



# WIT & WISDOM

PRIVATE DINING



## ABOUT US

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### WIT & WISDOM

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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.

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#### MANAGING CHEF

Michael Mina

#### EXECUTIVE CHEF

Jake Westerlund

#### GENERAL MANAGER

Luka Kalinic

#### RESTAURANT BUYOUT

150 Seated

195 Reception

#### PRIVATE DINING PATIO

60 Seats Seated

75 For Reception

#### WATERFALL PATIO

60 Seats Seated

100 For Reception

#### MAIN DINING ROOM

60 Seats Seated

### HOURS OF OPERATION

#### HAPPY HOUR

Tuesday - Sunday 4:00 - 5:00 pm

#### DINNER

Tuesday - Sunday 5:00pm - 9:00 pm



MINA

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## MICHAEL MINA

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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.





## ROOM RENTALS

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### **FULLY PRIVATE SPACES**

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**WATERFALL PATIO** Seated 60 / Reception 100  
F & B Minimum \$9,000 & Room Rental \$2,500

**MAIN DINING ROOM** Seats 50  
F & B Minimum \$11,000 & Room Rental \$3,000

**PRIVATE DINING PATIO** Seats 50 / 60 Reception  
F & B Minimum \$8000 & Room Rental \$2,000

**FULL VENUE BUYOUT**  
F & B Minimum \$30,000 & Room Rental \$5,000

### **SEMI PRIVATE SPACES**

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**FIREPLACE DINING ROOM** Seats 30 / Reception 40  
F & B Minimum \$3,500 & Room Rental \$2,000

**OUTDOOR CONVERSATION FIREPIT** Seats 12  
F & B Minimum \$1,200

**HALF THE PRIVATE DINING PATIO** Seated 22 / Reception 30  
F & B Minimum \$4,000 & Room Rental \$1,000

**HALF OF THE WATERFALL PATIO** Seats 30 / Reception 40  
F & B Minimum \$4,000 & Room Rental \$1,000



— PRIVATE DINING —

## \$105 Per Person

Family Style Three Course Menu

### COMPLIMENTARY PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt

## APPETIZERS

Select Three / Served Family Style

### DUNGENESS CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Streusel, Parmesan  
Cheese, Crispy Capers

### BUTTER LETTUCE SALAD

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

### WARM NAPA VALLEY OLIVES

Orange Zest, Rosemary, Fresno Chili Peppers

### HAMACHI CRUDO

Cucumber, Scallion, Crispy Rice Pearls  
Truffle Vinaigrette

### STICKY ORANGE DUCK WINGS

Grand Marnier Glaze, Black Pepper  
Orange Zest

## ENTRÉES

Select Two / Served Family Style

### BRAISED SHORTRIBS

Duck Fat-Fried Potatoes, Red Wine Demi

### ROASTED CAULIFLOWER

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

### ORA KING SALMON

Fondant Potatoes, Mint & Pea Puree, English Peas  
Fava Beans, Pea Shoots, Shaved Radish

### ORGANIC MARY'S BRICK CHICKEN

Potato Purée, Harissa Roasted Carrots  
Onion Chicken Jus

## DESSERTS

Select One / Served plated

### BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus

### THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge Brownie  
Peanut Butter Ganache

### SORBET

Seasonal Accoutrements



— PRIVATE DINING —

## \$119 Per Person

Plated Four Course Menu

### COMPLIMENTARY PARKER HOUSE ROLLS

Whipped Ricotta, Black Pepper Honey, Smoked Fennel Salt

### APPETIZERS

*Select Three / Served Choice Of or Family Style*

#### DUNGENESS CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Streusel, Parmesan Cheese  
Crispy Capers

#### 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  
Fines Herbes, Red Wine Vinaigrette

### MID-COURSE

*Select Two / Served Family Style*

#### 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

#### CONCHIGLIE PASTA

Creamy Pistou, Cherry Tomatoes, Artichoke Hearts  
Parmesan Cheese, Fines Herbes

### ENTRÉES

*Select Two / Served Choice Of*

#### ROASTED CAULIFLOWER

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

#### FILET MIGNON FRITES

Duck Fat Fried Potatoes, Red Wine Demi

#### ORGANIC MARY'S BRICK CHICKEN

Potato Purée, Harissa Roasted Carrots  
Onion Chicken Jus

#### ORA KING SALMON

Fondant Potatoes, Mint & Pea Puree, English Peas  
Fava Beans, Pea Shoots, Shaved Radish

### DESSERTS

*Select One / Served Plated*

#### THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge  
Brownie, Peanut Butter Ganache

#### SORBET

Seasonal Accoutrements

#### BLUEBERRY CREAM PIE PARFAIT

Burnt Honey Cream, Blueberry Jam, Pistachios,  
Graham Cake

#### 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**

*Select Three / Served Choice Of or Family Style*

**DUNGENESS CRAB &  
ENDIVE CAESAR**

Caper Aioli, Garlic Streusel, Parmesan Cheese  
Crispy Capers

**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  
Fines Herbes, Red Wine Vinaigrette

**MID-COURSE**

*Select Two / Served Family Style*

**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

**CONCHIGLIE PASTA**

Creamy Pistou, Cherry Tomatoes, Artichoke Hearts  
Parmesan Cheese, Fines Herbes

**ENTRÉES**

*Select Three*

*Served Choice Of*

**ROASTED CAULIFLOWER**

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

**ORA KING SALMON**

Fondant Potatoes, Mint & Pea Puree, English  
Peas, Fava Beans, Pea Shoots, Shaved Radish

**NEW YORK STEAK FRITES**

Duck Fat-Fried Potatoes, Red Wine Demi

**ORGANIC MARY'S BRICK CHICKEN**

Potato Purée, Harissa Roasted Carrots  
Onion Chicken Jus

**DESSERTS**

*Select Two / Served Choice Of*

**THE WIT & WISDOM CANDY BAR**

Milk Chocolate Caramel Cream  
Fudge Brownie, Peanut Butter Ganache

**SORBET**

Seasonal Accoutrements

**BLUEBERRY CREAM PIE PARFAIT**

Burnt Honey Cream, Blueberry Jam, Pistachios,  
Graham Cake

**BASQUE COUNTRY CHEESECAKE**

Farmer's Market Strawberries, Preserved Citrus



— PRIVATE DINING —

## **ADD TO ANY MENU**

### *SIDES TO SHARE*

**CHARRED BROCCOLI 15** Preserved Lemon Vinaigrette

**GRILLED DELTA ASPARAGUS 15** Shaved Prosciutto, Crushed Macrona Almonds

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

**MARGHERITA PIZZA 29** Crushed Tomatoes, Fresh Mozzarella, Basil

**BOMBA CALABRESE PIZZA 28** Calabrian Peppers, Bellwether Farms Ricotta, Hot Honey, Wild Arugula

**PEPPERONI PIZZA 28** Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

**CHEESE & CHARCUTERIE 110** Served with Seasonal Preserves, Nuts & Crackers - Serves 10-12

### **SHELLFISH TOWER**

**LOCAL OYSTERS, POACHED SHRIMP, LOBSTER 145** Ice-Cold with Classic Sauces & Garnish - Serves 5-6

### **CANAPÉ MENU**

*TRAY PASSED FOR RECEPTIONS WITH PRIVATE ROOMS ONLY:  
Minimum Order of 12 Per Item*

**PACIFIC OYSTERS ON THE HALF SHELL 5**

**SHRIMP COCKTAIL SHOOTERS** Gin Spiked Cocktail Sauce **6**

**OYSTER SHOOTERS** Diane Mina's Bloody Mary Mix, Champagne Mignonette **6**

**CRAB & ENDIVE CAESAR CUPS 6**

**BLACK TRUFFLE ARANCINI'S** with Tomato Jam **5**

**CAPRESE SKEWERES** with Balsamic Glaze **5**

**DEVEILED EGGS** Crème Fraiche & White Sturgeon Caviar **8**

**SEASONAL BURRATA TOAST POINTS 6**

**POTATO ROSTI** Smoked Salmon, Crème Fraiche, Dill **7**