



Just like a plump ripe fig, the girl & the fig food is fresh, healthy, and bursting with flavor. With a seasonal menu featuring garden vegetables, herbs, and an abundance of creativity, the rustic Provencal-inspired cuisine allows earth's true and natural flavors to shine.

Owner Sondra Bernstein quietly opened the girl & the fig in 1997 originally in Glen Ellen, California. Slowly people began to discover the rustic French food and the unique way of marketing and presenting it. In 2000, she relocated the restaurant into more upscale quarters on the northwest corner of the square in Sonoma in the historic Sonoma Hotel. Over the past nineteen years the girl & the fig has made its mark in Wine Country and has been a longtime favorite for both locals and visitors to the area. the girl & the fig continues to be featured in many magazines as well as on national television.

One of the signature dishes is a memorable salad prepared with arugula, goat cheese, pancetta, pecans, and grilled fresh figs in season. Other imaginative native entrees feature local seafood, lamb, rabbit, and duck—all served with a wonderful array of grains, pastas, and fresh vegetables. The reasonably priced wine list, a Wine Spectator and Wine Enthusiast award winners, concentrates on wines made with Rhône varietals from California and abroad. Wine flights paired with local artisan cheeses are a popular light meal.

Sondra believes the dining experience should continue after your time at the restaurant. She wants her guests to be able to take home a tangible piece of their experience from the girl & the fig and a memory of their visit to wine country. December 2011 brought the release of Sondra's celebration of Sonoma's bounty—Plats du Jour—a coffee-table style book featuring full page color photos and intimate stories of local food purveyors along with over 100 recipes as a follow up to the first the girl & the fig Cookbook, published by Simon & Schuster in 2004.

The other way to make the "fig" experience last is through the "FIG FOOD" product line. This includes jam, chutney, compote, vinegar, vinaigrette and herb blends that are sold nationwide. These are all natural, artisan produced gourmet food products that are available in the restaurants, at www.thegirlandthefig.com and in stores nationwide. A healthy balance of elegance and offbeat personality, unparalleled cuisine and attentive staff, result in a refreshingly unique and wholly pleasurable dining experience that will linger long after the meal itself.



Sondra Bernstein – Proprietor

One sure thing that can be said about Sondra Bernstein is that, as an authentic Restaurateur, her restaurants are a true expression of her personality. Many of the guests who frequent Sondra's establishments feel as if she is a friend of theirs, which is understandable given her close attention to ensuring that their experience is distinctive and memorable. Her passion for the hospitality business is her driving force and continues to inspire her to create and recreate. Sondra is the proprietor of the girl & the fig in Sonoma, the fig café & winebar in Glen Ellen, as well as a unique event space in Sonoma known as Suite D. She is also the author of the the girl & the fig Cookbook published by Simon & Schuster in April 2004 and her newest book, Plats du Jour: the girl & the fig's Journey through the Seasons in Wine Country. Her gourmet food product line is available nationwide under the girl & the fig label. the girl & the fig and the fig café & winebar offer country food with a French passion.

In 2008, Sondra opened ESTATE at the historic property known as "The General's Daughter," which featured rustic Italian home cooking, and use of the extensive gardens and fruit trees on the premises. Though no longer in operation, the time spent at ESTATE added another layer of passion to elevating the girl & the fig's MANO FORMATE charcuterie and salumi program. These artisanal cured meats can be found weaved through the daily menus as well as many of the cheese plates.

Her short story ... D.C. born, Philadelphia bred, BFA from Philadelphia College of Art (photography), TGI Friday's Trainer & Team Leader for their national restaurant openings, graduate of The Restaurant School (culinary & restaurant management), Operations Manager for several restaurants in Philadelphia (The Fish Market & Marabella's) and Los Angeles (Alice's Restaurant & Tavern on Main), and Director of Operations for Viansa Winery in Sonoma County.

The long story ... Sondra has spent over twenty years dedicated to the hospitality business. With a passion for food and wine, the trip from Philadelphia to Sonoma County was inevitable. Having restaurants in Sonoma County is a tribute to the efforts of the farmers, ranchers, cheese makers and, of course, grape growers & vintners in this bountiful landscape.

The restaurants themselves are mixed media collages that incorporate all of the five senses. Her philosophy of dining is as follows; "dining is an analogy to theatre. First of all, you need to start with the real thing (in theatre = raw talent) (in dining = raw product). Then it takes a lot of practice before the curtain goes up. The passion, the intensity, the teamwork, and the integrity all drive the work to a climax (guest satisfaction & personal accomplishment)."

On the surface the collage of the senses is as follows:

Sight encompasses the physical space as well as the finished plate

Smell, obvious as it may be, is necessary to enhance the other senses

Sound would inevitably be our choice of music

Touch would be on two levels, the textures of the food & wines, as well as the emotional touch (memories & feelings) that the experience can bring

Taste is the one that keeps them coming back for more

Below the surface, you will find lots of subtle nuances and details that round out the dining experience. To put all of these elements together requires hard work and dedication. Sondra has surrounded herself with very talented and passionate people that share the philosophy that life is a work in progress. Important philosophies that run through the restaurants are the usage of the local products when available, a focus on wine education with the guests and staff through variety and tasting, and allowing the staff to contribute on whatever level they are inspired to do so. Sondra has created restaurants that she believes in, that she enjoys working in and that make people happy. And the food is really good too!



John Toulze – Managing Partner and Executive Chef

John Toulze is a native of Northern California from a third generation French family. Cooking was, and continues to be, a strong passion in his family life. John started his career in hospitality at Viansa Winery in Sonoma in 1994. After several years of cooking and wine sales, John left Viansa winery in 1997 to help Sondra Bernstein open the girl & the fig restaurant in Glen Ellen. At the girl & the fig, John's role was varied as he divided his work between the sous chef and floor manager. During the second year of business, John took over the kitchen as the Chef de Cuisine and continued to define the restaurant's "country food with a French passion" focus.

Nineteen years later, John is not only the Executive Chef but also the Managing Partner. John has been critical to the opening of the original restaurants and every project that followed. He has also had an important role in developing the girl & the fig's FIG FOOD product line and has developed the recipes for both the girl & the fig Cookbooks. The restaurants' farm to table experience then grew from the herb gardens at the restaurant to working an organically farmed culinary garden also under John's care. John believes his immersion in "the farm project," as they call it, has taught him to be a better chef, giving him an intimate understanding of what seasonality really means.

Though no longer running ESTATE, from this foray into Italian cooking John discovered a passion for creating salumi. He mastered the artisanal art of curing meats and continues to teach our other chefs so they can keep up with the production. Under the brand MANO FORMATE, bacon, pancetta, prosciutto, guanciale, lonzo and salami are just a few products that we produce in-house.

John received a Rising Star Chef award in June 2009.

John is a completely self-taught chef and enjoys developing new recipes, training new staff, but, most of all, understands the importance of consistency and endurance. "Food is my passion, I have been blessed to cook in the wine country where the commitment and dedication to exceptional products is of the highest importance. I am one of the lucky ones, I am able to pursue my passion and make my dreams become reality."



the girl & the fig

LOCATION:	Sonoma County Northwest corner of the Historic Plaza, ground floor of the Sonoma Hotel
ADDRESS:	110 West Spain Street, Sonoma, CA 95476
PHONE/FAX:	707-938-3634 – 707-938-2064
WEBSITE:	www.thegirlandthefig.com
DATE ESTABLISHED:	August 1997
CUISINE:	country French
PROPRIETOR:	Sondra Bernstein
MANAGING PARTNER:	John Toulze
GENERAL MANAGER:	Jason Dannewitz
CHEF DE CUISINE:	Jeremy Zimmerman
PRICE RANGE:	
Appetizers:	7 - 16
Entrees:	15 - 29
Desserts:	5 - 20
BEVERAGE:	Full bar, French aperitifs & traditional cocktails.
WINE:	Award-winning "Rhône Alone" winelist, with an emphasis on California producers and wine flights
HOURS OF OPERATION:	Monday - Thursday 11:30 - 10:00 Friday - Saturday (all day menu) 11:00 - 10:00 Late Night Brasserie Menu - 'til 11 pm Friday & Saturday Friday & Saturday (breakfast) 8:00 am - 11:00 am Sunday Brunch 10:00 - 3:00 Bar until last call
RESERVATIONS:	Recommended. Please call (707) 938-3634, or online at our website
ATTIRE:	Wine Country Casual
SEATING AREAS:	The spacious and inviting dining room is a comfortable spot broken up into three segments. The bar area highlights a beautiful mahogany bar that was brought from the East Coast in the 1920s. Alongside the bar is a comfy lounge for cocktails or a quick bite. The restaurant seats up to 65 guests inside and 75 guests on the patio. Inside, there are two separate dining areas. Semi-private dining, banquets, and the entire restaurant may be rented out for lunch or dinner.
ART:	Resident Artist, Julie Higgins
CREDIT CARDS:	MasterCard, Visa, Discover





the girl & fig

sample all day menu – menus change weekly

STARTERS

pastis-scented steamed mussels. garlic, leeks, herbs, grilled bread. matchstick frites.
 heirloom radishes. mixed seasonal radishes from our garden, anchovy butter & grey sea salt.
 duck liver mousse. strawberry-rhubarb jam, toasted brioche.
 grilled asparagus. house-made fromage blanc, saffron-preserved meyer lemon, maldon salt.
 grass-fed steak tartare. traditional with raw egg, caperberries, lavender sea salt, toast.
 MANO FORMATE charcuterie platter. daily selection of cured meats, pâté & terrines, house pickles.

SALON DE FROMAGE

single cheese. mixed greens, pickled vegetables, baguette.
 cheese & fruit. three selections of cheese, seasonal fruit, house-made fig cake, spiced nuts & baguette.
 cheese & MANO FORMATE cured meats. three selections of cheese, cured meats, condiments, spiced nuts & baguette.
 the works. three selections of cheese, cured meats, seasonal fruit, house-made fig cake & baguette.
 goat cheese sampler. artisan goat cheese, fig cake, compote, spiced nuts & baguette.
 fromage tower. six cheese selections, fruit, cured meats & sausages, charcuterie, spiced nuts, olives, FIG FOOD & baguette.
 salon de fromage sampler. six selections & baguette.

SOUP & SALADS

soup. from the garden to the stockpot.
 roasted beet salad. baby romaine, toasted pistachios, chèvre crema.
 cured trout salad. fennel, celery, cress, capers, marble potatoes, lemon-parmesan vinaigrette.
 salad of the season. pickled asparagus, sugar snap peas, english pea vinaigrette, cumin brioche croutons.
 fig & arugula salad. toasted pecans, “Laura Chenel” chèvre, pancetta, fig & port vinaigrette.

PETITS PLATS & SANDWICHES

omelette du jour. side salad. (until 5 pm)
 quiche lorraine. spring salad, matchstick frites.
 pork belly sandwich. black pepper rémoulade, pickled cabbage, brioche bun, frites.
 croques monsieur. applewood-smoked ham & st. george cheese, spring salad.
 pressed sandwich. house-made mortadella, comté, caramelized shallots, whole grain mustard, frisee.
 grilled cheese sandwich. tomato confit & matchstick frites.
 top sirloin burger. grilled onions, house-made pickles, frites.

ENTRÉES

wild flounder meunière. yukon potato purée, cello spinach, lemon-caper brown butter.
 local chicken thighs. meyer lemon spaetzle, english peas, pea tendrils.
 mt. lassen trout. grilled spring vegetables, beurre blanc.
 panisse cake. roasted spring onions, shaved asparagus salad, sundried tomato vinaigrette.
 steak frites. 6-ounce prime flat iron steak, frites, roasted garlic & herb butter.
 duck confit, one leg/two legs. fava beans, roasted yukon potatoes, onions, duck jus.

DESSERTS

chocolate & salted fig caramel trifle. italian meringue, cocoa nibs.
 caramelized apple bread pudding. whipped vanilla crème fraîche, spiced caramel.
 whipped burnt orange caramel. baked meringue, orange segments, pistachio biscotti.
 lavender crème brûlée. wild flower honey.
 profiteroles. tahitian vanilla bean ice cream-filled cream puffs, bittersweet chocolate sauce.
 chocolate dipped fig kisses. four dried black mission figs dipped in chocolate drizzled with Black Mission Fig Syrup.
 in our cookie cup. fig & port ice cream or sorbet.
 cheese & port. artisan cheeses & fruit.



the fig café & winebar

LOCATION:	Sonoma County, Heart of Valley of the Moon		
ADDRESS:	13690 Arnold Drive - Glen Ellen, CA 95442		
PHONE/FAX:	707- 938-2130 / 707 - 938-2370		
WEBSITE:	www.thefigcafe.com		
DATE ESTABLISHED:	September 12, 2003		
CUISINE:	"country French home-cooking"		
PROPRIETOR:	Sondra Bernstein		
MANAGING PARTNER:	John Toulze		
GENERAL MANAGER:	Jason Dannewitz		
CHEF DE CUISINE:	Jeremy Zimmerman		
PRICE RANGE:	Appetizers:	5 - 15	
	Entrees:	14 - 24	
	Desserts:	5 - 7	
BEVERAGE:	Wine & Beer Only		
WINE:	"Rhone Alone" winelist, with an emphasis on by the glass, wine flights, unique wine cocktails		
	COMPLIMENTARY WINE CORKAGE		
HOURS OF OPERATION:	Nightly	5 - 9:30	
	Sunday Lunch	11:00 - 5:00	
RESERVATIONS:	Walk-In Only		
ATTIRE:	Casual		
DINING ROOM:	The warm and comfortable dining room seats 50 inside and 6 at the bar. The entire restaurant may be rented out for lunch or dinner.		
ART:	Resident Artist – Julie Higgins		
CREDIT CARDS:	MasterCard, Visa, Discover		





the fig café & winebar

sample dinner menu – menus change weekly

starters

parker rolls. fennel seed & olive oil.
 chickpeas. spiced & salted.
 olives. mixed & marinated.
 truffle fries. house-made truffle ricotta, fried parsley.
 steamed mussels. sherry cream, leeks, garlic, bacon, herbs, grilled bread.
 calamari. spicy lemon aioli.
 grilled asparagus. poached egg, truffle vinaigrette, parmesan reggiano.
 charcuterie plate. chef's choice with accompaniments.

soup & salads

soup du jour. season's bounty inspiration.
 simple green salad. radishes, aged sherry vinaigrette.
 roasted beets. burrata, frisee, candied walnuts.
 fig & arugula salad. chèvre, pecans, pancetta, fig & port vinaigrette.
 kale salad. shaved carrots, farro, almonds, black pepper vinaigrette.

pizza

sausage. grilled onions, broccolini, red sauce, quattro formaggio.
 grilled chicken. green garlic pistou, bacon, quattro formaggio, arugula.
 asparagus. quattro formaggio, asparagus, scallions, truffle ricotta.
 pizza du jour. chef's choice.

burgers & others

chef's burger. top sirloin, garlic & shallots, gruyere, grilled onions, secret sauce, frites.
 top sirloin burger. brioche bun, grilled onions, house-made pickles, frites.
 mac 'n cheese. smoked cheddar mornay, ham, herb bread crumbs.

entrées

pan-seared flounder. herb spaetzle, wilted spinach, citrus beurre blanc, crispy capers
 pot roast. horseradish mashers, cipollini onions, vegetable of the day.
 risotto croquettes. spring peas, carrot puree, formaggio.
 steak & frites. blue cheese butter, seasonal vegetable.
 grilled pork chop. parsnip gratin, broccolini, apple bourbon jus.

desserts

salted fig caramel & brownie sundae. vanilla ice cream, brandied cherries, whipped cream.
 chocolate polenta cake. pecan grenache, whipped creme fraiche.
 butterscotch pot de creme. hazelnuts, whipped cream.
 daily sorbet or gelato. chef's choice.



the girl & the fig CATERERS!

LOCATION: Sonoma Wine Country

PHONE/FAX: 707- 933-3668 / 707- 933-0330

WEBSITE: www.figcaters.com

PROPRIETOR: Sondra Bernstein

EXECUTIVE CHEF: John Toulze

CHEF DE CUISINE: Dustin Villa

SPECIAL EVENTS: Laura Dunn, Jesse Caswell

EVENTS: Weddings, Corporate, Winery, Full Service, Rehearsal Dinners, Parties, Buffet, Picnic, Box Lunches

PUBLIC EVENTS:

James Beard House	Sonoma Valley Wine Auction
March of Dimes Star Chefs	Make a Wish Foundation
Epcot Food & Wine Festival	Hospice du Rhone
Rhone Rangers	The World Wine Market
SF Chefs	Yosemite Gala of Chefs
Red & White Ball	San Diego Food & Wine Festival
Worlds of Flavor Conference	The Fancy Food Show
The Olive Festival	Heirloom Tomato Festival
Star Chef's Rising Stars Sonoma/Napa	Best of the Bay
Sonoma Valley Film Festival	Sonoma County Showcase
Cooking Classes (Central Market, Sur La Table, Ramekins)	

Menus, pricing and service can be found on the girl & the fig CATERERS! website.





Suite D

LOCATION:	Crossroads between Sonoma, Carneros and Napa
ADDRESS:	21800 Schellville Road, Suite D, Sonoma, CA 95476
PHONE/FAX:	707- 933-3667
WEBSITE:	www.figsuited.com
DATE ESTABLISHED:	July 5, 2012
CUISINE:	Varied
PROPRIETOR:	Sondra Bernstein
MANAGING PARTNER:	John Toulze
MANAGER:	Kathryn Evers
BEVERAGE:	Wine & Beer Only
HOURS OF OPERATION:	Set dates
RESERVATIONS:	Only
ATTIRE:	Casual
ATMOSPHERE:	Repurposed rustic warehouse space. Seats up to 60.
CREDIT CARDS:	MasterCard, Visa, Discover





TITLE: Plats du Jour, the girl & the fig's Journey through the Seasons in Wine Country

CUISINE: "country food with a French passion"

PUBLISH DATE: December 2011

PRESS MATERIALS: Color photography, review copies upon request

AUTHOR: Sondra Bernstein

RECIPE DEVELOPMENT: John Toulze

WEBSITE: www.platsdujour.net

CHEF AVAILABILITY: Book signing opportunities and promotions, cooking demonstration, television, print and radio interviews, television cooking programs

WHOLESALE INQUIRIES: (866) 420-3447

ISBN #: 978-0-615-51364-5

PRICE: \$35.00 hardcover

PHOTOGRAPHY: Full page color photography throughout by Steven Krause with styling by Lauren Benward Krause/Brooklyn Studio West

RECIPES: 100+ restaurant-quality recipes tailored for the home kitchen

LENGTH: 326 pages

DISTRIBUTION: Nationwide via major retail booksellers, cooking and gift stores, Sonoma County wineries, amazon.com, as well as the girl & the fig, the fig cafe restaurants, and online at www.thegirlandthefig.com

PRODUCT AVAILABILITY: Most ingredients can be found at farmers' markets, gourmet retail shops, and well-stocked supermarkets.

STYLE: A larger format coffee-table style book divided by the seasons, Plats du Jour also includes intimate story tributes to the local farmers, artisans and food purveyors that Sondra and John consider their partners as they create dining experiences. A cookbook and travelogue, the book is a celebration of Northern California's bounty.



TITLE:	the girl & the fig Cookbook
CUISINE:	"country food with a French passion"
PUBLISH DATE:	April 2004
PRESS MATERIALS:	Black & White/Color photography, review copies upon request
AUTHOR:	Sondra Bernstein
RECIPE DEVELOPMENT:	John Toulze
CHEF AVAILABILITY:	Book signing opportunities and promotions, cooking demonstration, television, print and radio interviews, television cooking programs
PUBLISHING HOUSE:	Simon & Schuster, New York
WHOLESALE INQUIRIES:	(866) 420-3447
ISBN #:	0-7432-5521-6
PRICE:	\$24.00 hardcover
PHOTOGRAPHY:	Black & White photography by M.J. Wickham throughout
RECIPES:	100+ restaurant-quality recipes tailored for the home kitchen
LENGTH:	266 pages
DISTRIBUTION:	Nationwide via major retail booksellers, amazon.com, as well as the girl & the fig, the fig cafe restaurants, and on-line at www.thegirlandthefig.com
PRODUCT AVAILABILITY:	Most ingredients can be found at farmers' markets, gourmet retail shops, and well-stocked supermarkets.
CHAPTERS/SECTIONS:	The Pantry, Aperitifs and Cocktails, A Small Bite, From the Garden to the Stockpot, In the Salad Bowl, Large Plates, Sauce Over and Under, On The Side, the girl & the fig Cheese Experience, Sweets, A Word About Wine, Seasonal Menus, the girl & the fig products



the fig pantry

PRODUCT CONCEPT:	All natural, no preservatives, artisan & chef produced, upscale packaging, unique flavors
PRODUCTS:	black mission fig jam, apricot fig chutney, dried fig compote, red onion confit, apple fig mostarda, raisin fig mostarda, fig & balsamic vinegar, fig balsamic reduction, fig & port vinaigrette, barrel aged red wine vinegar, lavender sea salt, citrus sea salt, fennel citrus herb brine, salted fig caramel, fig caramel, pickling spices, fig & almond cake, chocolate fig kisses, blackberry shrub & mission fig shrub
RETAIL AVAILABILITY:	www.girlfigstore.com the girl & the fig, the fig café, wineries, specialty food stores, markets,
WHOLESALE INQUIRIES:	866-420-FIGS
RECIPE DEVELOPMENT:	Sondra Bernstein, John Toulze
FIG SUPPLIER:	Valley Fig Growers