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Bonny Doon Goes Family-Style



Bonny Doon Vineyards recently expanded its new biodynamic-themed tasting room in downtown Santa Cruz, California, with the addition of the Cellar Door Café, serving small plates and a nightly, three-course dinner menu. Founder Randall Grahm and Michelin two-star Chef David Kinch of Manresa in neighboring Los Gatos collaborated to develop a unique family-style dining experience as a way to build community and to better educate consumers. Kinch protégé Charlie Parker heads up the kitchen as Executive Chef. Parker, who spent two years at Manresa and was the opening chef for Ubuntu in Napa Valley, uses only locally-grown biodynamic and organic ingredients and posts his daily-changing menus online at www.bonnydoonvineyard.com. The Bonny Doon Cellar Door Café serves small plates from noon to 9:00 p.m. Wednesday through Sunday and dinner nightly from 5:30 to 9:00 p.m., major holidays excepted.

— Deborah Parker Wong