



 **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 varietals 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

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 - 5:00 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

Can be Served Choice Of or Family Style

HAMACHI CRUDO

Strawberries, Tamari, Puffed Rice, Shiso

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

BUTTER LETTUCE SALAD

Strawberry, Almond, Poppy Vinaigrette

WOOD GRILLED OCTOPUS

Chickpea Conserva, Saffron Broth, Salsa Verde

WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

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

Yellow Wax Beans, Haricot Vert, Tomato Confit
Basil Fumet

BRAISED SHORTRIBS

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

WHOLE-ROASTED CAULIFLOWER

Tahina, Pomegranate, Fresno Chili, Pistachios

ROASTED SALMON

Jalapeno Creamed Corn, Summer Succotash, Fried
Shallots

ALEPPO BUTTER ROASTED CHICKEN

Lemon Potatoes, Peas, Feta

DESSERTS

Please Select One

SORBET

Seasonal Accoutrements

BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus

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 / Can be Served Choice Of or Family Style

WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

BUTTER LETTUCE SALAD

Strawberry, Almond, Poppy Vinaigrette

CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

HAMACHI CRUDO

Strawberries, Tamari, Puffed Rice, Shiso

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

MID-COURSE

Please Select Two / Served Family Style

JALAPENO CREAMED CORN

Fried Shallots, Red Pepper, Fresh Cilantro

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

PEPPERONI PIZZA

Crushed Tomatoes, Fresh Mozzarella,
Hobbs Pepperoni

ENTRÉES

Please Select Two / Guest Will Have Choice Of

WHOLE-ROASTED CAULIFLOWER

Tahina, Pomegranate, Fresno Chili, Pistachios

ALEPPO BUTTER ROASTED CHICKEN

Lemon Potatoes, Peas, Feta

PAN SEARED SEA BASS

Yellow Wax Beans, Haricot Vert, Tomato Confit
Basil Fumet

SPRING LAMB PASTA

Cavatelli. Garlic, Broccoli Rabe, Chili Flake

NEW YORK STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

ROASTED SALMON

Jalapeno Creamed Corn, Summer Succotash, Fried
Shallots

DESSERTS

Please select one

SORBET

Seasonal Accoutrements

LEMON RASPBERRY NAPOLEON

Crispy Phyllo Layers, Whipped Cream
Raspberry Sauce

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache

BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus



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 / Can be Served Choice Of or Family Style

CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

HAMACHI CRUDO

Strawberries, Tamari, Puffed Rice, Shiso

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

JALAPENO CREAMED CORN

Fried Shallots, Red Pepper, Fresh Cilantro

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

PEPPERONI PIZZA

Crushed Tomatoes, Fresh Mozzarella,
Hobbs Pepperoni

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

Jalapeno Creamed Corn, Summer Succotash, Fried
Shallots

FILET MIGNON STEAK FRITES

Duck Fat Fried Potatoes, Black Garlic Vinaigrette

PAN SEARED SEA BASS

Yellow Wax Beans, Haricot Vert, Tomato Confit
Basil Fumet

ALEPPO BUTTER ROASTED CHICKEN

Lemon Potatoes, Peas, Feta, Mint

DESSERTS

Please Select Two / Guest Will Get Choice Of

SORBET

Seasonal Accoutrements

LEMON RASPBERRY NAPOLEON

Crispy Phyllo Layers, Whipped Cream
Raspberry Sauce

**THE WIT & WISDOM CANDY
BAR**

Milk Chocolate Caramel Cream, Fudge

BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus



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

JALAPENO CREAMED CORN Fried Shallots, Red Pepper, Fresh Cilantro

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

PEPPERONI PIZZA

Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

SHELLFISH TOWER

LOCAL OYSTERS, POACHED SHRIMP, LOBSTER 135

Ice-Cold with Classic Sauces & Garnish

Serves 5-6

MINA RESERVE WHITE STURGEON CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Bilini, Whipped Creme Fraiche

.5 oz 70 / 1 oz 135

CHEF MINA'S LOBSTER POT PIE 119

Whole Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables