

offered with different flavours, from cassis to salted caramel.

Among Thierry's signature desserts is the gold-leaf-adorned chocolate marquise: the rich, dense cake comprises hazelnut dacquoise, salted caramel, crisp praline and chocolate mousse. It's a showstopper that his wife concocted with him. (The couple has three children together, ranging in age from seven to 12.) If it's chocolate you're craving but can't make up your mind, the chocolate trio is for you; it's a chocolate sponge cake layered with white, dark and milk chocolate mousse. The pretty passionfruit cake is especially popular, bright and refreshing with elegant miniature pink macarons dotting the bottom of a mound of passionfruit mousse with white genoise, all topped passionfruit gelée.

The café also offers savoury items such as quiche Lorraine with thick-cut bacon, organic vegetable quiche, a variety of croissants (including croissant au jambon) and more, with sandwiches coming soon.

Thierry loves the idea of coming in for a petit four with Thierry Café's signature coffee—a special blend made in collaboration with 49th Parallel. Except that he'll be having something savoury: "I've been doing pastry for 36 years," he says. "I like to cook for family and friends, but I don't eat pastry except to test it." ①

## BOULEVARD



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Soha encompasses the Artistic side of SERAC. She credits her artistically minded family, mostly her father, a pioneer, and professor of Architecture from Florence, Italy.

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