

Meals and Moments from Village in the Vineyards: A Culinary Journey through the Heart of Sonoma

In the enchanting countryside of Sonoma County, nestled amidst rolling vineyards and whispering willows, lies the charming Village in the Vineyards. This beloved culinary destination invites you on a gastronomic adventure, where each meal becomes a moment to savor and cherish.

A Culinary Symphony

The Village in the Vineyards is a symphony of flavors, aromas, and textures. Executive Chef Dustin Valette orchestrates a menu that celebrates the bounty of Sonoma County's farms, ranches, and vineyards. Fresh, seasonal ingredients dance on the plate, showcasing the vibrant flavors of the region.



French Country Cooking: Meals and Moments from a Village in the Vineyards: A Cookbook by Mimi Thorisson

★★★★☆ 4.8 out of 5

Language : English
File size : 262023 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
X-Ray : Enabled
Word Wise : Enabled
Print length : 333 pages



A Symphony of Appetizers

The culinary journey begins with a tantalizing selection of appetizers. Savor the velvety richness of truffle deviled eggs, topped with a sprinkle of chives and a hint of white truffle oil. Dive into a crisp grilled artichoke heart, its tender leaves adorned with Parmesan cheese and lemon vinaigrette. Oysters on the half shell, plump and briny, arrive chilled and bathed in a delicate champagne mignonette.

A Masterful Entree

As the main course arrives, the symphony reaches its crescendo. Perfectly seared Sonoma County lamb loin commands attention, its tender meat melting in your mouth. The roasted free-range chicken, glistening with a golden brown hue, tantalizes with its crispy skin and succulent flesh.

For a vegetarian delight, the grilled Portobello mushroom is a culinary masterpiece. Its meaty texture is complemented by a savory roasted vegetable ratatouille and a drizzle of balsamic glaze.

A Sweet Symphony's End

The culinary journey concludes on a sweet note. Pastry Chef Jessica Pitts creates desserts that are both visually stunning and palate-pleasing. Indulge in the decadent chocolate soufflé, its airy texture and rich chocolatey flavor a testament to her artistry.

Savor the refreshingly tart and tangy Meyer lemon tart, its flaky crust and creamy lemon filling a perfect balance of sweetness and acidity. For a classic indulgence, the bread pudding is a warm and comforting end to your meal, served with a dollop of rum-infused whipped cream.

Moments to Remember

At Village in the Vineyards, every meal is a moment to remember. The restaurant's elegant dining room, with its floor-to-ceiling windows overlooking the vineyards, creates an enchanting atmosphere for intimate dinners or special celebrations.

Private dining rooms, nestled amidst the winery's historic buildings, offer a private sanctuary for weddings, corporate events, and other special occasions. The dedicated events team ensures that every moment is tailored to perfection, creating memories that will last a lifetime.

The Heart of Sonoma

Village in the Vineyards is more than just a restaurant; it's a living, breathing testament to the spirit of Sonoma County. The restaurant's close relationships with local farmers and ranchers ensure that the freshest, highest-quality ingredients find their way onto your plate.

The wine list, curated by Sommelier Vanessa Lerma, showcases the finest wines from Sonoma's renowned vineyards. From crisp Chardonnays to bold Cabernet Sauvignons, there's a perfect pairing for every dish.

Whether you're seeking an unforgettable dining experience or a moment to savor the beauty of Sonoma County, Village in the Vineyards invites you to create memories that will linger long after your meal.

Alt Text for Images:

- Truffle deviled eggs served on a wooden board, garnished with chives and a drizzle of white truffle oil.

- Grilled artichoke heart on a plate, topped with Parmesan cheese and lemon vinaigrette.
- Plump oysters on the half shell, served with a champagne mignonette.
- Seared Sonoma County lamb loin with roasted vegetables and a red wine jus.
- Grilled Portobello mushroom topped with roasted vegetable ratatouille and balsamic glaze.
- Decadent chocolate soufflé served in a white porcelain ramekin.
- Meyer lemon tart with a flaky crust and creamy lemon filling.
- Bread pudding with a dollop of rum-infused whipped cream.
- Elegant dining room at Village in the Vineyards, overlooking the vineyards.
- Private dining room at Village in the Vineyards, nestled amidst historic winery buildings.
- Sonoma County sunset over the vineyards, captured from Village in the Vineyards.



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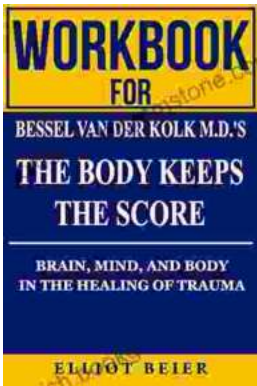
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