

critic's choice

Patisserie Boissiere

Photos: Keri Laxalt



Roasted Half Duck served over Orange-Apricot Brandy Sauce with au Gratin Potatoes



Owner Magdy Ibrahim and Manager Lynn Wood

For years, people have been skipping to the end of the Patisserie Boissiere story. But for diners to understand where they are, they should first know where the restaurant has been. Almost 45 years ago, a French revolution was staged in Carmel, with restaurants like La Boheme and L'Escargot moving in and informing the local palette. It was around this time a French couple, the Boissieres, opened their eponymous patisserie, which now stands as Carmel's Plymouth Rock of cuisine. In 1987, a car accident that killed the Boissieres stunned locals, including longtime customer Magdy Ibrahim, who has since dedicated himself to preserving his friends' legacies. He's held the menu in

stasis — still featuring a quiche de maison, pot pies, Coquille St. Jacques and croissant sandwiches — yet when you ask many Carmel chefs where they eat outside their own restaurants, they say Boissiere. Perhaps this is due to the aforementioned end of the story — the (in)famous desserts, featuring a chocolate mousse cake and strawberry triangle that are almost too delicious. End of story.

— By William Christopher

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