

— TAVERN DINNER —

BY MICHAEL MINA

SHELLFISH

PETITE (serves 1-2) 105
4 Oysters, 4 Poached Shrimp,
Half Maine Lobster, 1/4 Pound Red King Crab

GRANDE (serves 4-6) 175
8 Oysters, 8 Poached Shrimp,
Whole Maine Lobster, 1/4 Pound Red King Crab

A LA CARTE

PACIFIC OYSTERS 26/50
Half Dozen or Dozen
add Caviar & Crème Fraîche 25/50

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

RED KING CRAB 41

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH
Eggs Mimosa, Blini, Whipped Crème Fraîche

Kaluga Hybrid 165 / 1 oz

STARTERS & SALADS

MARINATED BEETS 17
Goat Cheese Foam, Cassis Vinaigrette
Toasted Hazelnuts

HAMACHI CRUDO 23
Salmoriglio, Black Olive, Bona Furtuna Olive Oil

YOUNG LEEK AND POTATO SOUP 18
Black Pepper Crème Fraiche, Chive Oil, Firebrand Roll

WOOD GRILLED OCTOPUS 21
Chickpea Conserva, Saffron Broth, Salsa Verde

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

WHOLE-ROASTED CAULIFLOWER 32
Tahina, Fresno Chili, Toasted Pistachio

CRAB & ENDIVE CAESAR 24
Caper Aioli, Parmesan, Garlic Breadcrumbs

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

PIZZA & PASTA

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

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

DUNGENESS CRAB PASTA 44
Tagliatelle, Arugula Pistou, Lemon, Chili

SPRING LAMB PASTA 36
Cavatelli, Baby Kale, Pine Nut, Chili Flake

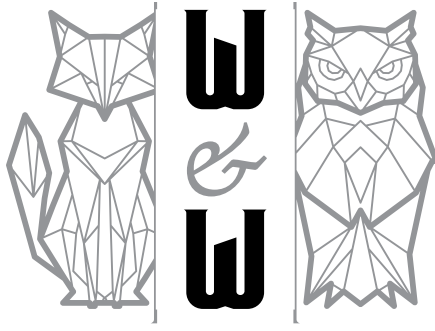
MENU CURATED BY:

EXECUTIVE CHEF Danny Girolomo
SOUS CHEF Jake Westerlund

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.



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TASTING MENU

89 per guest
Wine Pairing 65

We Kindly Ask For Participation From The Entire Table

SNACKS

SOUP SHOOTER WITH ROLL

Potato Leek Soup, Firebrand Bakery Roll

WARM 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, Cassis Vinaigrette
Toasted Hazelnuts

LIBERTY FARMS DUCK WINGS

Grand Marnier and Black Pepper Gastrique
Orange Zest

ENTREES

PEPPERCORN CRUSTED AHI

Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

BRAISED SHORT RIB

Served with Duck Fat Potatoes and Black Garlic Vinaigrette

*Or Supplement 12oz NY Strip + 12 Per Guest
(For Entire Table)*

DESSERT

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge Brownie
Peanut Butter Ganache

LAND & SEA

ROASTED PETALUMA HALF CHICKEN 39

Warm Kale Salad, Crispy Potatoes, Charred Scallions

SEARED KING SALMON 38

Spring Vegetables, Minted Pea Puree, Potato Fondant

PEPPERCORN CRUSTED AHI 46

Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

HERITAGE PORK SCHNITZEL 34

Fried Egg, Asparagus, Caper Brown Butter

CHEF MINA'S LOBSTER POT PIE 120

Whole Maine Lobster, Truffled Brandy Cream, Petite Roots

WOOD FIRE STEAK FRITES

With Red Wine Butter & Fresh Horseradish

Served With Duck Fat Fries
& Black Garlic Vinaigrette

12oz NY STRIP 60

8OZ FILET MIGNON 70

32OZ HAY-SMOKED BONE IN RIBEYE

168

THE TAVERN STEAK-BURGER 26

Red Onion and Bacon Jam,
Farmhouse Aged Cheddar, Dijonaise

MARKET SIDES

GRILLED DELTA ASPARAGUS 14

Hollandaise, Marcona Almonds, Lemon Zest

SPICY BROCCOLINI 12

Sofrito of Garlic & Red Chili

HONEY GLAZED CARROTS 14

Seasoned Yogurt, Golden Raisin Agrodolce
Espelette

DUCK FAT FRIED POTATOES 16

Thick Cut Kennebec, Pickled Ketchup
House-Made Ranch

*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
FIORELLOS ARTISAN GELATO

BELLWETHER FARMS
CENTRAL MILLING FLOUR
MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY

TCHO CHOCOLATE
COWGIRL CREAMRY
FIREBRAND BAKERY
JOURNEYMAN MEATS