



 **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

EXECUTIVE SOUS CHEF

Matt Cardona

LEAD SOMMELIER

Alexandre Calvi

WIT & WISDOM BUYOUT

150 Seated

200 Reception

PRIVATE DINING ROOM

60 Seats Seated

100 For Reception

BOCCE PATIO

60 Seats Seated

100 For Reception

MAIN DINING ROOM

60 Seats Seated



HOURS OF OPERATION

Dinner

Wednesday - Sunday

5:00pm - 9:00 pm

Happy Hour

Wednesday - Sunday

3:00 - 5:00 pm



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

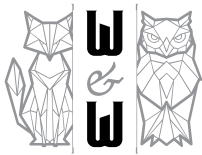


MICHAEL MINA

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 Three Course Menu

APPETIZERS

— Please Select Three —

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

BURRATA

Bomba Calabrese, Toast Points

WINTER CHICORIES

Kumquat, Pistachio, Mint, Sherry Vinaigrette

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Bread Crumb, Parmesan

ENTRÉES

— Please Select Three —

BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

Filet Mignon \$15 or New York \$10 Supplement PP

PAN-SEARED SEABASS

Bacon, Grilled Chicories, Shallot, Celery Root Puree

ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

WOOD-GRILLED BRICK CHICKEN

Truffled Mac & Cheese, Baby Carrots, Broccolini

DESSERTS

BASQUE COUNTRY CHEESECAKE

Spiced Caramel Apples, Honey-Sesame Crisp

THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate

Peanut Butter Crumble



PRIVATE DINING

\$119 per person
Family-Style Menu

APPETIZERS

Please Select Three

BURRATA

Burrata, Bomba Calabrese, Toast Points

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

WINTER CHICORIES

Kumquat, Pistachio, Mint, Sherry Vinaigrette

MID-COURSE

Please Select Two

TAGLIATELLE TARTUFATA

Burgundy Truffle, Egg Yolk, Parmesan
Bona Fortuna Olive Oil

LAMB BOLOGNESE

Rigatoni, Pecorino

ROASTED BUTTERNUT PIZZA

Basil Pesto, Bacon, Arugula, Pecorino

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

Truffled Mac & Cheese, Baby Carrots, Broccolini

PAN-SEARED SEABASS

Bacon, Grilled Chicories, Shallot, Celery Root Puree

BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette
Filet Mignon %15 or New York \$10 Supplement PP

ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

32OZ HAY-SMOKED BONE-IN RIBEYE

Au Poivre, Horseradish Cream, Black Garlic Vinaigrette
\$100 Supplement PP

WHOLE-GRILLED CATCH OF THE DAY

Tangerine Citronette, Fennel Salad
\$60 Supplement PP

DESSERTS

Please select one

BASQUE COUNTRY CHEESECAKE

Spiced Carmel Apple, Honey-Sesame Crisp

THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate
Peanut Butter Crumble



PRIVATE DINING

\$129 per person

Four Course Menu

APPETIZERS

Please Select Three

BURRATA

Burrata, Bomba Calabrese, Toast Points

WINTER CHICORIES

Kumquat, Pistachio, Mint, Sherry Vinaigrette

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

MID-COURSE

Please Select Three

TAGLIATELLE TARTUFATA

Burgundy Truffle, Egg Yolk, Parmesan
Bona Fortuna Olive Oil

LAMB BOLOGNESE

Rigatoni, Pecorino

MARGHERITA PIZZA

Bona Furtuna Tomatoes, Garlic, Fresh Mozzarella, Basil

LAMB SAUSAGE PIZZA

Red Onion, Feta, Yogurt Sauce

WILD MUSHROOM PIZZA

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

ENTRÉES

Please Select Three

PAN-SEARED SEABASS

Bacon, Grilled Chicories, Shallot, Celery Root Puree

ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

WOOD-GRILLED BRICK CHICKEN

Truffled Mac & Cheese, Baby Carrots, Broccolini

GRILLED DUCK BREAST

Coffee Brined, Farro, Turnips, Pomegranate Jus

NEW YORK STRIP STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

DESSERTS

Please Select Two

BASQUE COUNTRY CHEESECAKE

Spiced Carmel Apple, Honey-Sesame Crisp

THE TANGERINE

Candied Orange Peel, Manderin
White Chocolate Mousse, Vanilla Sponge

THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate
Peanut Butter Crumble



PRIVATE DINING

CANAPÉ MENU

BOMBA CALABRESE, BURRATA, TOAST POINTS 6

LIBERTY FARMS DUCK WINGS 9

KING CRAB & ENDIVE CAESAR 8

SHRIMP COCKTAIL 9

EGGS MIMOSA 5

PACIFIC OYSTERS ON THE HALF SHELL 5

ADD TO ANY MENU

PLATTERS 105

CHEESE & CHARCUTERIE

Served with Seasonal Preserves, Nuts, Pickles & Firebrand Bakery Bread

PIZZA

MARGHERITA PIZZA 23

Bona Furtuna Tomatoes, Garlic

Fresh Mozzarella, Basil

ROASTED BUTTERNUT PIZZA 25

Basil Pesto, bacon, arugula, pecorino

LAMB SAUSAGE PIZZA 24

Red Onion, Feta, Yogurt Sauce

WILD MUSHROOM PIZZA 42

Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

SHELLFISH TOWER

Oysters, Shrimp, King Crab, Lobster

Serves 5-6 185

MINA RESERVE CAVIAR

Eggs Mimosa, Potato Cakes & Whipped Creme Fraiche

95 .5 oz / 185 1 oz.

FIREBRAND BAKERY SWEET POTATO ROLLS 11 / MARINATED OLIVES 12 / DUCK FAT-FRIED POTATOES 15

Whipped Ricotta, Black Pepper-Honey / Orange Zest, Rosemary / Ranch Dip & Pickle Ketchup

As a Trio 30