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## Brittany Comes to Shore in Orinda

Laurent Le Barbier makes traditional crepes to order at the Orinda Farmers' Market. "Bretons" are a people of peasants, fishermen and merchants. Their culinary tradition mixes hearty dishes and seafood, that is both simple and very tasty. Le Barbier comes from generations of "Bretons" who used to make crepes in the fireplace and worked markets around the Golf du Morbihan. At the market, he serves salty Savory crepes (organic buckwheat flour, gluten free) with a variety of toppings including the traditional "complete" Ham & Cheese & Egg, vegetarian options like the Brie-Pesto & Tomato, or seafood treats like the Smoked Salmon-Cr 饊 Fraiche-green onion & dill. For desert, ask for the sweet crepes (all purpose flour) with butter, sugar & lemon or apple confit with caramel sauce among other specialties.

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