



## — TAVERN DINNER —

### SHELLFISH

Order Individually Or For The Table

#### ICE-COLD

Classic Sauces & Garnishes

OR

#### HOT CHAR-BROILED

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 26/50

Dozen Or Half Dozen

Add Caviar & Crème Fraîche 25/50

#### WHOLE MAINE LOBSTER 72

#### WHITE SHRIMP 26

#### KING CRAB 47

### CHEESE & CHARCUTERIE PLATTER

Seasonal Preserves, Nuts  
Della Fattoria Grilled Sourdough 38

#### CHARCUTERIE

Molinari | Finocchiona  
Journeyman | Vintners Coppa  
House Made | Chicken Liver Mousse

#### CHEESE

Cypress Grove | Bermuda Triangle | Goat  
Marin French | Triple Cream Brie | Cow  
Central Coast Creamery | Ewenique | Sheep

### MINA RESERVE CAVIAR

#### SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Blini, Whipped Crème Fraîche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz

### SNACKS & SMALL PLATES

#### FIG TOAST 20

Bellwether Crescenza, Prosciutto, Pecans

#### LIBERTY FARM DUCK WINGS 19

Grand Marnier & Black Pepper Gastrique

#### HAMACHI CRUDO 23

Salmoriglio, Black Olive, Bona Furtuna Olive Oil

#### 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

#### HEIRLOOM TOMATO 21

Watermelon, Feta, Pine Nuts

#### CRAB & ENDIVE CAESAR 24

Caper Aioli, Garlic Bread Crumbs, Parmesan

#### WHOLE-ROASTED CAULIFLOWER 32

Tahina, Fresno Curl, Pistachio

### SHAREABLE WOOD-FIRED PIZZAS

#### CARBONARA 24

Crispy Guanciale, Poached Farm Egg  
Pecorino Romano

#### SUNGOLD TOMATO 23

Fresh Mozzarella, Basil, Fennel Salt

#### WILD MUSHROOM 42

Taleggio, Yukon Gold Potatoes, Fresh Truffle

#### MENU CURATED BY:

**EXECUTIVE CHEF** Danny Girolomo

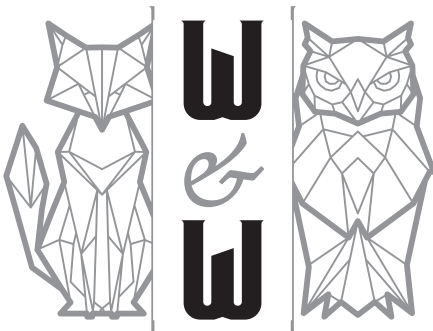
**EXECUTIVE SOUS CHEF** Matt Cardona

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.



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.

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.



## TAVERN CLASSICS

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

Au Poivre, Horseradish Cream  
Black Garlic Vinaigrette  
168

### CHEF MINA'S LOBSTER POT PIE

Whole Maine Lobster, Truffled Brandy Cream  
Petite Market Vegetables  
120

### WHOLE-GRILLED CATCH OF THE DAY

Heirloom Tomato Passata  
Shaved Fennel, Watercress  
95

## NIGHT AT THE TAVERN MENU

89 per guest  
Wine Pairing 55

*We Kindly Ask For Participation From The Entire Table*

### SNACKS

#### FIREBRAND BAKERY SWEET POTATO ROLLS

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

#### CRISPY ARTICHOKEs

Bagna Càuda, Lemon

#### COLD PACIFIC OYSTERS

Champagne Mignonette  
Supplement 8 per guest

### SMALL PLATES

#### LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

#### HEIRLOOM TOMATO SALAD

Watermelon, Feta, Pine Nuts

#### TAGLIATELLE TARTUFATA

Egg Yolk, Parmesan

### ENTREES

#### STEAK FRITES

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

#### OLIVE OIL-POACHED HALIBUT

Pole Beans, Potato Rösti, Lobster Glace

### DESSERT

#### THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge Brownie  
Peanut Butter Ganache

## HAND-MADE PASTA

#### RABBIT PAPPARDELLE 36

Green Garlic, Wilted Greens  
Crispy Rosemary

#### TAGLIATELLE TARTUFATA 44

Fresh Truffle, Egg Yolk, Parmesan

## SUSTAINABLE SEAFOOD

#### ROASTED SALMON 38

Wild Mushrooms, Petite Squash, Fregola

#### OLIVE OIL-POACHED HALIBUT 48

Pole Beans, Potato Rösti, Lobster Glace

## PASTURE-RAISED MEATS

#### ROASTED HALF CHICKEN 39

Roasted Potatoes, Pickled Cherries, Baby Kale

#### W&W STEAK FRITES

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

8oz Filet Mignon 70

10oz Bavette 50

12oz New York Strip 60

#### CRISPY-SKIN BERKSHIRE PORCHETTA 39

Braised Greens, Apricot Mostarda, Jus

## MARKET SIDES

#### CRISPY ARTICHOKEs 15

Bagna Càuda, Lemon

#### GRILLED ROMANO BEANS 14

Ginger, Garlic, Mint

#### DUCK FAT FRIED POTATOES 16

House-Made Ranch & Pickled Ketchup

*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

