

## TAVERN DINNER

BY MICHAEL MINA

### SHELLFISH

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

**ICE-COLD**  
Classic Sauces & Garnish-  
OR  
**HOT**

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

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

**CHAR-BROILED**  
Scampi Butter & Espelette

**WHOLE MAINE LOBSTER** 72  
**WHITE SHRIMP** 26  
**RED KING CRAB** 37

### MINA RESERVE CAVIAR

Kaluga Hybrid 165 / 1oz

### STARTERS & SALADS

**MARINATED BEETS** 17  
Goat Cheese Foam  
Cassis Vinaigrette, Hazelnuts

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

**POTATO LEEK SOUP** 18  
Black Pepper Crème Fraiche  
Firebrand Roll

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

**COWGIRL CREAMERY**  
**MT. TAM** 21  
Hearth Baked, Rhubarb Compote  
Pickled Green Strawberries

**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, Fresno Chillies, Pistachio

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

### TO SHARE

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

**SPINACH & ARTICHOKE PIZZA** 24  
Crispy Guanciale  
Garlic Confit, Pecorino

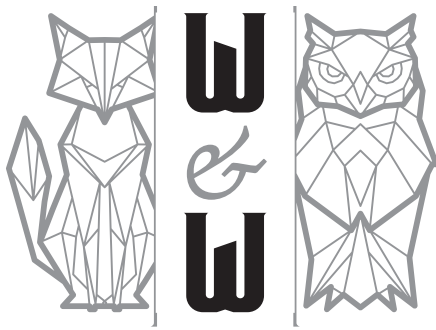
**SHORT RIB CAVATELLI** 36  
Graffiti Cauliflower  
Taleggio, Aged Balsamic

**WILD MUSHROOM CANNELLONI** 38  
Black Truffle Ricotta  
Garlic Streusel, Wild Mushrooms

*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**  
Goat Cheese Foam, Hazelnuts  
Cassis Vinaigrette

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

### ENTREES

**PEPPERCORN CRUSTED AHI**  
Crispy Potato Cake  
Black Trumpet Mushrooms, Garlic Spinach

**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**  
Spring Vegetables  
Mint Pea Puree, Potato Fondant

**PEPPERCORN CRUSTED AHI 46**  
Crispy Potato Cake  
Black Trumpet 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 BURGER 26**  
Red Onion & Bacon Jam  
Farmhouse Aged Cheddar, Dijonnaise

### SIDES & BITES 14

**GRILLED DELTA ASPARAGUS**  
Hollandaise  
Marcona Almonds, Lemon Zest

**SPICY BROCCOLINI**  
Sofrito of Garlic & Red Chili

**HONEY GLAZED CARROTS**  
Seasoned Yogurt  
Golden Raisin Agrodolce, Espelette

### 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

FIORIELLOS ARTISAN GELATO  
BELLWETHER FARMS  
CENTRAL MILLING FLOUR  
SAUSALITO SPRINGS

MARSHALL FARMS HONEY  
STRAUS FAMILY CREAMERY  
TCHO CHOCOLATE  
COWGIRL CREAMERY