

Sonoma Restaurant and Wine Bar

Executive Chef:	Nicholas Sharpe
Executive Sous Chef:	Michael E. Bonk
Managing Partner:	Jared Rager

A student of Johnson and Wales University, Nicholas Sharpe moved to the nation's capital in May 2006 to work at notable restaurant Vidalia. The following year he joined Chef Fabio Trabocchi at Maestro, later moving to New York City to work under him at the highly praised Fiamma Restaurant. In June 2008, Sharpe returned to DC and spent time as the Exec Sous Chef at Mio Restaurant.

With a number of culinary stages under his belt, including stints at DC's own Citronelle and NYC's Eleven Madison Park and Blue Hill, along with his flair for creating incredible seasonal dishes with local ingredients, Nick has proven to be an excellent and welcome addition to Sonoma's kitchen.

A native of Delaware, Executive Sous Chef Michael E. Bonk studied at the Art Institute of Washington. After graduating, he joined the culinary team at Vidalia, where he first met Nicholas Sharpe. The chefs discovered a shared passion for Italian inspired cuisine and continued to work together at Eric Repair's West End Bistro and Mio, before Michael joined Chef Nick's team once again at Sonoma Restaurant and Wine Bar.