

— 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
Garlic Confit, Pecorino

CARBONARA PIZZA 27
Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

TRUFFLE TAGLIATELLE 44
Fresh Truffle, Egg Yolk, Parmesan

BAKED RIGATONI 29
Nduja Ragu, Fresh Mozzarella, Garlic Streusel

MENU CURATED BY:

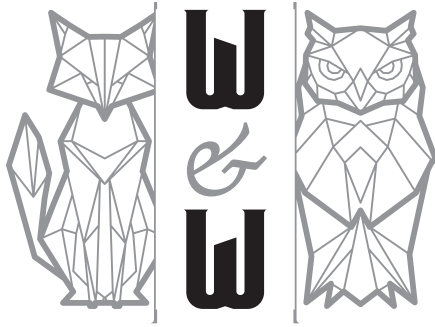
EXECUTIVE CHEF Danny Girolomo
SOUS CHEF Jake Westerlund

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

92 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 39
Jalapeno Creamed Corn, Summer Succotash, Crispy Onions

PAN ROASTED HALIBUT 46
Wilted Greens, Cauliflower, Pistachios, Vadouvan 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 62

8oz FILET MIGNON 70

16oz WESTHOLME WAGYU RIBEYE 127
add (3) grilled shrimp 13 | blue cheese crust 4
fresh truffles 21 (4 grams)

THE TAVERN STEAK-BURGER 27

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

add fried egg 4 | avocado 4 | truffled brie cheese 5

MARKET SIDES

JALAPENO CREAMED CORN 12
Scallions, Cilantro

SPICY BROCCOLINI 14
Sofrito of Garlic & Red Chili

BLISTERED SHISHITO PEPPERS 16
Everything Spice, Grilled Lime

DUCK FAT FRIED POTATOES 18
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
GLAUM EGGS
MARIN FRENCH CHEESE

TCHO CHOCOLATE
WATMAUGH FARMS
FIREBRAND BAKERY
JOURNEYMAN MEATS