

Feast

THE BAY AREA,
CONSUMED

EDITED BY SARA DESERAN



France by Way of California Street

The new **B. Patisserie** is the kind of place Marie Antoinette could get with. The pastry case is full of regal delights made by Belinda Leong, a former pastry chef at the Michelin-starred Manresa, who partnered with Michel Suas, the French-born owner of the San Francisco Baking Institute, to open the Pac Heights endeavor. The shop and café offers Leong's now-cultish kouign-amann and other Viennoiserie (yeasty goodies), but her pastries are extra-special. Ordering is a kind of sacchariferous Sophie's choice: Do you go for the vanilla caramel mille-feuille or the grande macaron with raspberries and rose cream? The lemon tart or the caramel toffee mousse? Should you want lunch before dessert, savory tartines are also available. 2821 CALIFORNIA ST. (NEAR DIVISADERO ST.), 415-440-1700

PHOTOGRAPH BY Maren Caruso