



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

GENERAL MANAGER

Luka Kalinic

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 4:00 - 5:30 pm



PRIVATE DINING

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.





ABOUT

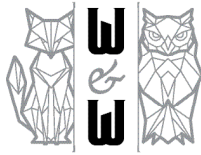
MICHAEL MINA

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 BOURBON PUB at San Francisco International Airport; 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

\$105 Per Person

Family Style Three Course Menu

COMPLIMENTARY PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt

APPETIZERS

Please Select Three

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

WOOD GRILLED OCTOPUS

Chickpea Conserva, Saffron Broth, Salsa Verde

BUTTER LETTUCE SALAD

Strawberry, Almond, Poppy Vinaigrette

WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

KING CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Bread Crumbs

ENTRÉES

Please Select Two

SPRING LAMB PASTA

Cavatelli, Garlic, Broccoli Rabe, Chili Flake

PAN SEARED SEA BASS

Olive Gremolata, Asparagus, Tomato Confit
Basil Fumet

BRAISED SHORTRIBS

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

WHOLE-ROASTED CAULIFLOWER

Tahina, Pomegranate Fresno Chili, Pistachio

ROASTED SALMON

Spring Peas, Fennel, Fava Beans, Mustard Cream

PETALUMA 'BRICK' CHICKEN

Truffle Mac & Cheese, Crispy Onion Rings
Caramelized Onion Jus

DESSERTS

Please Select One

SORBET

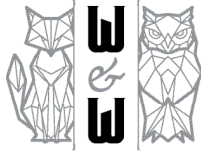
Seasonal Accoutrements

BASQUE COUNTRY CHEESECAKE

Warm Spiced Cran-Apple Compote
Fresh Marigold

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache



— PRIVATE DINING —

\$119 per person

Plated Four Course Menu

COMPLIMENTARY PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt

APPETIZERS

Please Select Three Guests Will Have Choice Of

BUTTER LETTUCE SALAD

Strawberry, Almond, Poppy Vinaigrette

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 Served Family Style

GRILLED ASPARAGUS

Prosciutto, Mache, Almond

BLISTERED SNAP PEAS

Lemon Zest, Ginger, Mint

MARGHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA

Calabrian Peppers, Bellwether Farms Ricotta
Hot Honey, Wild Arugula

ENTRÉES

Please Select Two

WHOLE-ROASTED CAULIFLOWER

Tahina, Pomegranate Fresno Chili, Pistachio

PAN SEARED SEA BASS

Olive Gremolata, Asparagus, Tomato Confit
Basil Fumet

NEW YORK STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

PETALUMA 'BRICK' CHICKEN

Truffle Mac & Cheese, Crispy Onion Rings
Caramelized Onion Jus

SPRING LAMB PASTA

Cavatelli, Garlic, Broccoli Rabe, Chili Flake

ROASTED SALMON

Spring Peas, Fennel, Fava Beans, Mustard Cream

DESSERTS

Please select one

SORBET

Seasonal Accoutrements

BASQUE COUNTRY CHEESECAKE

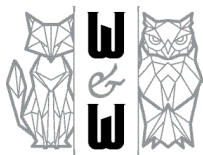
Warm Spiced Cran-Apple Compote
Fresh Marigold

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache

STICKY TOFFEE PUDDING

Medjool Date Cake, Persimmon
Crème Fraîche Gelato



— PRIVATE DINING —

\$128 per person
Plated Four Course Menu

COMPLIMENTARY PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt

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

BUTTER LETTUCE SALAD

Strawberry, Almond, Poppy Vinaigrette

WOOD GRILLED OCTOPUS

Chickpea Conserva, Saffron Broth, Salsa Verde

MID-COURSE

Please Select Two / *Served Family Style*

GRILLED ASPARAGUS

Prosciutto, Mache, Almond

BLISTERED SNAP PEAS

Lemon Zest, Ginger, Mint

MARHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA

Calabrian Peppers, Bellwether Farms Ricotta
Hot Honey, Wild Arugula

ENTRÉES

Please Select Three / *Guest will Get Choice Of*

WHOLE-ROASTED CAULIFLOWER

Tahina, Pomegranate, Fresno Chili Pistachios

SPRING LAMB PASTA

Cavatelli, Garlic, Broccoli Rabe, Chili Flake

ROASTED SALMON

Spring Peas, Fennel, Fava Beans, Mustard Cream

FILET MIGNON STEAK FRITES

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

PAN SEARED SEA BASS

Olive Gremolata, Asparagus, Tomato Confit
Basil Fumet

PETALUMA 'BRICK' CHICKEN

Truffle Mac & Cheese, Crispy Onion Ring
Caramelized Onion Jus

DESSERTS

Please Select Two / *Guest Will Get Choice Of*

SORBET

Seasonal Accoutrements

BASQUE COUNTRY CHEESECAKE

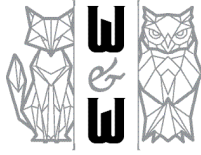
Warm Spiced Cran-Apple Compote
Fresh Marigold

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache

STICKY TOFFEE PUDDING

Medjool Date Cake, Persimmon
Crème Fraîche Gelato



— 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 & Crackers

SIDES TO SHARE

ROASTED WILD MUSHROOMS - Herb Butter

GRILLED ASPARAGUS Prosciutto, Mache, Almond

BLISTERED SNAP PEAS Lemon Zest, Ginger, Mint

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

WHITE MUSHROOM PIZZA

Yukon Gold Potatoes, Taleggio Cheese, Pecorino Romano

SHELLFISH TOWER

LOCAL OYSTERS, POACHED SHRIMP, RED KING CRAB, LOBSTER 185

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 70 / 1 oz 145

CHEF MINA'S LOBSTER POT PIE 119

Whole Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables