



WIT & WISDOM

PRIVATE DINING



ABOUT US

WIT & WISDOM

Award-winning MINA Group made their Wine Country debut with the introduction of Wit & Wisdom Tavern at The Lodge at Sonoma, delivering Mina's signature flair with a highly curated culinary experience perfect for any time of the day. Situated in the heart of the world-class Sonoma Valley, Chef Michael Mina's first restaurant in the region embodies a modern American concept. Inspired by Bay Area-based Jack London's collection of personal writings and essays of the same name, Wit & Wisdom Tavern draws upon the bounty of the region to showcase a warm California eatery featuring products from local Sonoma and Napa Valley artisans, hearth-oven cooking, and a wine list reflecting the unique varieties of the coveted area. Whether enjoying the bocce ball court, the happy hour experience, or a celebratory dinner with friends, Wit & Wisdom is the ideal dining experience for visitors and locals alike who are looking for a unique style of tasting room in wine country.



MANAGING CHEF

Michael Mina

EXECUTIVE CHEF

Danny Girolomo

WIT & WISDOM BUYOUT

150 Seated

200 Reception

PRIVATE DINING PATIO

60 Seats Seated

75 For Reception

BOCCE PATIO

60 Seats Seated

100 For Reception

MAIN DINING ROOM

60 Seats Seated

HOURS OF OPERATION

DINNER

Wednesday - Sunday 5:00pm - 9:00 pm

HAPPY HOUR

Wednesday - Sunday 3:00 - 5:00 pm



PRIVATE DINING

OUR MENUS

The cuisine at Wit & Wisdom Tavern focuses on menu preparations that center around the restaurant's variety of open-fire cooking methods: a wood-fired pizza oven and wood-fired grill, to deliver a rustic, yet elevated, fare, with from scratch ingredients. Using produce from local farms and purveyors, we strive to create a memorable dining experience synonymous with wine country.

Wit & Wisdom's beverage program will feature a predominantly local wine & craft beer list. Wines will highlight some of the best from the Sonoma and Napa Valley regions, with a special focus on wines by sommeliers. Though there are plenty of local offerings, we also have a variety of international selections that tie in with our coastal roots to satisfy any wine connoisseur. California craft beers will also be highlighted, with a focus on local breweries in Northern California. Additionally, a craft cocktail program will feature unique cocktails using sought after international spirits, that feature the freshest of ingredients, homemade syrups, and tinctures, all to provide a variety of exceptional cocktails.





MICHAEL MINA

Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened over 45 restaurants. His accolades include a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, FoodArts Silver Spoon Award winner May 2011, Bon Appétit.

MINA Group currently manages over 40 restaurants including WIT & WISDOM in Sonoma; BARDOT BRASSERIE in Las Vegas; BOURBON STEAK in DC, Glendale, Miami, Nashville, Orange County, Santa Clara, Seattle and Scottsdale; BOURBON PUB and MICHAEL MINA's TAILGATE in Santa Clara; BOURBON PUB at San Francisco International Airport; CLOCK BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco & Las Vegas; MICHAEL MINA in Las Vegas; MINA BRASSERIE in Dubai; MINA'S FISH HOUSE in Oahu; PABU in San Francisco; STRIPSTEAK in Las Vegas & Waikiki; THE HANDLE BAR in Jackson Hole; SORELLE in Charleston, BUNGALOW KITCHEN in Tiburon. For a complete list of restaurants please visit <http://michaelmina.net>. Follow Michael Mina on Facebook at Michael Mina, and on Instagram at @ChefMichaelMina.





PRIVATE DINING

\$99 Per Person

Plated Three Course Menu

APPETIZERS

Please Select Three
Guest will Get Choice Of

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

KABOCHA SQUASH SOUP

Fall Spice Crema, Crispy Sage

KING CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Bread Crumbs
Parmesan

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

MICHAEL'S 'WALDORF' SALAD

Green Apple, Grapes, Celery, Walnuts
Poppy-Yogurt Dressing

ENTRÉES

Please Select Three
Guest will Get Choice Of

TRUFFLE TAGLIATELLI

(Can be made Gluten Free)
Fresh Black Truffle, Egg Yolk, Parmesan

TOMATO-GINGER GLAZED SALMON

Saffron Cous Cous, Blistered Cherry Tomato
Dill Yogurt Espuma

BAKED RIGATONI

Nduja Ragu, Fresh Mozzarella, Garlic Streusel

ROASTED PETALUMA HALF CHICKEN

Warm Arugula Salad, Crispy Potatoes
Charred Scallion

FLAT IRON STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

DESSERTS

Please Select Two
Guest will Get Choice Of

BASQUE COUNTRY CHEESECAKE

Warm Spiced Cran-Apple Compote
Fresh Marigold

BANANA TIRAMISU PARFAIT

Mascarpone, Brown Sugar Custard
Espresso Ladyfingers

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache



— PRIVATE DINING —

\$109 per person
Family-Style Menu

APPETIZERS

Please Select Three

MICHAEL'S 'WALDORF' SALAD

Green Apple, Grapes, Celery, Walnuts
Poppy-Yogurt Dressing

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

MID-COURSE

Please Select Two

SPICY BROCCOLINI

Sofrito of Garlic & Red Chili

ROASTED WILD MUSHROOMS

Herb Butter

CRISPY BRUSSELS SPROUTS

Fresno Chili, Orange Glaze

MARGHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA

Calabrian Peppers, Bellwether Farms Ricotta
Hot Honey, Wild Arugula

CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

ENTRÉES

Please Select Two

WHOLE-ROASTED CAULIFLOWER

Tahina, Fresno Chili, Pistachio

PAN SEARED SEA BASS

Wilted Greens, Cauliflower, Pistachios
Vadouvan Butter

TOMATO-GINGER GLAZED SALMON

Saffron Cous Cous, Blistered Cherry Tomato
Dill Yogurt Espuma

ROASTED PETALUMA HALF CHICKEN

Warm Arugula Salad, Crispy Potatoes
Charred Scallion

FLAT IRON STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette
Up Grade To Filet Mignon \$19 or
New York \$15

DESSERTS

Please select one

BASQUE COUNTRY CHEESECAKE

Warm Spiced Cran-Apple Compote
Fresh Marigold

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache

BANANA TIRAMISU PARFAIT

Mascarpone, Brown Sugar Custard
Espresso Ladyfingers



— PRIVATE DINING —

\$119 per person

Plated Four Course Menu

APPETIZERS

Please Select Three

Guest will Get Choice Of

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KABOCHA SQUASH SOUP

Fall Spice Crema, Crispy Sage

WOOD GRILLED OCTOPUS

Chickpea Conserva, Saffron Broth, Salsa Verde

MID-COURSE

Please Select Two

Served Family Style

SPICY BROCCOLINI

Sofrito of Garlic & Red Chili

ROASTED WILD MUSHROOMS

Herb Butter

CRISPY BRUSSELS SPROUTS

Fresno Chili, Orange Glaze

WHOLE-ROASTED CAULIFLOWER

Tahina, Fresno Chili, Pistachio

BOMBA CALABRESE PIZZA

Calabrian Peppers, Bellwether Farms Ricotts

Hot Honey, Wild Arugula

CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes

Poached Farm Egg, Pecorino Romano

ENTRÉES

Please Select Three

Guest will Get Choice Of

TOMATO-GINGER GLAZED SALMON

Saffron Cous Cous, Blistered Cherry Tomato

Dill Yogurt Espuma

BAKED RIGATONI

Nduja Ragu, Fresh Mozzarella, Garlic Streusel

TRUFFLE TAGLIATELLI

(Can be made Gluten Free)

Fresh Black Truffle, Egg Yolk, Parmesan

PAN SEARED SEA BASS

Wilted Greens, Cauliflower, Pistachios

Vadouvan Butter

ROASTED PETALUMA HALF CHICKEN

Warm Arugula Salad, Crispy Potatoes

Charred Scallion

NEW YORK STRIP STEAK FRITES

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

DESSERTS

Please Select Two - *Guest Will Get Choice Of*

BASQUE COUNTRY CHEESECAKE

Warm Spiced Cran-Apple Compote

Fresh Marigold

BANANA TIRAMISU PARFAIT

Mascarpone, Brown Sugar Custard

Espresso Ladyfingers

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge

Brownie, Peanut Butter Ganache

Tax and gratuity not included-menu items subject to change based on seasonal availability.



— PRIVATE DINING —

CANAPÉ MENU

PER PERSON

NEW SEASONAL ADDITIONS, PLEASE INQUIRE

SHRIMP COCKTAIL 10

PACIFIC OYSTERS ON THE HALF SHELL 6

OYSTER SHOOTERS – SPICY MARY MIX 7

ADD TO ANY MENU

CHEESE & CHARCUTERIE 110

Served with Seasonal Preserves, Nuts & Firebrand Bakery Bread

SIDES TO SHARE

ROASTED WILD MUSHROOMS - Herb Butter

SPICY BROCCOLINI - Sofrito of Garlic & Red Chili

CRISPY BRUSSELS SPROUTS - Fresno Chili, Orange Glaze

WARM NAPA VALLEY OLIVES - Orange Zest, Rosemary, Fresno Chili Peppers

PIZZA

MARGHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA

Calabrian Peppers, Bellwether Farms Ricotts, Hot Honey, Wild Arugula

CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes, Poached Farm Egg, Pecorino Romano

SHELLFISH TOWER

LOCAL OYSTERS, POACHED SHRIMP, RED KING CRAB, LOBSTER 175

Ice-Cold with Classic Sauces & Garnish

Serves 5-6

MINA RESERVE KALUGA HYBRID CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Bilini, Whipped Creme Fraiche

.5 oz 80 / 1 oz 155

CHEF MINA'S LOBSTER POT PIE 120

Whole Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables