



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
Danny Girolomo

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; STRIP-STEAK 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

\$109 per person

APPETIZERS

Please select three

HAMACHI CRUDO

Black Garlic, Seaberry Purée, Squid Ink Tuile

BELLWEATHER FARMS RICOTTA TOAST

Heirloom Tomato, Summer Squash, Shallot
Charred Green Onion Vinaigrette

PASTRAMI BEEF TARTARE

Potato Pancake, Spicy Brown Mustard
Marble Rye Crumble

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique
Charred Green Onion Vinaigrette

CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Bread Crumb, Parmesan
Charred Green Onion Vinaigrette

BUTTER LETTUCE

Olive Oil Croutons, Fromage Blanc, Fine Herbs
Vinaigrette

ENTRÉES

Please select three

BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

PAN-SEARED HALIBUT

Garden Ratatouille, Sauce Piperade, Basil

ROASTED SALMON

Green Garlic Cream, Asparagus, Morel Mushrooms

WOOD-GRILLED BRICK CHICKEN

Roasted Sweet Potato, Verjus Raisins, Chicken Jus

DESSERTS

BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

CHOCOLATE BUDINO

Caramelia Milk Chocolate, Brownie Bites
Peanut Butter Crumble

ADD TO ANY MENU

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*



PRIVATE DINING

APPETIZERS

Please select three

BELLWETHER FARMS RICOTTA TOAST

Heirloom Tomato, Summer Squash, Shallot
Charred Green Onion Vinaigrette

HAMACHI CRUDO

Black Garlic, Seaberry Purée, Squid Ink Tuile

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

PASTRAMI BEEF TARTARE

Potato Pancake, Spicy Brown Mustard
Marble Rye Crumble

\$119 per person, Served family-style

MID-COURSE

Please select two

RIGATONI CACCIO E PEPE

Black Trumpet Mushrooms, Asparagus
Pecorino Cheese

RIGATONI ARRABBIATA

Lobster, Calabrian Chili, Basil
\$14 Supplement pp

DON WATSON'S LAMB SAUSAGE PIZZA

Charred Broccolini, Calabrian Chili

MARGHERITA PIZZA

Bona Furtuna Tomatoes, Garlic
Fresh Mozzarella, Basil

WILD MUSHROOM PIZZA

Taleggio, Yukon Gold Potatoes, Fresh Black Truffle
\$15 Supplement pp

ENTRÉES

Please select two

WOOD-GRILLED BRICK CHICKEN

Roasted Sweet Potato, Verjus Raisins, Chicken Jus

PAN-SEARED HALIBUT

Garden Ratatouille, Sauce Piperade, Basil

ROASTED SALMON

Green Garlic Cream, Asparagus, Morel Mushrooms

CHARCOAL GRILLED LAMB CHOPS

Cucumber Yogurt, Roasted Red Onion, Chermoula
\$15 Supplement pp

BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

DESSERTS

Please select one

BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

CHOCOLATE BUDINO

Caramelia Milk Chocolate, Brownie Bites
Peanut Butter Crumble



PRIVATE DINING

\$129 per person

Please select one from each category

APPETIZERS

Please select three

BELLWETHER FARMS RICOTTA TOAST

Heirloom Tomato, Summer Squash, Shallot
Charred Green Onion Vinaigrette

HAMACHI CRUDO

Black Garlic, Seaberry Purée, Squid Ink Tuile

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

PASTRAMI BEEF TARTARE

Potato Pancake, Spicy Brown Mustard
Marble Rye Crumble

MID-COURSE

Please select three

RIGATONI CACCIO E PEPE

Black Trumpet Mushrooms, Asparagus
Pecorino Cheese

RIGATONI ARRABBIATA

Lobster, Calabrian Chili, Basil
\$14 Supplement pp

DON WATSON'S LAMB SAUSAGE PIZZA

Charred Broccolini, Calabrian Chili

MARGHERITA PIZZA

Bona Furtuna Tomatoes, Garlic
Fresh Mozzarella, Basil

WILD MUSHROOM PIZZA

ENTRÉES

Please select three

NY STRIP STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

PAN-SEARED HALIBUT

Garden Ratatouille, Sauce Piperade, Basil

ROASTED SALMON

Green Garlic Cream, Asparagus, Morel Mushrooms

WOOD-GRILLED BRICK CHICKEN

Roasted Sweet Potato, Verjus Raisins, Chicken Jus

CHARCOAL GRILLED LAMB CHOPS

Cucumber Yogurt, Roasted Red Onion, Chermoula
\$15 Supplement pp

DESSERTS

BASQUE-STYLE CHEESECAKE

Roasted Strawberries, Honey-Sesame Crunch

CHOCOLATE BUDINO

Caramelia Milk Chocolate, Brownie Bites
Peanut Butter Crumble



PRIVATE DINING

CANAPÉ MENU

RICOTTA & SNAP PEA 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

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

MARGHERITA PIZZA 22

Black Pepper-Honey, Asian Pear, Shallot

WILD MUSHROOM PIZZA 42

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