around the Mobile Gourmet food fest will feature 20 of the most tempting vendors around. Chairman Bao will be on hand with pork belly-stuffed buns, Redwood City's Lobster Shack will be doing its decadent mac and cheese -- with lobster! -- and live music will enliven the tasty proceedings, too. The festivities run 4 to 8 p.m. Oct. 15. Head for the Festival Lot, Gate 8, 4501 Pleasanton Ave., Pleasanton. \$2 admission for adults, kids get in free; bring cash for the trucks. Details: <http://the-mobile-gourmet.com>.

Slow food: If you're looking for a slow food take on the noon repast, one that emphasizes healthful, flavorful fare without taking a lot of time, Danville's new Slow G's Eatery may be just the ticket. Gary Ramponi's new lunch spot showcases quinoa salads and sandwiches made with lean meats, slow-cooked in cast-iron Dutch ovens. Among the sandwich (\$6.99) possibilities: orange-cranberry pork loin on a ciabatta roll, edamame-pesto chicken on sour dough, and a chicken salad sandwich with house-made apple butter. There are veggie options as well. Open 11 a.m. to 3 p.m. Mondays-Saturdays. Details: Slow G's Eatery, 440 Diablo Road, Danville; 925-831-1268, www.slowgeatery.com.

Send your Bay Area restaurant tips to food editor Jackie Burrell, jburrell@bayareanewsgroup.com.