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MARKET *to*
TABLE

A PIECE
of CAKE

LUXURY
CAMPING

AIRSTREAM STYLE AND DREAMY CABINS

welcome
TO THE
LANDSBY

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Lilac Patisserie

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I am sure I've been teleported to a cafe in France. Lilac colored walls meet black and white checkered floors, soft music plays in the background, and the scent of fresh breads and pastries floats through the air. Standing in Lilac Patisserie on a warm summer afternoon, I feel as if I have taken an impromptu vacation. The space is simple and airy, a stark contrast to the bustling sidewalk just outside the front door. Sunlight streaks in the glass-paned facade of the bakery bouncing off counters packed with every baked good imaginable, and the best part: all gluten-free.

I am toying with the idea of ordering a cappuccino when I'm drawn to the long glass display of cakes. Cakes of every size and color, some topped with decadent chocolate ganache, others with delicate buttercream flowers, are staring back at me. I want to try them all. I am trying to calculate exactly how many slices of cake I am physically capable of consuming when I decide that I better start with lunch.

I am torn between the soup of the day, a butternut squash puree topped with sage, and the turkey club sandwich. As if sensing my dilemma the server asks me if I'd like to try the lunch combination: a half sandwich accompanied by either soup or salad. I sacrifice my cappuccino in hopes of leaving more space for cake after lunch and grab a glass of lemon water instead.

As I glance around the cafe I see a group of women come in to order cakes. One proclaims "Everything is gluten-free?" I've almost forgotten. Chef Murales, who was diagnosed with Celiac disease at the age of 16, says she and her husband decided to offer exclusively gluten-free options to make those on a gluten-free diet feel safe. "We get a lot of people coming in here and saying 'thank you it's so nice to be able to pick anything,'" Murales says.

My meal arrives quickly and I am pleasantly surprised by the assortment of color on my plate. The soft orange soup is striking against the crisp red tomato peeking out of my sandwich. It looks almost too pretty to eat.

I try the soup first, the sage garnish crumbles on my spoon, a perfect pairing with the rich butternut squash puree. Like the soup, the first bite of my sandwich is a symphony of flavors: creamy avocado, savory smoked bacon, fresh tomato, and a hearty serving of thickly sliced turkey breast. The bread, brushed with mayonnaise and Dijon mustard, melts in my mouth. I decide that this may very well be the best bread I've ever tasted. How on earth did they make it gluten-free?!

I rest for a moment, wishing I could eat my meal over again but then I remember the cake. My eyes pour over the menu. I count seventeen different flavors, including two vegan options: carrot and red velvet. My mouth begins to water as I read over the elaborate descriptions. As I study the menu I feel like a kid in a candy store. After several minutes I still can't eliminate a single flavor.

Chef Murales suggests the chocolate sea salt caramel and brings me a slice that looks large enough to share. My first bite is filled with rich chocolate ganache and a sea salt caramel drizzle. Like the bread on my sandwich, the cake is light and moist. It is hard to believe it has been out of the oven for more than a few minutes, let alone long enough to frost. I take each bite slowly to savor the flavor, but still find myself scraping the plate for every last crumb. Gluten-free never tasted so good.

As I thank Chef Murales, and head back onto the bustling sidewalk I am comforted by one thought. In just a few weeks Lilac Patisserie will begin serving breakfast...even though it's never too early to eat cake! ✱

LILAC PATISSERIE

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