

🌿 SALON DE FROMAGE 🌿

cheese & fruit

three selections of cheese, seasonal fruit, house-made fig cake & baguette. 12⁹⁵

cheese & MAND 🐄 FORMATE aged sausage

three selections of cheese, artisan salami, cured meats, condiments & baguette. 12⁹⁵

Pascal Beillevaire farmstead cheeses

artisanal cheeses selected by one of France's best fromagers. 12

charcuterie platter

pork rilette, pickled vegetables & baguette croutons. 12⁹⁵

the works

three selections of cheese, cured meats, seasonal fruit, house-made fig cake & baguette. 16

goat cheese sampler

three selections of local & imported artisan goat cheese, seasonal fruit & baguette. 12⁹⁵

fromage tower

six cheese selections, seasonal fruit, MAND 🐄 FORMATE cured meats & sausages, house-made charcuterie, nuts, olives, FIG FOOD condiments & baguette. 38

salon de fromage sampler

six selections & baguette only. 18

🌿 FROMAGE SELECTION 🌿



COW'S MILK

Bohemian Creamery Bo Poisse

Sebastopol, California

Based on an Epoisse recipe, blending the salty and sweet in a delicious cheese that offers the pungency of a washed rind cheese with the smoothness of a triple cream.

Pierre Robert

Seine-et-Marne, France

A decadent triple crème cheese with 75% butterfat, ripened to a perfectly creamy texture that is smooth and mild with a slightly lactic finish and a crème fraîche aroma.

Laguiole

Rouergue, France

A rare, semi-firm A.O.C. cheese from the Aubrac with a moist, straw-colored interior & a sharp, complex flavor with a hint of grassiness. (raw milk)



GOAT'S MILK

Pave Sauvage

Périgord, France

A beautiful and elegant fresh goat's milk cheese covered in herbs and peppercorns that enhance rather than overpower the delicately balanced flavor.

Capricious

Petaluma, California

A washed curd, hand rolled, semi-hard goat cheese from Achadinha Cheese Company. A truly unique artisan cheese made with attention to detail, naturally aged in fresh Pacific Ocean air.

Haystack Mountain Queso de Mano

Niwot, Colorado

A semi-firm cheese aged for a minimum of four months, which has a robust, nutty & slightly sweet flavor with herbal hints. (raw milk)



SHEEP'S MILK

Petite Cave Roquefort

Roquefort-sur-Soulzon, France

This cheese is produced entirely from milk of ewes that feed on the vast plateaus of the Aveyron. It is the quality of milk, processing of the curd, adding of "penicillium roqueforti", & the ripening in natural caves that makes this unique & remarkable cheese with a soft, creamy, slightly salty taste.

Bellwether Farms San Andreas

Sonoma County, California

This is a semi-firm cheese with a natural rind & is aged 3-4 months. It is smooth, creamy, & mild with a refreshingly sour finish. (raw milk)

Petite Basque

Pyrenees's Mountains, France

This cheese has a soft, moist texture with a paste that is butter colored & smooth. It has aromas of brown butter & caramel that are reminiscent of crème brûlée. The pâte is creamy on the tongue & as it melts sweet & salty flavors merge.



🌿 STARTERS 🌿

pastis scented steamed mussels

garlic, leeks, herbs, grilled bread. 13⁵⁰
with matchstick frites. 17⁹⁵

heirloom radishes

mixed seasonal radishes, anchovy butter & grey sea salt. 6²⁵

chicken liver mousse

syrah gelée, baguette croutons. 10⁹⁵

grass-fed steak tartare

traditional with raw egg, caperberries, lavender sea salt, toast. 13⁵⁰

matchstick frites

kennebec potatoes, tarragon aioli. 5

🌿 SOUP & SALADS 🌿

soup

from the garden to the stockpot. 7²⁵

salad of the season

ciabatta croutons, spiced pumpkin seeds, medjool dates & roasted garlic vinaigrette. 8⁵⁰

fig & arugula salad

Laura Chenel chèvre, toasted pecans, MAND 🐄 FORMATE pancetta, fig & port vinaigrette. 10⁹⁵

organic chicory salad

red pear, Jerusalem artichokes, celery, garlic croutons & red wine vinaigrette. 9

roasted baby beet salad

Couturier goat cheese, cara cara oranges, upland cress & kumquat vinaigrette. 9²⁵

🌿 PETITS PLATS & SANDWICHES 🌿

duck confit, one leg

garlic & parsley roasted French fingerling potatoes, frisée salad. 13⁹⁵

omelette du jour

side salad. 11⁹⁵ (until 5 pm)

quiche lorraine

green salad, matchstick frites. 12⁹⁵

braised pork shoulder tartine

(open faced sandwich)

grilled onion & caramelized apple compote, wild arugula, dijon mustard & grilled country bread. 10⁹⁵

salami & brie baguette

red onion confit, sherry mustard, celery root remoulade. 10⁹⁵

croques monsieur

Niman Ranch jambon & St. George cheese. 10⁹⁵

grilled cheese sandwich

tomato confit & matchstick frites. 9⁹⁵

top sirloin burger, matchstick frites

grilled onions, choice of brie, cheddar or cambozola. 12⁹⁰

add MAND 🐄 FORMATE bacon. 2

🌿 ON THE SIDE 🌿

creamy polenta, potato purée or sautéed spinach. 5 each

🌿 BISTRO PLAT DU JOUR 🌿

menu changes every thursday evening

3 courses - 32

ENTRÉE

puff pastry "vol au vent"

chanterelle mushroom, leek & spinach ragout, brandy cream

PLAT

grilled tomo tuna

shaved fennel, sun-dried tomato & olive salad, picholine olive sauce

DESSERT or FROMAGE

apple tart tatin

vanilla ice cream, salted caramel

or

Brillat Savarin & Petite Basque

apple butter, spiced nuts and fig cake

bistro wine flight paired with the menu three wines. add 8

🌿 ENTRÉES 🌿

wild flounder "meuniere"

yukon potato purée, sautéed spinach & lemon-caper brown butter sauce. 19⁷⁵

atlantic scallop & pork belly duo

parsnip puree, caramelized apple, swiss chard & apple brandy jus. 20⁹⁵

grilled alaskan coho salmon

savoy cabbage, baby carrots, pearl onions & beurre rouge. 22⁹⁵

roasted Sonoma County chicken

honey roasted root vegetables, MAND 🐄 FORMATE bacon, chestnut ragout. 19⁹⁵

wild boar shoulder

red wine braised, creamy polenta, carrots & cardoons. 20⁹⁵

chickpea panisse cake

white bean purée, black kale, delicata squash, espelette pepper & extra virgin olive oil. 16⁹⁵

grilled flat iron steak

8 ounces, boulangere potatoes, upland cress & bone marrow veal reduction. 21⁹⁵

🌿 OTHER STUFF 🌿

this menu is served from 11:30 am – 10 pm
late night menu – friday – saturday until 11 pm
sunday brunch served from 10 am – 3 pm

MAND 🐄 FORMATE

our in-house meat workshop, hand-crafted signature salumi, bacon, pancetta, charcuterie ...

corkage - 15 per bottle - split orders - 2⁵⁰
parties of 6 or more - 18% gratuity
gift cards available

autographed cookbooks. 30 - silver figs. 32
artwork by Julie Higgins is available for purchase
menu changes seasonally ... 1/28/10

proprietor: sonda bernstein
executive chef: chris jones

110 West Spain Street. Sonoma
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www.thegirlandthefig.com

VISIT US AT

ESTATE

400 WEST SPAIN STREET
707-933-3663

SONOMA CUISINE - ITALIAN ACCENT

🍷 APÉRITIFS 🍷

- fig royale**
french sparkling wine & house-made fig liqueur. 8
- kir royale**
framboise. 8
- Pineau des Charentes**
full flavor with a sweet finish. 6⁵⁰
- Lillet Blanc**
floral bouquet & citrus aromas. 6⁵⁰
- Dios Baco Sherry**
oloroso. 6⁵⁰
- Hidalgo Napoleon Sherry**
amontillado. 6⁵⁰
- Roederer Estate**
NV Brut, Anderson Valley. 9⁵⁰
- Figoun**
fig aperitif infused with fruits, plants & spices. 6⁵⁰
- Ricard**
anise liquor with aromatic herbs. 6⁵⁰
- Dubonnet Rouge**
herbs & spices, with quinine. 6⁵⁰
- Herbsaint**
the classic New Orleans pastis. 6⁵⁰
- Pernod**
spirit based liquor, anise, fennel, licorice & herbs. 6⁵⁰
- Kübler 53 Absinthe**
aromatic & velvety, only natural plants, with a hint of star anise, Switzerland produced. 11
- St. George Absinthe Vert**
fine brandy with star anise, herbs & wormwood. 14

🍷 FEATURED COCKTAIL 🍷

Y l'orange des papes

our cocktail from 2010 Martini Madness
junipero gin, grand marnier, domaine beauchene terre
des papes, candied orange twist. 9

🍷 HOUSE COCKTAILS 🍷

- the fig cocktail**
house-made fig liqueur, infused blueberry vodka,
fresh orange & lime juice, ginger simple syrup. 8
- Y aperitini**
cucumber-infused gin, st germain elderflower liqueur,
lillet, & fresh squeezed lemon juice. 8
- Y french spice**
house-made allspice-infused bourbon, fresh lemon,
simple syrup, orange twist. 8
- Y maker's 'mark's' manhattan**
makers mark, sweet vermouth, bitters. 10
- Y first street cosmo**
arete tequila, fresh lime juice, cranberry juice,
st. germain elderflower liqueur. 7⁵⁰
- Y parisian pear martini**
grey goose pear vodka, domaine de canton ginger
liqueur, pear purée, fresh lime. 9
- Y hemingway**
absolut ruby red, grapefruit juice, fresh lime, simple
syrup. 9
- sazerac**
mitcher's rye whiskey, pernod, peychaud's bitters,
simple syrup, lemon oil. 8
- lavender mojito**
cruzan light rum, lavender & rose water infused simple
syrup, fresh lime juice, mint. 8⁵⁰

🍷 BEER & CIDER 🍷

- Racer 5 IPA.** (pint) 4⁷⁵
- Boont Amber Ale.** (pint) 4⁷⁵
- Deschutes Black Butte Porter.** (pint) 4⁷⁵
- Trumer Pils.** (pint) 4⁷⁵
- Hoegaarden.** (pint) 6
- Stella Artois** (Belgian). 4⁵⁰
- Anderson Valley Winter Solstice** (CA). 4⁵⁰
- Deschutes Obsidian Stout** (Oregon). 4⁵⁰
- Duvel Ale** (Belgian). 6
- Bitburger** (Non-Alcoholic). 4
- Ace Pear Cider.** 4⁵⁰

🍷 OTHER LIBATIONS 🍷

- Lorina French Soda** (enough to share). 7⁵⁰
- Adagio Organic Iced Tea** – Oolong or Black. 2⁹⁵
- Nana Mae's Organic Apple Juice.** 2⁹⁵
- Natura Water** – Still or Sparkling. 5 (refills 2)
- Graffeo Coffee** – regular, decaf. 3
- Mighty Leaf Tea** – chamomile, earl grey, mint. 3

🍷 WINES BY THE GLASS 🍷

SPARKLING

Roederer Estate, NV Brut. 9⁵⁰

WHITE

- Domaine Beauchene,** 2008 Terre des Papes. 7⁵⁰
- Truchard,** 2008 Roussanne. 10
- Cono Sur,** 2009 Viognier. 6
- Tangent,** 2007 Viognier. 8⁵⁰
- Miner Family,** 2008 Viognier. 9
- Curtis,** 2008 White Blend. 8⁵⁰
- Qupe,** 2008 Marsanne. 10⁵⁰

DRY ROSÉ

Westwood, 2008 4-Part, Rose. 7

RED

- Monte Oton,** 2008 Garnacha (Grenache). 7²⁵
- Mathis,** 2005 Grenache. 11
- Cline Cellars,** 2007 Ancient Vines, Mourvèdre. 8⁵⁰
- Pellegrini,** 2007 Carignan. 8⁵⁰
- Chateau Grande Cassagne,** 2008 Red Blend. 9
- Bonny Doon,** 2004 Le Cigare Volant, Red Blend. 11²⁵
- Buena Vista,** 2006 Syrah. 9
- Très Bonnes Années,** 2007 Rockpile, Syrah. 13

🍷 WHITE WINES 🍷

SPARKLING WINES

- Roederer Estate,** NV Brut, Anderson Valley. 38
- J Vineyards,** Cuvee 20, Russian River Valley. 46
- Schramsberg,** 2005 Brut Rose, North Coast. 70
- Nicolas Feuillatte,** NV Brut, Champagne, France. 75
- Gloria Ferrer,** 2002 Brut Royal Cuvee, Carneros. 40

ROUSSANNE

- ***Alban Vineyards,** 2006 Edna Valley. 76
- ***Copain,** 2006 James Berry Vineyard, Paso Robles. 58
- Truchard,** 2008 Carneros. 41
- Wellington,** 2008 Russian River Valley. 38
- Zaca Mesa,** 2006 Santa Ynez Valley. 48

MARSANNE

- Domaine Faury,** 2006 St. Joseph, France. 41
- Sans Liege,** 2007 Derby Vineyard, Paso Robles. 46
- Qupe,** 2008 Santa Ynez Valley. 40
- JC Cellars,** 2006 Preston Vineyard, Dry Creek. 50

OTHER WHITES

- Domaine Beauchene,** 2008 Terre des Papes, Cotes du Rhone. 28
- Tablas Creek,** 2008 Cotes du Tablas, Paso Robles. 34
- Parmelee Hill,** 2007 Darcy, Sonoma Valley. 55
- Curtis,** 2008 Central Coast. 32
- Graves,** 2007 Monkey Wrench, Grenache Blanc, Paso. 42
- Consilience,** 2006 Grenache Blanc, Santa Barbara. 43
- Anaba,** 2007 Coriel, Sonoma Valley. 40

VIIGNIER

- Cono Sur,** 2009 Colchagua, Chile. 22
- Tangent,** 2007 Paragon Vineyard, Edna Valley. 32
- Novy,** 2008 Russian River Valley. 46
- Calera,** 2007 Mt. Harlan. 53
- Francois Villard,** 2007 Les Contours de Deponcins, France. 54
- Miner Family,** 2008 California. 35
- Michael Austin Wines,** 2007 Highflyer, Lodi. 34
- Graham Beck,** 2007 South Africa. 28
- Fess Parker,** 2007 Santa Barbara. 42
- Kunde,** 2007 Sonoma Valley. 38
- Arrowood,** 2006 Russian River Valley. 48
- Darioush,** 2008 Napa Valley. 75

DRY ROSÉ

- Maison Bouachon,** 2008 Le Rouvière, Tavel, France. 33
- Bedrock,** 2008 Ode to Lulu, Sonoma Valley. 36
- Westwood,** 2008 4-Part, Sonoma Valley. 26

CORKAGE - 15 per bottle

🍷 Rhône Varietal CORKAGE - 10 per bottle 🍷
** for each bottle purchased from our list we
will waive the corkage fee

🍷 WINE FLIGHTS 🍷

Viognier Flight. 10⁵⁰

Viognier (three tastes)

White Varietal Flight. 12⁷⁵

Viognier, Marsanne, Roussanne, White Blend

Red Varietal Flight. 15

Grenache, Cinsault, Carignane, Mourvèdre, Syrah

Syrah Flight. 10⁵⁰

Syrah (three tastes)

🍷 RED WINES 🍷

GRENACHE

- Elizabeth Spencer,** 2007 Mendocino County. 44
- Monte Oton,** 2008 Campo de Borja, Spain. 27
- Qvivira,** 2007 Wine Creek Ranch, Dry Creek Valley. 49
- Chateau des Roques,** 2007 Vacqueyras, France. 43
- ***Domaine La Barroche,** 2006 PURE, CNDP, France. 148
- T-Vine,** 2007 Frediani Vineyard, Napa Valley. 55
- ***Mathis,** 2005 Sonoma Valley. 41
- Prospect 772,** 2006 The Brat, Sierra Foothills. 60

CINSAULT

- Black Sheep,** 2008 Dusty Lane, California. 37
- Frick,** 2006 Dry Creek Valley. 48

CARIGNANE

- Domaine de Fontaine,** 2006 Corbieres, France. 32
- River Run,** 2006 Wirz Vineyard, Cienega Valley. 32
- Pellegrini,** 2007, Redwood Valley. 32

MOURVÈDRE

- Cline Cellars,** 2007 Ancient Vines, Contra Costa. 32
- Spann Vineyards,** 2007 California. 28
- Broc Cellars,** 2007 Luna Matta Vineyard, Paso Robles. 50
- Domaine Tempier,** 2006 Bandol, France. 63

RED BLENDS

- ***Sheldon,** 2005 Vinolocity, Santa Rita Hills. 53
- Andre Brunel,** 2006 Cuvee Sabine, Cotes du Rhone. 29
- Miner Family,** 2006 Odyssey, Napa Valley. 68
- Margerum,** 2007 M5, Santa Barbara. 50
- Chateau Grande Cassagne,** 2008 Costieres des Nimes. 34
- Bonny Doon,** 2004 Le Cigare Volant, California. 45
- Grey Stack Cellars,** 2007 The Folly, Bennett Valley. 52
- Joseph Phelps Vineyards,** 2006 Le Mistral, Monterey. 75



2007 Très Bonnes Années
Rockpile Vineyards,
Sonoma County
Syrah
glass 13 / bottle 56

SYRAH

- Benziger,** 2005 California. 24
- Nicholson Ranch,** 2005 Las Madres, Carneros. 64
- Buena Vista,** 2006 Carneros. 42
- Landmark,** 2007 Steel Plow, Sonoma Valley. 46
- ***Cayuse,** 2007 Cailloux Vineyard, Walla Walla. 130
- Jus Soli,** 2005 Sonoma Valley. 44
- Merryvale,** 2007 Napa Valley. 58
- Roshambo,** 2006 Borri Vineyard, Dry Creek Valley. 30
- ***Whetstone,** 2005 Guidici Vineyard, Sonoma Coast. 92
- Alexandra Gianna,** 2006 Napa Valley. 58
- Little Vineyards,** 2005 Sonoma Valley. 41
- Roche Winery,** 2005 Carneros. 37
- Deerfield Ranch,** 2003 Sonoma Valley. 60
- ***Saxum,** 2004 Heart Stone Vineyard, Paso Robles. 95
- Schulz,** 2006 Fortunati Vineyard, Napa. 56
- Arrowood,** 2004 Saralee's Vineyard, Russian River. 41
- Très Bonnes Années,** 2007 Rockpile, Sonoma County. 56
- ***Audelssa,** 2006 Maelstrom, Sonoma Valley. 70
- ***Muscardini Cellars,** 2007 Sonoma Valley. 48
- ***Michel Schlumberger,** 2005 Coteaux Sauvages, Dry Creek. 75
- ***Qupe,** 2003 HDR for "the fig", Santa Barbara County. 125
- ***Shafer,** 2005 Relentless, Napa Valley. 120
- ***Alban Vineyards,** 2005 Reva, Edna Valley. 144
- ***D'Arenberg,** 1998 The Dead Arm, McClaren Vale, Au. 120
- ***Sine Qua Non,** 2005 Atlantis FE 203-1A, Central Coast. 325

* Limited production, exclusive or highly allocated wines.