

FOOD & WINE

CARMEL CLASSICS, A CINCO DE MAMA PARTY, AND DR. TED BALESTRERI

SOMETIMES, GREAT restaurants are right in front of you, but they've been part of the local landscape for so long, they almost blend into the scenery. Pâtisserie Boissiere is like that. The cozy French spot on Mission Street outside Carmel Plaza has been around since 1961. Its current owners, Giuliano Costagliola and his wife, Lydia, have continued the tradition of fine food and pastries that are pleasing to the eye and palate. Service is warm without being intrusive.

There are two options there for Mother's Day. Starting at 11:30 a.m., they'll serve an a la carte brunch menu that includes assorted omelets and smoked salmon crepes, perhaps washed down with bellinis or Champagne. From 2 to 8:30 p.m., there's a three-course prix fixe menu priced at \$60 for adults and \$35 for those 12 and younger. That includes a dessert from the tempting pastry case, but as a responsible adult, you should take things in order. For starters, there's a choice of lobster bisque, mussels with saffron, a kale salad, or crabcakes with mango chutney. Entrée options are prime rib, rack of lamb, a double-bone pork chop, or cioppino. Reserve a table by calling (831) 624-5008.



Located on Mission Street, Pâtisserie Boissiere has been serving French cuisine and pastries in a casual, friendly atmosphere for more than 60 years. Mother's Day menus include a la carte and prix fixe options.



More for Mom

The folks at Coastal Roots, which owns Rio Grill in the Crossroads shopping center and Tarp's and Montrieo in Monterey, are opening the restaurants at 10:30 a.m. for Mother's Day brunch. "Celebrating Mom honors the quiet love that has shaped us to who we have become — rooted in grace, patience, and faith. That spirit is what inspires us at Coastal Roots every day," president Ken Donkersloot told The Pine Cone.

They're still tweaking the menu at Rio, but if it's as special as what's planned at Tarp's — salmon crepes, crab cake benedicts, fried chicken and waffles, and much more — it should be exceptional. Visit riogrill.com or tarpys.com to make reservations.

The Kimpton Mirador in Pacific Grove created a fusion holiday — Cinco de Mama — to be celebrated May 3 from 6 to 10 p.m. Calling it "fiesta flair with Mother's Day elegance," the crew at the new hotel hopes to entice diners who want something different. For \$85 per person, guests can enjoy a complimentary welcoming margarita or mocktail, live mariachi music, live sketch art, professional pho-

tography and — we're not making this up — "playful mini burros for the perfect photo op." That's just the beginning; the hotel has other treats in store. Tickets are available on Eventbrite.com.

Cypress Inn redux

The historic Cypress Inn in downtown Carmel continues its reinvention following the passing last year of patriarch Denny LeVett, who partnered in the dog-friendly

Soup to Nuts

hotel with actress and animal activist Doris Day until her death in 2019. Terry's Restaurant + Lounge underwent a refresh with new paint all around and a trompe l'oeil mural, and the menu has been updated to match.

For the regulars, several classics — like the delightful endive salad, seared sesame tuna and Monterey Bay

sand dabs — remain untouched, but the kitchen recently debuted several offerings, among them a spring salad (fried carrots, diced garbanzo, grilled asparagus, charred avocado, radishes, berries and goat cheese over greens with honey lemon dressing), a lobster roll on a toasted brioche bun, and a pork loin chop with roasted marble potatoes, green beans and apple cider butter sauce. The menu isn't cheap, but nothing's higher than \$50, so it's not beyond the pale by Carmel standards.

Of those new dishes — with plenty of items on the menu to please a wide range of guests — the pork chop shined the most: succulent, flavorful and well balanced. The lobster roll is decadent (no butter is spared) and the salad is beautiful and aims high but falls a little short in execution, with chewy strips of carrot and similarly textured garbanzos.

On the cocktail side, a pair of spring-friendly tequila drinks please, with refreshing juiciness and balanced sweetness. Take Me to Jalisco features blanco with pomegranate liqueur, lemon juice, fresh cucumber and agave,

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Mother's Day BRUNCH

SUNDAY MAY 10 | 12:00PM OR 3:00PM

From The Shoreline	Benedict De Maman
Grazing Collection	Omelette & Scramble
Petite Sandwich Bar	Creations
Salads Of The Season	Signature Carving Station
Morning Patisseries	From The Garden
Warm Brunch Classics	Sweet Treats
Bisque Bar	Covey Kids Station

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RESERVATIONS ARE REQUIRED.

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FOOD & WINE

FOOD

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while Honey Bee offers mezcal, chile liqueur, honey syrup, pineapple juice and fresh lime. Each is delightful.

For dessert, consider the classic carrot cake, the molten chocolate chip cookie with vanilla gelato and caramel sauce (our server's favorite), a brownie a la mode or a mixed berry crumble. Gelatos and sorbets are options, too.

Lunch, a bar menu and dinner are available daily at the long bar and the restaurant (no dogs allowed) and in the short bar, where canine companions are welcome, as well as in the patio. There are a few tables in the walkway between the two, but be sure you have a sweater if you choose one of those, because they can be quite drafty whenever the lobby doors are open.

Cypress Inn is located at Seventh and Lincoln. For more information, visit cypress-inn.com.

■ Folktale exec chef crowned, 7D gets new GM

Chef Julia Sachs, most recently of Monterey Peninsula Country Club in Pebble Beach, is the new corporate executive chef for Folktale Group. She will oversee all of its culinary operations, including Seventh & Dolores Steakhouse in Carmel and its Carmel Valley winery.

"And any new projects in the future," Folktale founder Greg Ahn added.

"Her experience cooking around the world and in several Michelin-starred/Beard-awarded kitchens brings an imaginative perspective and is elevating our culinary operations across the board," he said.

Born and raised in the British countryside, Sachs kicked off her culinary career studying the French classics before landing jobs in Spain, the Caribbean, Hawaii, Australia and New Zealand.

Stateside, Sachs settled in the San Francisco Bay area, first working under chef Nancy Oaks at her Boulevard restaurant in San Francisco, and then spending seven years at the award-winning Ritz-Carlton. She studied under chef Suzette Gresham at Acquerello, which obtained its first Michelin star in 2007 and earned a second in 2015. After working as banquet chef in Silicon Valley, she headed south to cook at Monterey Peninsula Country Club.

Before all that, she spent some of her

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Sardine Factory co-founder Ted Balestreri will receive an honorary doctorate degree from CSUMB. It's a nice recognition of his largesse toward education and hard-won experience.

MOTHER'S DAY
Brunch
 AT PORTOLA HOTEL & SPA
Complimentary Mimosa for Mom

SUNDAY, MAY 10, 2026 | 10AM TO 2PM
DAVE CONLEY ON PIANO

DISPLAYS

- Traditional Eggs Benedict with Canadian Bacon
- Cage Free Scrambled Eggs
- Smoked Salmon with Capers, Tomatoes, Red Onions, Spreads & Bagels
- Seasonal Fruit Display
- Ham-Gruyere Frittata
- California Cheeses & Cured Meats with Crusty Baguettes & Crackers
- Strawberry Fields Forever with Organic Strawberries, Ricotta Salata, Arugula, Spring Onions & Balsamic Dressing
- Organic Asparagus with Crispy Shallots & Red Wine Vinaigrette
- Chilled Prawns with Lemon & Cocktail Sauce

CARVING STATION & SPECIALTIES

- Wild King Salmon with Meyer Lemon, Herbs de Provence Sauvignon Blanc
- Prime Rib with Creamed Horseradish
- Mama's Eggplant Parmesan

SIDES

- Rainbow Carrots & Baby Leeks
- Au Gratin Potatoes with Parsley & Garlic
- Country Loaf & Rolls

KIDS

- Macaroni & Cheese
- Grilled Chicken Fingers & Ranch Dressing
- Sun Chips
- Apple Slices, Grapes & Baby Carrots

DESSERTS

- Marco's Scones, Pastries & Lemon Meringue Muffins
- Truffles & Petit Fours
- Death by Chocolate Cake

reservations

\$89.95 Adults | \$74.95 Seniors (over 65)
\$29.95 for Children 12 & under | Under 5 free
Prices exclude tax and gratuity | 20% Service charge for all parties

Reservations are required
 To reserve a table, please call **(831) 649-7870**
 or email sgarcia@portolahotel.com



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