



 **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

Dominique Shelton

#### 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

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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 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, homemade syrups and tinctures all to provide a variety of cocktails whether you're there for happy hour, dinner, or a nightcap.





## ABOUT

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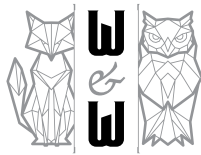
### MICHAEL MINA

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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, 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.



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## PRIVATE DINING

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**\$89 per person**

Please select one from each category

### APPETIZERS

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#### ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Piquillo Pepper, Walnuts

#### ROASTED MUSHROOM TOAST

Poached Egg, Prosciutto, Sage Cream  
Pine Nuts

#### SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream  
Au Poivre

### ENTRÉES

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#### BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

#### SEARED AHI TUNA

Butternut Squash Caponata, Tangerine Citronette, Pistachio

#### WOOD-GRILLED BRICK CHICKEN

Sweet Potato, Olive Oil Croutons, Rainbow Chard, Verjus Raisins

### DESSERTS

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#### BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

#### THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

### ADD TO ANY MENU

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#### SHELLFISH TOWER

Petite serves 3-4 | Grande serves 5-6

#### MINA RESERVE CAVIAR

.5 oz / 1 oz.

Served with Traditional Garnish

#### DELLA FATTORIA FARM ROLLS / MARINATED OLIVES / DUCK FAT-FRIED POTATOES

Individually, or as a Trio

#### PIZZA

Served as a family-style mid-course

*\*supplement pricing on canapé page*

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Tax and gratuity not included-menu items subject to change based on seasonal availability.



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## PRIVATE DINING

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**\$99 per person, Served family-style**

### APPETIZERS

*Please select three*

#### ROASTED MUSHROOM TOAST

Poached Egg, Prosciutto, Sage Cream, Pine Nuts

#### ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Piquillo Pepper, Walnuts

#### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

#### KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

### MID-COURSE

*Please select two*

#### SPAGHETTI ALLA CHITARRA

Dungeness Crab, Cioppino Glaze, Uni Butter Garlic Bread Crumbs

*\$14 Supplement*

#### PORCINI ROTOLO

Beet Green Salsa Verde, Parmesan  
Crispy Garlic

#### DON WATSON'S LAMB SAUSAGE PIZZA

Charred Broccolini, Calabrian Chili

#### CARBONARA PIZZA

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

### ENTRÉES

*Please select two*

#### WOOD-GRILLED BRICK CHICKEN

Sweet Potato, Olive Oil Croutons, Rainbow Chard, Verjus Raisins

#### SEARED AHI TUNA

Butternut Squash Caponata, Tangerine Citronette, Pistachio

#### ROASTED SALMON

Roasted Garlic Panisse, Fennel, Black Olive  
Saffron-Mussel Cream

#### CRISPY BERKSHIRE PORCHETTA

Slow-Cooked Pork Belly, Apple Agrodolce  
Cranberries, Rosemary-Pecans

#### BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

### DESSERTS

*Please select one*

#### BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

#### THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble



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## PRIVATE DINING

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**\$109 per person**

Please select one from each category

### APPETIZERS

#### SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream, Au Poivre

#### ROASTED MUSHROOM TOAST

Poached Egg, Prosciutto, Sage Cream, Pine Nuts

#### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

### MID-COURSE

#### KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

#### PORCINI ROTOLO

Beet Green Salsa Verde, Parmesan  
Crispy Garlic

#### ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Piquillo Pepper, Walnuts

### ENTRÉES

#### WOOD-GRILLED BRICK CHICKEN

Sweet Potato, Olive Oil Croutons, Rainbow Chard, Verjus Raisins

#### SEARED AHI TUNA

Butternut Squash Caponata, Tangerine Citronette, Pistachio

#### BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

*8oz Filet Mignon \$15 Supplement*

### DESSERTS

#### BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

#### THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

### ADD TO ANY MENU

#### SHELLFISH TOWER

Grande serves 5-6

#### MINA RESERVE CAVIAR

.5 oz / 1 oz.

Served with Traditional Garnish

#### DELLA FATTORIA FARM ROLLS / MARINATED OLIVES / DUCK FAT-FRIED POTATOES

Individually, or as a Trio

#### PIZZA

Served as a family-style mid-course

*\*supplement pricing on canapé page*



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PRIVATE DINING

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CANAPÉ MENU

MUSHROOM TOAST 6

LIBERTY FARMS DUCK WINGS 9

KING CRAB & ENDIVE CAESAR 8

SHRIMP COCKTAIL 9

DEVILED EGGS 5

PACIFIC OYSTERS ON THE HALF SHELL 5

PLATTERS

CHEESE PLATTER 105

CHARCUTERIE PLATTER 105

ADD TO ANY MENU

SHELLFISH TOWER

Grand serves 5-6 175

MINA RESERVE CAVIAR

95 .5 oz / 185 1 oz.

Served with Traditional Garnish

DELLA FATTORIA FARM ROLLS 10 / MARINATED OLIVES 11 / DUCK FAT-FRIED POTATOES 14  
As a Trio 30

PIZZA

*served as a family-style mid-course*

DON WATSON'S LAMB SAUSAGE PIZZA 24

Charred Broccolini, Calabrian Chili

BRUSSELS & FONTINA PIZZA 24

Black Pepper-Honey, Asian Pear, Shallot

CARBONARA 23

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