



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 along with a food truck, dubbed “**the fig rig**,” the girl & the fig **Farm** and her newest endeavor, **The Bite Goes On**, a weekly podcast discussing all aspects of the food world, round out her fig empire. She is the author of the **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** that comes out several times per year. 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-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. the girl & the fig continues to be featured in many magazines as well as on national television. 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 their own 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. In early 2018, Sonoma’s much loved local Crisp Bakeshop folded into the girl & the fig adding a full line of cookies and wedding cakes.

The reasonably priced wine list concentrates on wines made with Rhône 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 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 and www.therhoneroom.com

