



 **WIT & WISDOM** 

PRIVATE DINING





## ABOUT US

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### WIT & WISDOM

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Wit & Wisdom Sonoma is Chef Michael Mina's first venture into wine country dining, and delivers Mina's signature flair with a highly curated culinary experience perfect for any time of day. This charming wine country tavern offers American comfort food and a robust wine list nestled in the heart of Sonoma. The restaurant features regional California cuisine cooked on a hearth oven, buoyed by a magnificent wine program as only MINA delivers. Whether enjoying the bocce ball court, the happy hour experience, or a celebratory dinner with friends, Wit & Wisdom is the ideal dining experience for visitors and locals who are looking for a different type of tasting room in wine country.

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#### MANAGING CHEF

Michael Mina

#### EXECUTIVE CHEF

Harrison Chernick

#### GENERAL MANAGER

Seth Johnson

#### SOMMELIER

Logan Silbert

#### WIT & WISDOM BUYOUT

150 Seated

200 Reception

#### PRIVATE DINING ROOM

46 Seats

#### PATIO

46 Seats

#### MAIN DINING ROOM

74 Seats

#### HOURS OF OPERATION

Monday - Sunday

5:00pm-10:00pm





## PRIVATE DINING

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### OUR MENUS

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Menu preparations center around the restaurant's variety of open-fire cooking methods: a wood-fired pizza oven, Josper Charcoal Oven, and wood-burning stove. Wit & Wisdom Tavern serves lunch and dinner daily for resort guests and locals alike.

Wit & Wisdom's beverage program will feature a predominately local wine and craft beer list. Wines will highlight some of the best from the Sonoma and Napa Valley regions, with a special focus on wines by sommeliers. California craft beers will also be highlighted, with a focus on Northern California.

Additionally, a craft cocktail program will feature unique cocktails that feature the freshest of ingredients, home-made syrups and tinctures all to provide a variety of cocktails whether you're there for happy hour, dinner, brunch or lunch.







## ABOUT

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### MICHAEL MINA

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Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened over 45 restaurants. His accolades include a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit.

MINA Group currently manages over 40 restaurants including WIT & WISDOM in Sonoma; BARDOT BRASSERIE in Las Vegas; BOURBON STEAK in DC, Glendale, Miami, Nashville, Orange County, Santa Clara and Scottsdale; BOURBON PUB and MICHAEL MINA's TAILGATE in Santa Clara; BOURBON PUB at San Francisco International Airport; CLOCK BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco and San Diego; MARGEUX BRASSERIE and PETIT MARGEUX in Chicago; MICHAEL MINA in San Francisco and Las Vegas; MINA BRASSERIE in Dubai; MINA'S FISH HOUSE in Oahu; PABU in San Francisco and Boston; PIZZA & BURGER in Miami Beach; PUB 1842 in Las Vegas; RN74 in Seattle; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; THE HANDLE BAR in Jackson Hole; THE RAMEN BAR in San Francisco; THE STREET FOOD HALL in Waikiki, and TRAILBLAZER TAVERN in San Francisco. For a complete list of restaurants please visit <http://michaelmina.net>. Follow Michael Mina on Facebook at Michael Mina, and on Instagram at @ChefMichaelMina.



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## PRIVATE DINING

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**\$50 per person**

Please select one from each category

### APPETIZERS

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**ROASTED HEIRLOOM CARROTS**

Vadouvan Yogurt, Piquillo Peppers, Walnuts  
Tangerine Vinaigrette

**SONOMA COUNTY HEIRLOOM  
TOMATO & STONE FRUIT SALAD**

Ricotta Salata, Aged Balsamic, Olive Oil Crouton

**SAVORY 'POP TART'**

Braised Short Rib, Horseradish Cream  
Au Poivre

### ENTRÉES

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**BELLWETHER RICOTTA CAVATELLI**

Peperonata, Pork-Fennel Sausage, Black Olive

**KING SALMON**

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

**SPATCHCOCK ROAST CHICKEN**

Porcini Corn Bread, Maitake Mushrooms, Jus

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**SIDES FOR THE TABLE**

Beer-Braised Shelling Beans | Spicy Broccolini

### DESSERTS

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**SWANTON BERRY FARM SHORTCAKE**

Ginger-Poppyseed Biscuit, Bush Berry Compote

**THE CHOCOLATE BAR**

Caramelia Milk Chocolate, Peanut Butter Crumble

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### ADD TO ANY MENU

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**SHELLFISH TOWER**

Petite serves 3-4 | Grande serves 5-6

**PIZZA**

Served as a family-style mid-course

*\*supplement pricing on canapé page*



## PRIVATE DINING

**\$70 per person**

Please select one from each category

### APPETIZERS

#### SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream, Au Poivre

#### SONOMA HEIRLOOM TOMATO & STONEFRUIT SALAD

Ricotta Salata, Aged Balsamic, Olive Oil Croutons

#### DUNGENESS CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

### MID-COURSE

#### BELLWETHER RICOTTA CAVATELLI

Peperonata, Pork-Fennel Sausage, Black Olive

#### CAPONATINA AGNOLOTTI

Tomato Water Glaze, Capers, Parmesan Fonduta

#### PAPPERDELLE

Devil's Gulch Ragù, Braised Artichokes, Mint

### ENTRÉES

#### SPATCHCOCK ROAST CHICKEN

Porcini Corn Bread, Maitake Mushrooms, Jus

#### KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

#### SKIRT STEAK FRITES

Crispy Fingerling Potatoes, Smoked Beef Fat Bordelaise

*10oz Filet Mignon \$15 Supplement*

#### SIDES FOR THE TABLE

Beer-Braised Shelling Beans | Spicy Broccolini

### DESSERTS

#### SWANTON BERRY FARM SHORTCAKE

Ginger-Poppyseed Biscuit, Bush Berry Compote

#### THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

### ADD TO ANY MENU

#### SHELLFISH TOWER

Petite serves 3-4 | Grande serves 5-6

#### PIZZA

Served as a family-style mid-course

*\*supplement pricing on canapé page*



## PRIVATE DINING

**\$65 per person, Served family style**

### APPETIZERS

*Please select three*

**BELLWETHER FARMS RICOTTA TOAST**

Yellow Corn, Chanterelles, Jimmy Nardello Peppers

**SONOMA COUNTY HEIRLOOM TOMATO  
& STONE FRUIT SALAD**

Ricotta Salata, Aged Balsamic, Olive Oil Croutons

**DUNGENESS CRAB & ENDIVE CAESAR**

Caper Aioli, Herbed Bread Crumb, Parmesan

**LIBERTY FARMS DUCK WINGS**

Grand Marnier & Black Pepper Gastrique

**HEARTH-BLISTERED TOMATOES**

Fresh Ricotta, Fennel Sofrito, Aged Balsamic

### MID-COURSE

*Please select two*

**BELLWETHER RICOTTA CAVATELLI**

Peperonata, Pork-Fennel Sausage, Black Olive

**CAPONATINA AGNOLOTTI**

Tomato Water Glaze, Capers, Parmesan Fonduta

**LAMB SAUSAGE PIZZA**

Mozzarella, Charred Broccolini, Bona Furtuna Tomatoes

**ZUCCHINI & FETA FLATBREAD**

Marshall's Farm Honey, Crispy Squash Blossoms, Lemon Thyme

### ENTRÉES

*Please select three*

**SPATCHCOCK ROAST CHICKEN**

Porcini Corn Bread, Maitake Mushrooms, Jus

**KING SALMON**

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

**HALIBUT**

Garden Ratatouille Timbale, Sauce Piperade, Basil Pistou

**SKIRT STEAK FRITES**

Crispy Fingerling Potatoes, Smoked Beef Fat Bordelaise

*10oz Filet Mignon \$15 Supplement*

**MICHAEL MINA'S LOBSTER POT PIE**

Brandied-Lobster Cream, Petit Root Vegetables, Black Truffle

*\$20 Supplement*

### SIDES FOR THE TABLE

Spicy Broccolini | Beer-Braised Shelling Beans | Roasted Wild Mushrooms

### DESSERTS

*Please select one*

**SWANTON BERRY FARM SHORTCAKE**

Ginger-Poppyseed Biscuit, Bush Berry Compote

**THE CHOCOLATE BAR**

Caramelia Milk Chocolate, Peanut Butter Crumble



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PRIVATE DINING

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CANAPÉ MENU

**RICOTTA TOAST** 4

**BBQ PULLED PORK VOL-AU-VENT** 9

**LIBERTY FARMS DUCK WINGS** 9

**BUTTER-DIPPED RADISHES** 5

**DUNGENESS CRAB & ENDIVE CAESAR** 8

**SHRIMP COCKTAIL** 9

**DEVEILED EGGS** 5

**PACIFIC OYSTERS ON THE HALF SHELL** 5

PLATTERS

**CHEESE PLATTER** 105

**CHARCUTERIE PLATTER** 105

ADD TO ANY MENU

**SHELLFISH TOWER**

Large serves 3-4 79

Grande serves 5-6 109

**PIZZA**

*served as a family-style mid-course*

**LAMB SAUSAGE PIZZA** 19

Mozzarella, Charred Broccolini, Bona Furtuna Tomatoes

**ZUCCHINI & FETA FLATBREAD** 17

Marshall's Farm Honey, Crispy Squash Blossoms, Lemon Thyme

**CARBONARA** 18

Guanciale, Yukon Gold Potatoes, Poached Farm Egg, Pecorino Romano