

— TAVERN DINNER —

**SHELLFISH**

*Order Individually Or For The Table*

**ICE-COLD**

Served With Classic Sauces & Garnishes

OR

**HOT CHAR-BROILED**

Brushed With Scampi Butter & Espelette

**PETITE** (serves 1-2) 115

4 Oysters, 4 Poached Shrimp, Half Maine Lobster 1/4 Pound Red King Crab

**GRANDE** (serves 4-6) 185

8 Oysters, 8 Poached Shrimp, Whole Maine Lobster, 1/4 Pound Red King Crab

**PACIFIC OYSTERS** 50/26

Dozen Or Half Dozen

Add Caviar And Crème Fraiche 25/50

**HALF MAINE LOBSTER** 34

**WHITE SHRIMP** 26

**KING CRAB** 47

**CHEESE &**

**CHARCUTERIE PLATTER**

Served With Seasonal Preserves, Nuts, Pickles  
Bread From Della Fattoria Bakery 38

**CHARCUTERIE**

Molinari | Finocchiona

Journeyman | Vintners Coppa

House Made | Chicken Liver Mousse

**CHEESE ONLY** 28

Cypress Grove | Bermuda Triangle | Goat

Marin French | Brie | Cow

Central Coast Creamery | Ewenique | Sheep

**MINA RESERVE CAVIAR**

**SERVED WITH TRADITIONAL GARNISH**

Eggs Mimosa, Blini, Whipped Crème Fraiche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz

**SNACKS & SMALL PLATES**

**BURRATA** 18

Bomba Calabrese, Toast Points

**LIBERTY FARM DUCK WINGS** 19

Grand Marnier & Black Pepper Gastrique

**HAMACHI CRUDO** 23

Salmoriglio, Lemon, Black Olive

**MARINATED NAPA VALLEY OLIVES** 14

Orange Zest, Rosemary, Chilies

**FIREBRAND BAKERY SWEET POTATO ROLLS** 14

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

**HAND-CUT STEAK TARTARE** 19

Traditional Garnishes, Quail Egg, Potato Chips

**SALADS & VEGETABLES**

**WINTER CHICORIES** 18

Kumquat, Pistachio, Mint, Bacon Vinaigrette

**CRAB & ENDIVE CAESAR** 24

Caper Aioli, Garlic Bread Crumbs, Parmesan

**WHOLE-ROASTED CAULIFLOWER** 32

Tahina, Pomegranate, Pistachio

**WOOD-FIRED PIZZAS**

**ROASTED BUTTERNUT PIZZA** 25

Basil Pesto, Bacon, Arugula, Pecorino

**LAMB SAUSAGE** 24

Red Onion, Feta, Yogurt Sauce

**WILD MUSHROOM PIZZA** 42

Taleggio, Yukon Gold Potatoes, Winter Black Truffle

**MENU CURATED BY:**

**EXECUTIVE CHEF** Danny Girolomo

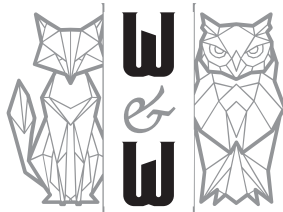
**EXECUTIVE SOUS CHEF** Matt Cardona

For your convenience, a suggested gratuity of 20 % is added to all parties of six or more, you are not required to pay a gratuity and may make adjustments to this suggested amount.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

In an effort to offset the cost of minimum wage and employee health benefits Wit & Wisdom will be adding a 4% health & wellness charge to all guest checks. Thank you for your understanding.





## TAVERN CLASSICS

### 32 OZ HAY-SMOKED BONE-IN RIBEYE

Au Poivre, Horseradish Cream,  
Black Garlic Vinaigrette  
168

### CHEF MINA'S LOBSTER POT PIE

Brandied Lobster Cream,  
Petite Vegetables, Chives  
120

### WHOLE-GRILLED CATCH OF THE DAY

Tangerine Citronette,  
Fennel Salad  
95

## NIGHT AT THE TAVERN MENU

89 per guest

Wine Pairing 45 / 75

*We Ask For Participation From The Entire Table*

### SNACKS

#### FIREBRAND BAKERY SWEET POTATO ROLLS

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

#### MARINATED NAPA VALLEY OLIVES

#### COLD PACIFIC OYSTERS

Champagne Mignonette  
Supplement 8 per guest

### SMALL PLATES

#### LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

#### WINTER CHICORIES

Kumquat, Pistachio, Mint, Bacon Vinaigrette

#### TAGLIATELLE TARTUFATA

Egg Yolk, Parmesan

### ENTREES

#### STEAK FRITES

Bavette with Duck Fat Potato Wedges & Black Garlic Vinaigrette  
NY Strip Supplement 12 Per Guest  
(For Entire Table)

#### ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

### DESSERT

#### THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

## HAND-MADE PASTA

#### LAMB BOLOGNESE 38

Rigatoni, Pecorino, Mint

#### TAGLIATELLE TARTUFATA 44

Burgundy Truffle, Egg Yolk, Parmesan  
Bona Furtuna Olive Oil

## SUSTAINABLE SEAFOOD

#### ROASTED SALMON 38

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

#### PAN-SEARED SEABASS 42

Bacon, Grilled Chicories, Shallot,  
Celery Root Puree

## PASTURE-RAISED MEATS

#### WOOD-GRILLED BRICK CHICKEN 39

Truffled Mac & Cheese, Baby Carrots, Broccolini

#### W&W STEAK FRITES

with Duck Fat Potato Wedges  
Black Garlic Vinaigrette

8oz Filet Mignon 64

10oz Bavette 50

12oz New York Strip 60

#### GRILLED DUCK BREAST 44

Coffee Brined, Farro  
Turnips, Pomegranate Jus

## MARKET VEGETABLES

#### CRISPY BRUSSEL SPROUTS 15

Pancetta, Lemon

#### ROASTED MUSHROOMS 17

Herb Butter

#### DUCK FAT FRIED POTATOES 16

with Ranch Dip & Pickle Ketchup

#### TRUFFLED MAC & CHEESE 15

Chives

*We are committed to supporting the farms and purveyors of Sonoma County and Northern California.  
You will find the following throughout our menu*

DELLA FATTORIA BAKERY  
LIBERTY FARMS DUCKS  
JOURNEYMAN MEATS  
POINT REYES CHEESE

WINE FOREST MUSHROOMS  
FIORELLOS ARTISAN GELATO  
BELLWETHER FARMS  
CENTRAL MILLING FLOUR

MARSHALL FARMS HONEY  
STRAUS FAMILY CREAMERY  
CENTRAL COAST CREAMERY  
TCHO CHOCOLATE

