



In 1997, Sondra Bernstein quietly opened the girl & the fig 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 twenty-two 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. 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.

One of the signature dishes is our Fig & Arugula Salad, prepared with arugula, goat cheese, pancetta, pecans, and grilled fresh figs in season. Other imaginative entrées feature local seafood, lamb, rabbit, and duck—all served with a wonderful array of grains, pastas, and fresh vegetables. The unique award winning wine list concentrates solely 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 one's 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*. This coffee-table style book features full page color photos and intimate stories of local food purveyors, along with over 100 unique recipes.

The other way to bring the "fig" experience home is through the restaurants' signature house wines or the "FIG FOOD" product line. This includes jam, chutney, compote, vinegar, vinaigrette and herb blends that are sold nationwide. All products are natural, artisan produced gourmet food products that are available in the restaurants, at www.thegirlandthefig.com and in select stores nationwide.

With a healthy balance of elegance and offbeat personality, the girl & the fig's unparalleled cuisine and attentive staff combine for a refreshingly unique and wholly pleasurable dining experience that will linger long after the meal itself.

To learn more about the girl & the fig, and the associated businesses, visit:

www.thegirlandthefig.com



Sondra Bernstein – Founder/Proprietor

Sondra is the proprietor of [the girl & the fig](#) in Sonoma, [the fig café & winebar](#) in Glen Ellen, and a unique event space in Sonoma known as **Suite D**. Full-service catering, [the girl & the fig CATERERS!](#) She is the author of the *girl & the fig Cookbook*, *Plats du Jour: the girl & the fig's Journey through the Seasons in Wine* and her newspaper called [Fig Chronicles](#). Her gourmet food product line is available nationwide under the girl & the fig label and her curated house wines are only available at the restaurants or online. In addition to these businesses, The [Sonoma FIG Foundation Fund](#) was established in December of 2016. The Fund offers grants to nonprofit organizations that help startup entrepreneurs with funding in food, farming, food media, wine and spirits, restaurants, artisanal food production or new projects for existing businesses.

Over the past twenty-three 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. 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 and herbs from the restaurant's farm, and an abundance of creativity, the rustic Provencal-inspired cuisine allows earth's true and natural flavors to shine. The chefs at *the girl & the fig* make as many things as possible in house including their own award-winning charcuterie and salumi.

The reasonably priced wine list concentrates on wines made with Rhône grape varietals from California and abroad. In 2012, Sondra was celebrated as "Person of the Year", alongside partner John Toulze by Hospice du Rhône, an international vintners association at their 20th anniversary event for their commitment to promoting Rhône wines. In 2016, she received the Lifetime Achievement award from The Rhône Rangers for the same efforts. *the girl & the fig* was the first restaurant to offer a Rhône-Alone wine list in 1997, introducing patrons to new grape varietals and expanding their palates.

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. Sondra sets the tone at her restaurants -- just the right balance of quirky and elegant -- to create a casual yet very singular, authentic dining experience. 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. Knowing that all of this can't happen alone, Sondra has surrounded herself with very talented and passionate people that share the philosophy that life is a work in progress.

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.

www.thegirlandthefig.com





John Toulze – Managing Partner/President

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 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.

Twenty-three plus years later, John is not only the President but also a Managing Partner. John has been essential to the opening of the original restaurants and every project that followed. He also had an important role in developing the girl & the fig's FIG FOOD product line and developed the recipes for both the girl & the fig cookbooks. The restaurants' farm to table experience grew under John's care with the organically farmed culinary garden. 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.

While running ESTATE (closed 2011), an Italian-themed restaurant in the historic property known as "The General's Daughter", 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 produced in-house.

John received a Rising Star Chef award in June 2009. He also received a Good Food award in 2011 for his MANO FORMATE Coppa.

Being a completely self-taught chef, John 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."





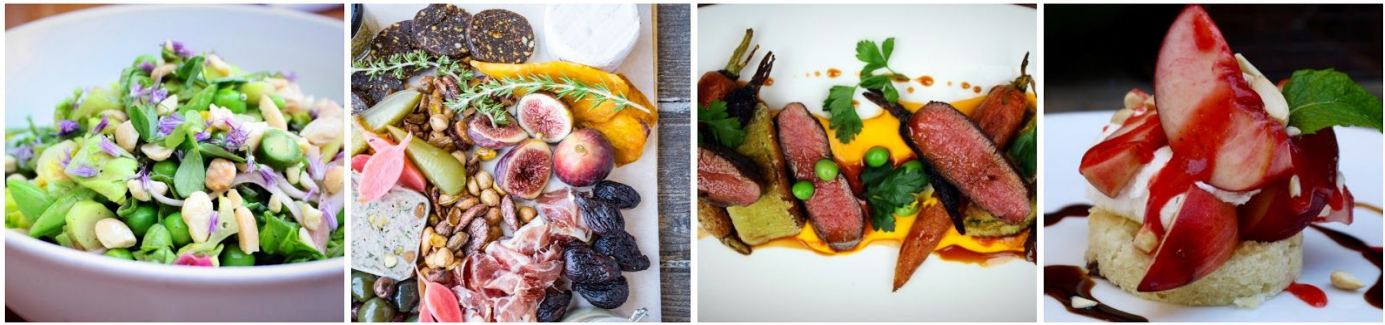
the girl & the fig

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/FOUNDER:	Sondra Bernstein
MANAGING PARTNER/PRESIDENT:	John Toulze
EXECUTIVE CHEF:	Jeremy Zimmerman
GENERAL MANAGER:	Nick Ulrich
PRICE RANGE:	
Appetizers:	\$7 - \$25
Entrées:	\$23 - \$38
Desserts:	\$6 - \$12
BEVERAGE:	Full bar, French aperitifs & traditional cocktails.
WINE:	Award-winning "Rhône Alone" wine list, with an emphasis on small, California producers and wine flights
COVID HOURS:	12 - 7 DAILY
HOURS OF OPERATION:	
Monday - Thursday	11:30 - 10:00
Friday - Saturday	(all day menu) 11:00 - 10:00
Late Night Menu	10 - 11 pm Friday & Saturday
Saturday (breakfast)	8:00 am - 11:00 am
Sunday Brunch	10:00 - 3:00
Sunday Dinner	3:00 - 10:00
Bar	open 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, American Express



the girl & fig

sample all day menu – menus change weekly with seasonal ingredients

STARTERS

heirloom radishes. mixed seasonal radishes, anchovy butter & grey sea salt.
 pastis-scented steamed mussels & frites. garlic, leeks, herbs, grilled bread.
 grass-fed steak tartare. traditional with raw egg, caperberries, lavender sea salt, toast.
 alsatian onion tart. house-made bacon, laura chenel chevre, pickled mushrooms, arugula.
 MANO FORMATE prosciutto. candied kumquats, torn mint.
 roasted brussels sprouts. apple butter, bacon vinaigrette, bread crumbs, vella dry jack.
 MANO FORMATE charcuterie platter. daily selection of cured meats, pâté & terrines, house pickles.

SALON DU 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, spiced nuts & baguette.
 goat cheese sampler. three selections of local & import artisan goat cheese, fig cake, compote, spiced nuts & baguette.
 fromage tower. six cheese selections, seasonal fruit, spiced nuts, olives, MANO FORMATE cured meats & charcuterie, FIG FOOD condiments & baguette.
 salon du fromage sampler. six selections & baguette only.

SOUP & SALADS

soup. from the garden to the stockpot.
 smoked salmon. potato rösti, whipped mascarpone, pickled red onion, sprouts, everything spice
 citrus & fennel salad. endive, coriander vinaigrette, kohlrabi puree
 chicory salad. roasted apple, pomegranate, toasted walnuts, pickled butternut squash, bleu cheese vinaigrette
 salad of the season. local green, cauliflower, pickled root vegetables, crispy chickpeas, kohlrabi vinaigrette
 fig & arugula salad. toasted pecans, MANO FORMATE pancetta, laura chenel chèvre, fig & port vinaigrette.

PETITS PLATS & SANDWICHES

omelette du jour. side salad. (until 5 pm)
 quiche lorraine. quinoa & green salad, matchstick frites.
 crispy chicken liver sandwich. arugula, pickled red onion, fig jam, brioche bun, frites
 croques monsieur. applewood-smoked ham & st. george cheese, green salad.
 coppa pressed sandwich. MANO FORMATE coppa, red onion confit, whole grain mustard, brie.
 grilled cheese sandwich. tomato confit & matchstick frites.
 sonoma mountain beef burger. grilled onions, house-made pickles, frites.

ENTRÉES

wild flounder meunière. yukon potato purée, spinach, lemon-caper brown butter.
 steak frites. 6-ounce prime flatiron steak, frites, meyer lemon-herb butter.
 crispy chicken thighs. lemon spaetzle, delicata squash, shaved brussels, butternut squash puree, crispy garlic.
 butternut squash risotto. oyster mushrooms, sage, parmesan, pomegranate seeds.
 coullotte steak. roasted sunchokes, smoked cauliflower puree, salsa verde.
 seafood stew. rockfish, squid, mussels, gulf shrimp, butter beans, fennel, san mazrano tomatoes, lobster nage.
 game hen. yukon gnocchi, roasted shallots, chanterelle cream.
 duck confit, one leg/two legs. white beans, bacon, ham, mirepoix, brandied cherry duck jus.

DESSERTS

lavender crème brûlée. wildflower honey.
 cookies & milk. two chocolate chunk sea salt cookies, vanilla milkshake
 almond financier. poached pear, mulled port reduction, vanilla crema.
 chocolate polenta cake. whipped caramel, almond crumble.
 chocolate & salted fig caramel trifle. italian meringue, cocoa nibs.
 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/FOUNDER:	Sondra Bernstein
MANAGING PARTNER/PRESIDENT:	John Toulze
EXECUTIVE CHEF:	Jeremy Zimmerman
PRICE RANGE:	Appetizers: \$2 - \$14 Entrées: \$13 - \$24 Desserts: \$5 - \$7
BEVERAGE:	Wine & Beer Only
WINE:	"Rhône Alone" wine list, with an emphasis on by the glass, wine flights, unique wine cocktails
	COMPLIMENTARY WINE CORKAGE
HOURS OF OPERATION:	Nightly 4:30 - 8:00
RESERVATIONS:	Walk-In Only
ATTIRE:	Casual
DINING ROOM:	The warm and comfortable dining room seats 50 inside and 5 at the bar. The entire restaurant may be rented out for lunch or dinner.
ART:	Resident Artist – Julie Higgins
CREDIT CARDS:	MasterCard, Visa, Discover, American Express





the fig café & winebar

sample dinner menu – menus change weekly with seasonal ingredients

starters

parker rolls. fennel seed & olive oil.
 chickpeas. spiced & salted.
 olives. mixed & marinated.
 crispy brussels sprouts. butternut-apple puree, currants.
 truffle fries. truffle oil, parmesan, fried parsley.
 calamari. spicy lemon aioli.
 crisp pork belly. apricot mostarda.
 mussels. smoked paprika, fennel, leeks, white wine, grilled bread.

soup & salads

soup du jour. season's bounty inspiration.
 citrus salad. local chicories, red onion, shaved fennel, honey vinaigrette, toasted almonds.
 simple green salad. greens, fennel radish, crispy chickpeas, sherry vinaigrette.
 fig & arugula salad. chèvre, pecans, pancetta, fig & port vinaigrette.

pizza

roasted squash. crème fraîche, balsamic onions, four cheese, honey.
 ham & potato. four cheese, charred kale pesto, parmesan.
 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

mt lassen trout. braised leeks, frisee, cara cara orange, crispy onion.
 pot roast. horseradish mashers, cipollini onions, braised greens.
 oyster mushroom risotto. roasted shallots, parmesan.
 braised chicken thighs. cipollini onions, mushrooms, potato rösti
 steak & frites. blue cheese butter, seasonal vegetable.

desserts

salted fig caramel & brownie sundae. vanilla ice cream, brandied cherries, whipped cream.
 butterscotch budino. candied cocoa nibs, vanilla chantilly.
 profiterole. fig & port ice cream, bittersweet chocolate sauce.
 daily sorbet or gelato. chef's choice.



the girl & the fig CATERERS!

LOCATION:	Sonoma Wine Country	
PHONE/FAX:	707- 933-3667 / 707- 933-0330	
WEBSITE:	www.figcaterers.com	
PROPRIETOR/FOUNDER:	Sondra Bernstein	
MANAGING PARTNER/PRESIDENT:	John Toulze	
EXECUTIVE CHEF:	Jeremy Zimmerman	
BRAND AMBASSADOR:	Andrea Kowee	
EVENTS:	Weddings, Corporate, Winery, Full Service, Rehearsal Dinners, Parties, Buffet, Picnic, Late Night Snacks at Weddings, Box Lunches etc.	
PUBLIC EVENTS:	James Beard House Outstanding in the Field Epcot Food & Wine Festival Rhône Rangers SF Chefs San Diego Food & Wine Festival The Fancy Food Show Heirloom Tomato Festival Best of the Bay Sonoma County Showcase Cooking Classes (Central Market, Sur La Table, Ramekins)	Sonoma Valley Wine Auction Make a Wish Foundation Hospice du Rhone The World Wine Market Yosemite Gala of Chefs Worlds of Flavor Conference The Olive Festival Star Chef's Rising Stars Sonoma/Napa Sonoma Valley Film Festival March of Dimes Star Chefs

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.figcaters.com

DATE ESTABLISHED: July 5, 2012

CUISINE: Varied

PROPRIETOR/FOUNDER Sondra Bernstein

MANAGING PARTNER/PRESIDENT: John Toulze

BEVERAGE: Wine & Beer Only

HOURS OF OPERATION: Set dates

EVENTS: Suite D may be rented for private events.

ATTIRE: Casual

ATMOSPHERE: Suite D is a rustic, funky space like no other, where the ability to participate in creating a look that you want for your event is half the fun. The space is comprised of 1800 square feet of warehouse space with high ceilings, salvaged wood, corrugated metal, and other recycled materials. Oversized fabrics create a bit of warmth and optional lighting creates the mood. Seats up to 70 guests inside.

CREDIT CARDS: MasterCard, Visa, Discover, American Express





Cookbooks

TITLE:	<i>Plats du Jour, the girl & the fig's Journey through the Seasons in Wine Country</i>
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
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 large format coffee-table style book divided by the seasons, <i>Plats du Jour</i> is an intimate story tribute 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:	<i>the girl & the fig Cookbook</i>
CUISINE:	"country food with a French passion"
PUBLISH DATE:	April 2004
PRESS MATERIALS:	Black & White/Color photography
AUTHOR:	Sondra Bernstein
RECIPE DEVELOPMENT:	John Toulze
PUBLISHING HOUSE:	Simon & Schuster, New York
WHOLESALE INQUIRIES:	(866) 420-3447
ISBN #:	0-7432-5521-6
PRICE:	\$24.00 hardcover in house
PHOTOGRAPHY:	Black & White photography by M.J. Wickham throughout
RECIPES:	100+ restaurant-quality recipes tailored for the home kitchen
LENGTH:	266 pages
DISTRIBUTION:	amazon.com, as well as the girl & the fig, the fig cafe restaurants, and on-line at www.girlfigstore.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



figFOOD

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, fig & balsamic vinegar, fig & port vinaigrette, barrel aged red wine vinegar, lavender sea salt, citrus sea salt, fennel citrus herb brine, spiced nuts, salted fig caramel, black mission fig cake, chocolate fig kisses
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