



— TAVERN DINNER —  
BY MICHAEL MINA

SHELLFISH

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

PETITE (serves 1-2) 85  
4 Oysters, 4 Poached Shrimp  
Half Lobster Tail

GRANDE (serves 4-6) 135  
8 Oysters, 8 Poached Shrimp  
Whole Lobster Tail

À LA CARTE

PACIFIC OYSTERS 1/2 or Dozen 28/53  
Add Caviar & Crème Fraîche 26/52  
  
8 oz. MAINE LOBSTER TAIL 72

WHITE SHRIMP 26

MINA RESERVE CAVIAR  
  
SERVED WITH TRADITIONAL GARNISH  
Eggs Mimosa, Blini, Whipped Crème Fraîche

WHITE STURGEON  
70 (1/2 oz) | 135 (1 oz)

WIT & WISDOM  
SIGNATURE PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt 14

APPETIZERS

BEET RAVIOLI 17  
Straciatella Cheese, Pistachio, Yuzu Vinaigrette

HAMACHI CRUDO 24  
Strawberries, Tamari, Puffed Rice, Shiso

STONE FRUIT PANZANELLA SALAD 23  
Local Stone Fruit, Persian Cucumbers, Whipped Ricotta,  
Citrus Poppyseed 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

SPRING LAMB PASTA 31  
Cavatelli, Garlic, Broccoli Rabe, Chili Flake

BOMBA CALABRESE PIZZA 26  
Calabrian Chili, Garlic Ricotta, Hot Honey, Arugula

MARGHERITA PIZZA 25  
Crushed Tomatoes, Fresh Mozzarella, Basil

MENU CURATED BY:  
EXECUTIVE CHEF  
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

- ALEPPO BUTTER ROASTED CHICKEN 42

Lemon Potatoes, Peas, Feta, Mint
- CHEF MINA’S LOBSTER POT PIE 129

Brandied Lobster Cream, Market Vegetables, Black Truffle
- ROASTED SALMON 39

Jalapeno Creamed Corn, Summer Succotash, Fried Shallots
- PAN-SEARED SEA BASS 47

Yellow Wax Beans, Haricot Vert, Tomato Confit, Basil Fumet
- WHOLE-ROASTED CAULIFLOWER 33

Tahina, Fresno Chili, Toasted Pistachios

WOOD-FIRED STEAKS

- Red Wine Buttered

Served With Black Garlic Vinaigrette
- 14oz. NEW YORK STRIP 70
- 8oz. FILET MIGNON 60
- 16oz. WAGYU RIBEYE 116
- Add: 3 pc. Grilled Shrimp 13 | Blue Cheese Crust 4

MARKET SIDES

- JALAPENO CREAMED CORN 16

Fried Shallots, Red Pepper, Fresh Cilantro
- BLISTERED SNAP PEAS 15

Lemon Zest, Ginger, Mint
- TRUFFLE MAC & CHEESE 21

Elbow Pasta, Three Cheese Blend
- DUCK FAT FRIED POTATOES 19

Thick-Cut Kennebec, Ketchup, House-Made Ranch

TAVERN TASTING

We Kindly Ask Participation From The Entire Table

99 PER PERSON

65 WINE PAIRING

FIRST COURSE

- (Served Family Style)
- WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili

- COLD PACIFIC OYSTERS

Champagne Mignonette

SECOND COURSE

- (Served Family Style)
- STONE FRUIT PANZANELLA SALAD

Local Stone Fruit, Persian Cucumbers, Whipped Ricotta, Citrus Poppyseed Vinaigrette
- LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique, Orange Zest

THIRD COURSE

- (Served Family Style)
- ROASTED SALMON

Jalapeno Creamed Corn, Summer Succotash, Fried Shallots
- WOOD-FIRED 8 OZ. FILET MIGNON

Duck Fat Potatoes, Black Garlic Vinaigrette

SUPPLEMENT

Wagyu Ribeye +25 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

DELLA FATTORIA BAKERY

LIBERTY FARMS DUCKS

GOLDEN GATE MEAT COMPANY

FIORRELLOS ARTISAN GELATO

BELLWETHER FARMS

GLAUM EGGS

CENTRAL MILLING FLOUR

TCHO CHOCOLATE

COUNTY LINE

CLOVER DAIRY

URBANI TRUFFLES

THE CAVIAR CO.