

We use the best naturally-raised and organic ingredients we can find, and source from local growers, ranchers, and fishermen throughout the mid-atlantic whenever possible.

Is this email not displaying correctly?  
[View it in your browser.](#)



## The taste of spring

Hi **\*|FNAME|\***

The weather is warming up and our Spring fruits and veggies are finally arriving from the local farms! We are excited to tell you about our first Spring farm supper coming up on May 14th. We wanted to give you, a friend and supporter of Sonoma, the first opportunity to make a reservation for yourself and your friends.


This is the first of a limited series of farm dinners featuring one of our favorite Virginia farms, [The Fresh Link](#). Our relationship with them is particularly special, as we were one of the first restaurants in DC to start purchasing from them.

Sonoma's Executive Chef, Michael Bonk, is creating an amazing five-course menu that highlights the best of local Spring produce, like asparagus, rhubarb and strawberries. Other courses will include such delectable yumminess as suckling pig and soft shell crab, and each course will be paired with a carefully selected wine. As an added enticement, Chef Bonk and The Fresh Link farmers will be at the supper to talk about the farm, the food, and the wine.


\$100 will get you all five courses and wine pairings (plus a few extra surprises).

Stay tuned for more information about the dinner, farmers and the finalization of the menu by either [following us on twitter](#), friending us on [facebook](#), or by our checking out [our blog](#).

Buying your ticket is easy! Simply click the link [here](#) and follow the simple steps!

 [Friend on Facebook](#)

 [Follow on Twitter](#)

 [Forward to a Friend](#)



**For our spring menu recommendation**, Sonoma suggests a brand new dish: Fluffy pillows of ricotta gnocchi in a spring onion broth with crispy bits of house-made bacon and a little spice from chilies. This meal makes a tasty treat for any spring day (or night!).

Want to see what Sonoma has been doing lately? Below we have a few write-ups about past what's going on at Sonoma and some exciting events to come.

Enjoy the sun and blossoms,

Amanda and the Sonoma crew



### April Events

In early April, Sonoma participated in two exciting events. The first was Taste of the Hill, which supported our local school, Brent Elementary. Right after, we joined chefs from more than 80 of the top DC restaurants for [Share our Strength's Taste of the Nation](#). For both events, we served porchetta paninos: pork shoulder from [Papa Weaver Farms](#), slow roasted for sixteen hours served on a brioche bun with salsa verde and shaved fennel! Chef Michael Bonk also pulled out his secret weapon: local Virginia suckling pig stuffed with pork sausage and pork loin (pictured above).



### Zoofari

Join us for Zoofari on May 19th! This event has been called D.C.'s "foodie event of the year," and it will feature more than 100 of the area's finest restaurants. Sonoma is proud to be one of these places! The event will feature great wines, great entertainment, animal demonstrations, and a great silent auction, all in the wild setting of the Smithsonian's National Zoo. It will certainly make for a fabulous evening.



**Enjoy the spring weather with a glass of Pravis San Tomá 2008 Muller Thurgau.** This white wine from Northern Italy gives aromas of spring blossoms with a touch of white pepper. Flavors of peach and pink grapefruit balance well with the acidity on the finish.

[Stay up-to-date with our latest and greatest Sonoma news by checking out our blog!](#)

*Copyright © 2011 Sonoma Restaurant and Wine Bar, All rights reserved.*

Sonoma Restaurant and Wine Bar

223 Pennsylvania Ave SE  
Washington, DC 20003

[unsubscribe from this list](#) | [update subscription preferences](#)\*|IFNOT:ARCHIVE\_PAGE|\* | [view email in browser](#)\*|END:IF|\*