



— 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) | 155 (1 oz)

STARTERS

HEIRLOOM TOMATO & PEACH 19
Burrata, Sunflower Seeds, Saba

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

CHILLED GREEN GAZPACHO 19
Torn Croutons, Olive Oil, Basil

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

SEARED KING SALMON

Jalapeno Creamed Corn, Summer Succotsh, Crispy Onions

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 Arugula Salad, Crispy Potatoes, Charred Scallions

SEARED KING SALMON 38
Jalapeno Creamed Corn, Summer Succotash, Crispy Onions

PAN ROASTED HALIBUT 46
Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

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