

TAVERN DINNER

BY MICHAEL MINA

SHELLFISH

GOSSET GRAND ROSE
BRUT CHAMPAGNE
42/5OZ 82/9OZ

WITH
CHAMPAGNE

M. GONET BLANC DE BLANCS
CUVEE MICHAEL MINA
39/5OZ 76/9OZ

PETITE (serves 1-2) 115
4 Oysters, 4 Poached Shrimp
Half Maine Lobster
1/4 Pound Red King Crab

PACIFIC OYSTERS 26/50
Half Dozen Or Dozen
Add Caviar & Crème Fraîche 25/50

ICE-COLD
Classic Sauces & Garnishes
OR
HOT CHAR-BROILED
Scampi Butter & Espelette

GRANDE (serves 4-6) 185
8 Oysters, 8 Poached Shrimp
Whole Maine Lobster
1/4 Pound Red King Crab

WHOLE MAINE LOBSTER 72
WHITE SHRIMP 26
RED KING CRAB 41

MINA RESERVE CAVIAR

Kaluga Hybrid 165 / 1oz | Golden Osetra 185 / 1oz

STARTERS & SALADS

HEIRLOOM TOMATO 21
Watermelon, Feta
Pine Nuts

WARM NAPA VALLEY OLIVES 14
Orange Zest, Rosemary
Fresno Chilies

HAMACHI CRUDO 23
Salmoriglio, Black Olive
Bona Furtuna Olive Oil

CRAB & ENDIVE CAESAR 24
Caper Aioli, Parmesan
Garlic Bread Crumbs

FIREBRAND BAKERY ROLLS 14
Whipped Ricotta, Fennel Salt
Black Pepper Honey

HAND-CUT STEAK TARTARE 19
Traditional Garnishes, Quail Egg
Potato Chips

DUCK FAT FRIED POTATOES 16
Thick Cut Kennebecks
House-Made Ranch, Pickled Ketchup

**WHOLE-ROASTED
CAULIFLOWER** 32
Tahina, Fresno Curl, Pistachio

LIBERTY FARM DUCK WINGS 19
Grand Marnier & Black Pepper Gastrique
Orange Zest

PIZZA & PASTA

SUNGOLD TOMATO PIZZA 23
Fresh Mozzarella, Basil
Fennel Salt

WILD MUSHROOM PIZZA 42
Taleggio, Yukon Gold Potatoes
Fresh Truffle

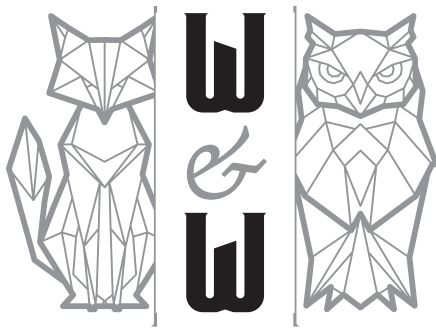
TAGLIATELLE TARTUFATA 44
Fresh Truffle, Egg Yolk
Parmesan

RABBIT PAPPARDELLE 36
Green Garlic, Wilted Greens
Crispy Rosemary

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 DINNER

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TASTING MENU

89 Per Guest Prix Fixe
All Menu Items Included
Wine Pairing 65

We Kindly Ask For Participation From The Entire Table

SNACKS

FIREBRAND BAKERY ROLLS

Whipped Ricotta, Black Pepper Honey, Fennel Salt

COLD PACIFIC OYSTERS

Champagne Mignonette

SMALL PLATES

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

HEIRLOOM TOMATO

Watermelon, Feta, Pine Nuts

TAGLIATELLE TARTUFATA

Fresh Truffle, Egg Yolk, Parmesan

ENTREES

STEAK FRITES

Bavette with Duck Fat 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

LAND & SEA

ROASTED HALF CHICKEN 39

Roasted Potatoes, Baby Kale, Green Onion
Chicken Jus Vinaigrette

CRISPY-SKIN BERKSHIRE PORCHETTA 39

Braised Greens, Apricot Mostarda, Jus

ROASTED SALMON 38

Wild Mushrooms, Petite Squash, Fregola

OLIVE OIL-POACHED HALIBUT 48

Pole Beans, Potato Rösti, Lobster Glace

CHEF MINA'S LOBSTER POT PIE 120

Whole Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables

W&W STEAK FRITES

Served With
Duck Fat Fried Potatoes
Black Garlic Vinaigrette

10oz BAVETTE 50

12oz NY STRIP 60

8oz FILET MIGNON 70

32oz HAY-SMOKED BONE-IN RIBEYE 168

With Sauce Trio

SEASONAL BLACK TRUFFLE

21 / 4g

Truffle Compliments Much of Our Menu

We are Happy to Provide Wisdom

MENU CURATED BY

EXECUTIVE CHEF Danny Girolomo

EXECUTIVE SOUS CHEF Matt Cardona

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
WINE FOREST MUSHROOMS

FIORRELLOS ARTISAN GELATO
BELLWETHER FARMS
CENTRAL MILLING FLOUR

MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY
TCHO CHOCOLATE