

— TAVERN DINNER —

BY MICHAEL MINA

SHELLFISH

Ice-Cold Classic Sauces & Garnishes OR Hot Char-Broiled Scampi Butter & Espelette

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

À LA CARTE

PACIFIC OYSTERS 28/53
Half Dozen or Dozen
Add Caviar & Crème Fraîche 26/52

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

RED KING CRAB 39

MINA RESERVE CAVIAR

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

KALUGA HYBRID
80 (1/2 oz) | 155 (1 oz)

WIT & WISDOM SIGNATURE PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt
3.5 per person

APPETIZERS

KABOCHA SQUASH SOUP 17
Winter Spiced Crema, Crispy Sage

HAMACHI CRUDO 24
Salmoriglio, Black Olive, Bona Fortuna Olive Oil

BUTTER LETTUCE 21
Shaved Root Vegetables, Winter Citrus, Fines Herbs Vinaigrette

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

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

WOOD-FIRED STARTERS

WARM NAPA VALLEY OLIVES 14
Orange Zest, Rosemary, Fresno Chili Peppers

WOOD GRILLED OCTOPUS 22
Chickpea Conserva, Saffron Broth, Salsa Verde

BAKED RIGATONI 29
House Bolognese, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA 26
Calabrian Peppers, Garlic Ricotta Hot Honey, Wild Arugula

WHITE MUSHROOM PIZZA 44
Yukon Gold Potatoes, Taleggio Cheese, Pecorino Romano
Fresh Shaved Black Truffle

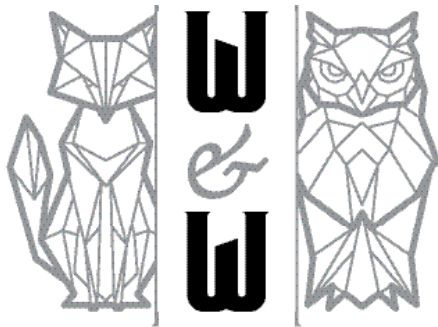
MENU CURATED BY:

EXECUTIVE CHEF Danny Girolomo

SOUS CHEF Jake Westerlund

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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ENTRÉES

PETALUMA 'BRICK' HALF CHICKEN 42
Truffle Mac & Cheese, Crispy Onion Ring

CHEF MINA'S LOBSTER POT PIE 124
Brandied Lobster Cream, Market Vegetables, Black Truffle

PAN-SEARED SEA BASS 47
Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter-

WHOLE-ROASTED CAULIFLOWER 33
Tahina, Pomegranate, Toasted Pistachios

WOOD-FIRED STEAKS

Red Wine Buttered, Black Garlic Vinaigrette

12 oz. NEW YORK STRIP 52

8 oz. FILET MIGNON 60

16 oz. WESTHOLME WAGYU RIBEYE 110

Additions: 3 pc. Grilled Shrimp 13 | Blue Cheese Crust 4
Fresh Shaved Truffles (4 grams) 21

MARKET SIDES

CRISPY BRUSSELS SPROUTS 14
Fresno Chili, Orange Glaze

SPICY BROCCOLINI 15
Sofrito of Garlic & Red Chili

TRUFFLE MAC & CHEESE 21
Elbow Pasta, Three Cheese Blend

DUCK FAT FRIED POTATOES 19
Thick-Cut Kennebec, Pickled Ketchup, House-Made Ranch

THE TAVERN TASTING MENU

We Kindly Ask For Participation From The Entire Table

99 PER PERSON

FIRST COURSE

(Served Family Style)

WARM NAPA VALLEY OLIVES
Orange Zest, Rosemary, Fresno Chilies

COLD PACIFIC OYSTERS
Champagne Mignonette

SECOND COURSE

(Served Family Style)

BUTTER LETTUCE
Shaved Root Vegetables, Winter Citrus, Fines Herbs Vinaigrette

LIBERTY FARMS DUCK WINGS
Grand Marnier & Black Pepper Gastrique, Orange Zest

THIRD COURSE

(Served Family Style)

PAN SEARED SEA BASS
Wilted Greens, Cauliflower, Pistachios, Vadouvan Butter

WOOD-FIRED 8 OZ. FILET MIGNON
Duck Fat Potatoes, Black Garlic Vinaigrette

Supplement

16 oz. Westholme Wagyu Ribeye | Add 19 Per Guest

DESSERT

 CINNAMON RICE PUDDING

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
GLAUM EGGS
MARIN FRENCH CHEESE
TCHO CHOCOLATE

COUNTY LINE
FIREBRAND BAKERY
JOURNEYMAN MEATS
THE CAVIAR CO.