



 **WIT & WISDOM** 

PRIVATE DINING





## ABOUT US

---

### WIT & WISDOM

---

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.

---

#### MANAGING CHEF

Michael Mina

#### EXECUTIVE CHEF

Topher Strittmatter

#### GENERAL MANAGER

Seth Johnson

#### LEAD SOMMELIER

Alexandre Calvi

#### WIT & WISDOM BUYOUT

150 Seated

200 Reception

#### PRIVATE DINING ROOM

46 Seats

#### PATIO

46 Seats

#### MAIN DINING ROOM

74 Seats

#### HOURS OF OPERATION

Wednesday - Sunday

3:00pm-10:00pm





## PRIVATE DINING

---

### OUR MENUS

---

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 dinner for resort guests and locals alike.

Wit & Wisdom's beverage program features 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 produced 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, or a nightcap.







## ABOUT

---



### MICHAEL MINA

---

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, San Diego & Las Vegas; 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; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; THE HANDLE BAR in Jackson Hole; 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.



---

## PRIVATE DINING

---

**\$79 per person**

Please select one from each category

### APPETIZERS

---

#### HEIRLOOM TOMATO SALAD

Grilled Wax Beans, Stracciatella, Basil

#### BELLWETHER FARMS

##### RICOTTA TOAST

Roasted Baby Zucchini, Calabrian Chili, Mint

#### SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream

Au Poivre

### ENTRÉES

---

#### FLAT IRON STEAK

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

#### KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

#### WOOD-GRILLED BRICK CHICKEN

Roasted Eggplant, Olive Oil Croutons, Rainbow Chard, Cherries

### DESSERTS

---

#### BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch  
Micro Mint

#### 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

---

**\$89 per person, Served family-style**

### APPETIZERS

*Please select three*

**BELLWETHER FARMS  
RICOTTA TOAST**

Roasted Baby Zucchini, Calabrian Chili, Mint

**HEIRLOOM TOMATO SALAD**

Grilled Wax Beans, Stracciatella, Basil

**LIBERTY FARMS DUCK WINGS**

Grand Marnier & Black Pepper Gastrique

**KING CRAB & ENDIVE CAESAR**

Caper Aioli, Herbed Bread Crumb, Parmesan

### MID-COURSE

*Please select two*

**MAINE LOBSTER TAGLIATELLE**

Spicy Tomato, Roasted Garlic, Lemon

*\$14 Supplement*

**RICOTTA GNUDI**

Brentwood Sweet Corn, Summer Truffle, Crispy Chicken Skin

**SAUSAGE & MUSHROOM PIZZA**

Hen-of-the-Woods, Pork Fennel Sausage

Red Onion, Lemon Oil

**CARBONARA PIZZA**

Crispy Guanciale, Yukon Gold Potatoes

Poached Farm Egg, Pecorino Romano

### ENTRÉES

*Please select two*

**WOOD-GRILLED BRICK CHICKEN**

Roasted Eggplant, Olive Oil Croutons, Rainbow Chard, Cherries

**KING SALMON**

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

**PETRALE SOLE**

Brown Butter Marinated Tomatoes,

Saffron Couscous, Mint

**CRISPY BERKSHIRE PORCHETTA**

Braised Greens, Stone Fruit Mostarda

**FLAT IRON STEAK FRITES**

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

### DESSERTS

*Please select one*

**BASQUE-STYLE CHEESECAKE**

Roasted Strawberries, Honey-Sesame Crunch, Micro Mint

**THE CHOCOLATE BAR**

Caramelia Milk Chocolate, Peanut Butter Crumble



---

## PRIVATE DINING

---

**\$99 per person**

Please select one from each category

### APPETIZERS

---

#### SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream, Au Poivre

#### BELLWETHER FARMS RICOTTA TOAST

Roasted Baby Zucchini, Calabrian Chili, Mint

#### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

### MID-COURSE

---

#### KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

#### RICOTTA GNUDI

Brentwood Sweet Corn, Summer Truffle, Crispy Chicken Skin

#### HEIRLOOM TOMATO SALAD

Grilled Wax Beans, Stracciatella, Basil

### ENTRÉES

---

#### WOOD-GRILLED BRICK CHICKEN

Roasted Eggplant, Olive Oil Croutons, Rainbow Chard, Cherries

#### KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

#### FLAT IRON STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

*8oz Filet Mignon \$15 Supplement*

### DESSERTS

---

#### BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch, Micro  
Mint

#### 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

---

### CANAPÉ MENU

**ZUCCHINI TOAST** 6

**LIBERTY FARMS DUCK WINGS** 9

**KING 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

Petite serves 3-4 97

Grand serves 5-6 169

#### PIZZA

*served as a family-style mid-course*

#### SAUSAGE & MUSHROOM PIZZA 24

Hen-of-the-Woods, Pork Fennel Sausage  
Red Onion, Lemon

#### EARLY SUMMER TOMATO PIZZA 24

Local Tomato, Mozzarella, Arugula, Pecorino

#### CARBONARA 23

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