



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

Caleb Jones

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

Served Family Style

PETITE ROMAINE CAESAR

Garlic Streussel, Parmesan, Chives, Saper
Aioli Dressing

WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

BUTTER LETTUCE SALAD

Hearts of Palm, Avocado, Grapefruit,
Radish, Fine Herbes, Red Wine Vinaigrette

HAMACHI CRUDO

Cucumber, Scallion, Crispy Rice Pearls,
Truffle Vinaigrette

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze, Black Pepper,
Orange Zest

ENTRÉES

Please Select Two

Served Family Style

FRESH PAPPARDELLE

Wild Mushrooms, Walnuts, Butternut Squash Purée,
Thyme Jus

ROASTED CAULIFLOWER

Tahina, Fresno Chili, Toasted Pistachio,
Pickled Raisins, Za'atar Spice

ORA KING SALMON

Jalapeño Creamed Corn, Succotash, Crispy
Shallots

BRAISED SHORTRIBS

Duck Fat-Fried Potatoes, Red Wine Demi

ORGANIC MARY'S BRICK CHICKEN

Potato Puree, Green Beans, Espelette-Onion
Chicken Jus

DESSERTS

Please Select One

BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus

SORBET

Seasonal Accoutrements

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

BUTTER LETTUCE SALAD

Hearts of Palm, Avocado, Grapefruit, Radish,
Fine Herbes, Red Wine Vinaigrette

PETITE ROMAINE CAESAR

Garlic Streussel, Parmesan, Chives,
Saper Aioli Dressing

HAMACHI CRUDO

Cucumber, Scallion, Crispy Rice Pearls, Truffle
Vinaigrette

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze, Black Pepper,
Orange Zest

MID-COURSE

Please Select Two / Served Family Style

CREAMED CORN

Jalapeño, Cilantro

CHARRED BROCCOLI

Preserved Lemon Vinaigrette

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,

ENTRÉES

Please Select Two / Guest Will Have Choice Of

ROASTED CAULIFLOWER

Tahina, Fresno Chili, Toasted Pistachio, Pickled
Raisins, Za'atar Spice,

ORGANIC MARY'S BRICK CHICKEN

Potato Puree, Green Beans, Espelette-Onion
Chicken Jus

FILET MIGNON & FRITES

Duck Fat Fried Potatoes, Red Wine Demi

ORA KING SALMON

Jalapeño Creamed Corn, Succotash, Crispy Shallots

FRESH PAPPARDELLE

Wild Mushrooms, Walnuts, Butternut Squash Purée,
Thyme Jus

DESSERTS

Please select one

SORBET

Seasonal Accoutrements

BUTTERMILK PANNA COTTA

Coconut Sorbet, Roasted Pineapple, Cashews

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

PETITE ROMAINE CAESAR

Garlic Streussel, Parmesan, Chives,
Saper Aioli Dressing

HAMACHI CRUDO

Cucumber, Scallion, Crispy Rice Pearls,
Truffle Vinaigrette

STICKY ORANGE DUCK WINGS

Grand Marnier Glaze, Black Pepper,
Orange Zest

BUTTER LETTUCE SALAD

Hearts of Palm, Avocado, Grapefruit, Radish,
Fine Herbes, Red Wine Vinaigrette

MID-COURSE

Please Select Two / Served Family Style

CREAMED CORN

Jalapeño, Cilantro

CHARRED BROCCOLI

Preserved Lemon Vinaigrette

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

ROASTED CAULIFLOWER

Tahina, Fresno Chili, Toasted Pistachio, Pickled
Raisins, Za'atar Spice

ORA KING SALMON

Jalapeño Creamed Corn, Succotash, Crispy
Shallots

NEW YORK STEAK & FRITES

Duck Fat-Fried Potatoes, Red Wine Demi

ORGANIC MARY'S BRICK CHICKEN

Potato Puree, Green Beans, Espelette-Onion
Chicken Jus

FRESH PAPPARDELLE

Wild Mushrooms, Walnuts, Butternut Squash Purée,

DESSERTS

Please Select Two / Guest Will Get Choice Of

SORBET

Seasonal Accoutrements

BUTTERMILK PANNA COTTA

Coconut Sorbet, Roasted Pineapple, Cashews

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

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
Serves 10-12

SIDES TO SHARE

CHARRED BROCOLLI 15 Preserved Lemon Vinaigrette

CREAMED CORN 15 Jalapeño, Cilantro

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

PIZZA

MARGHERITA PIZZA 25

Crushed Tomatoes, Fresh Mozzarella, Basil

BOMBA CALABRESE PIZZA 26

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

PEPPERONI PIZZA 25

Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

SHELLFISH TOWER

LOCAL OYSTERS, POACHED SHRIMP, LOBSTER 165

Ice-Cold with Classic Sauces & Garnish

Serves 5-6