



— 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** 27/52  
Half Dozen or Dozen  
*add Caviar & Crème Fraîche* 25/50

**WHOLE MAINE LOBSTER** 72

**WHITE SHRIMP** 26

**RED KING CRAB** 37

**MINA RESERVE CAVIAR**

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

**Kaluga Hybrid** 80/ 1/2 oz

STARTERS

**HEIRLOOM TOMATO & PEACH** 19  
Burrata, Sunflower Seeds, Saba

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

**YOUNG LEEK AND POTATO SOUP** 19  
Black Pepper Crème Fraiche, Chive Oil, Firebrand Roll

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

**GARDEN TOMATO CAZUELA** 22  
Fresh Ricotta, Thyme, Balsamic

**WHOLE-ROASTED CAULIFLOWER** 32  
Tahina, Fresno Chili, Toasted Pistachios

**CRAB & ENDIVE CAESAR** 25  
Caper Aioli, Parmesan, Garlic Breadcrumbs

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

SHAREABLES

**SPINACH & ARTICHOKE PIZZA** 25  
Crispy Guanciale, Garlic Confit, Pecorino

**FENNEL-LAMB SAUSAGE PIZZA** 25  
Spicy Broccolini, Fresh Mozzarella, Crushed Tomatoes

**DUNGENESS CRAB PASTA** 45  
Tagliatelle, Arugula Pistou, Lemon, Chili

**BRAISED LAMB PASTA** 37  
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 included for parties of six or more which is distributed to the service staff.*

*A guest may make adjustments to this suggested amount.*

*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

### WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chilies

### COLD PACIFIC OYSTERS

Champagne Mignonette

*Add Caviar & Crème Fraîche + 16*

## SMALL PLATES

### HEIRLOOM TOMATO & PEACH

Burrata, Sunflower Seeds, Saba

### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique  
Orange Zest

## ENTREES

### PEPPERCORN CRUSTED AHI

Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

### FLAT IRON

Served with Duck Fat Potatoes & 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 40

Warm Kale Salad, Crispy Potatoes, Charred Scallions

### SEARED KING SALMON 38

Jalapeno Creamed Corn, Summer Succotash, Crispy Onions

### PEPPERCORN CRUSTED AHI 46

Crispy Potato Cake, Garlic Spinach, Black Trumpet Mushrooms

### HERITAGE PORK SCHNITZEL 35

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

Red Wine Buttered, Duck Fat Fries  
Black Garlic Vinaigrette

**12oz NY STRIP 60**

**8oz FILET MIGNON 70**

**16oz WESTHOLME WAGYU RIBEYE 125**

### THE TAVERN STEAK-BURGER 26

Red Wine Bacon Jam,  
Farmhouse Aged Cheddar, Dijonaise  
Duck Fat Fries

add fried egg 4

add avocado 4

add truffled brie cheese 5

## MARKET SIDES

### JALAPENO CREAMED CORN 12

Scallions, Cilantro

### SPICY BROCCOLINI 13

Sofrito of Garlic & Red Chili

### BLISTERED SHISHITO PEPPERS 15

Everything Spice, Grilled Lime

### DUCK FAT FRIED POTATOES 17

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  
FROG HOLLOW  
COMANCHE CREEK  
DWELLEY FARMS

TCHO CHOCOLATE  
WATMAUGH FARMS  
FIREBRAND BAKERY  
JOURNEYMAN MEATS