

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 Fraiche 25/50

ICE-COLD
Classic Sauces & Garnish-

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 37

MINA RESERVE CAVIAR

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

STARTERS & SALADS

MARINATED BEETS 17
Goat Cheese Foam
Cassis Vinaigrette, Hazelnuts

HEARTH BAKED MT TAM 21
Cowgirl Creamery Mt Tam Cheese
Pickled Huckleberries, Crispy Rosemary
Grilled Country Bread

POTATO LEEK SOUP 18
Black Pepper Crème Fraiche
Firebrand Roll

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

RICOTTA MEATBALLS 19
Heritage Turkey, Cheddar Grits
Sweet & Sour Greens

HAMACHI CRUDO 23
Salmoriglio, Black Olive
Bona Furtuna Olive Oil

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

**WHOLE-ROASTED
CAULIFLOWER** 32
Tahina, Pomegranate, Pistachio

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

PIZZA & PASTA

LAMB & FENNEL SAUSAGE PIZZA 24
Spicy Broccolini
Fresh Mozzarella, Crushed Tomatoes

BUTTERNUT SQUASH PIZZA 36
Caponata of Local Butternut Squash
Prosciutto di San Daniele, Smoked Mozzarella

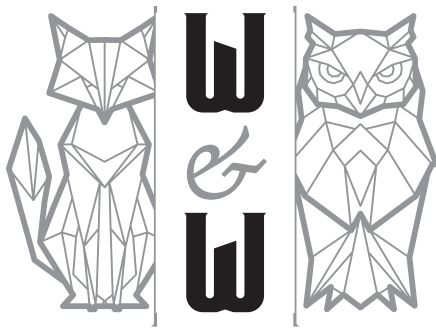
SHORT RIB CAVATELLI 36
Graffiti Cauliflower
Taleggio, Aged Balsamic

WOOD FIRE BAKED RIGATONI 38
Black Truffle Ricotta
Wild Mushrooms, Bloomsdale Spinach

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

SOUP SHOOTER & ROLL

Potato Leek Soup, Firebrand Bakery Roll

NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chilies

COLD PACIFIC OYSTERS

Champagne Mignonette

Add Caviar & Crème Fraîche 16

SMALL PLATES

MARINATED BEETS

Caramelized Goat Cheese, Hazelnuts
Cassis Vinaigrette

RICOTTA MEATBALLS

Heritage Turkey, Cheddar Grits
Sweet and Sour Greens

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique
Orange Zest

ENTREES

PEPPERCORN CRUSTED AHI

Crispy Potato Cake
Garlic Spinach, Chanterelle Mushrooms

BRAISED SHORT RIB

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

OR SUPPLEMENT 12 PER GUEST

WOOD FIRE NY STRIP

DESSERT

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge Brownie
Peanut Butter Ganache

LAND & SEA

ROASTED PETALUMA CHICKEN 39

Warm Kale Salad
Crispy Potatoes, Charred Scallions

HERITAGE PORK SCHNITZLE 34

Brussels Sprouts
Pickled Tokyo Turnip, Mustard Cream

SEARED KING SALMON 38

Black Truffle Lentils
Honey Roasted Salsify, Fines Herbes

PEPPERCORN CRUSTED AHI 46

Crispy Potato Cake
Chanterelle Mushrooms, Garlic Spinach

CHEF MICHAEL MINA'S

LOBSTER POT PIE 120

Whole Maine Lobster
Truffle Brandy Cream, Petite Roots

WOOD FIRE STEAK FRITES

Brushed With Red Wine Butter & Fresh Horseradish
And Served With
Duck Fat Fried Potatoes & Black Garlic Vinaigrette

NY STRIP 12oz 60

FILET MIGNON 8oz 70

HAY-SMOKED BONE-IN RIBEYE 32oz 168

With Sauce Trio

THE TAVERN STEAK BURGER 24

Red Onion & Bacon Jam
Farmhouse Aged Cheddar, Dijonnaise

SEASONAL TRUFFLE

MP / 4g

Truffle Compliments Much of Our Menu
We are Happy to Provide Wisdom

SIDES & BITES 12

CREAMY CHEDDAR GRITS

SPICY BROCCOLINI

ROASTED TORPEDO CABBAGE

MENU CURATED BY

EXECUTIVE CHEF Danny Girolomo

We Are Committed To Supporting The Farms And Purveyors of Sonoma County and Northern California.

DELLA FATTORIA BAKERY
LIBERTY FARMS DUCKS
WINE FOREST MUSHROOMS
COUNTY LINE HARVEST

FIORRELLOS ARTISAN GELATO
BELLWETHER FARMS
CENTRAL MILLING FLOUR
SAUSALITO SPRINGS

MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY
TCHO CHOCOLATE
COWGIRL CREAMERY