



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

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

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.





ROOM RENTALS

FULLY PRIVATE SPACES

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 \$8,000 & Room Rental \$2,000

FULL VENUE BUYOUT Seats 120 / Reception 200
(Available Monday-Sunday)
F & B Minimum \$30,000 & Room Rental \$5,000

SEMI PRIVATE SPACES

FIREPLACE DINING ROOM Seats 30 / Reception 40
F & B Minimum \$4,000 & Room Rental \$1,500

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 ENDIVES

Caper Aioli, Garlic Streusel,
Parmesan Cheese, Crispy Capers

BUTTER LETTUCE SALAD

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

OR A KING SALMON

Sweet Corn Succotash, Sugar Snap Peas, Basil
Blistered Cherry Tomatoes, Lemon Oil Citronette

ORGANIC MARY'S BRICK CHICKEN

Sweet And Spicy Peppers, Fennel
Crispy Rosemary Potatoes

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 ENDIVES

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

Avocado, Grapefruit, Radish
Fines Herbes, Red Wine Vinaigrette

MID-COURSE

Select Two / Served Family Style

MARGHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

LAMB SAUSAGE PIZZA

Calabrian Chili, Charred Broccolini
Caramelized Onion, Red Sauce

PEPPERONI PIZZA

Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

MOREL CAVATELLI PASTA

Corn Pudding, Black Truffle, Saba

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

Sweet And Spicy Peppers, Fennel
Crispy Rosemary Potatoes

ORA KING SALMON

Sweet Corn Succotash, Sugar Snap Peas, Basil
Blistered Cherry Tomatoes, Lemon Oil Citronette

DESSERTS

Select One / Served Plated

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream, Fudge
Brownie, Peanut Butter Ganache

SORBET

Seasonal Accoutrements

LEMON RASPBERRY NAPOLEON

Crispy Phyllo Layers, Whipped Cream
Raspberry Sauce

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 ENDIVES

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

Avocado, Grapefruit, Radish
Fines Herbes, Red Wine Vinaigrette

MID-COURSE

Select Two / Served Family Style

MARGHERITA PIZZA

Crushed Tomatoes, Fresh Mozzarella, Basil

LAMB SAUSAGE PIZZA

Calabrian Chili, Charred Broccolini
Caramelized Onion, Red Sauce

PEPPERONI PIZZA

Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

MOREL CAVATELLI PASTA

Corn Pudding, Black Truffle, Saba

ENTRÉES

Select Three

Served Choice Of

ROASTED CAULIFLOWER

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

ORA KING SALMON

Sweet Corn Succotash, Sugar Snap Peas, Basil
Blistered Cherry Tomatoes, Lemon Oil Citronette

NEW YORK STEAK FRITES

Duck Fat-Fried Potatoes, Red Wine Demi

ORGANIC MARY'S BRICK CHICKEN

Sweet And Spicy Peppers, Fennel
Crispy Rosemary Potatoes

DESSERTS

Select Two / Served Choice Of

THE WIT & WISDOM CANDY BAR

Milk Chocolate Caramel Cream
Fudge Brownie, Peanut Butter Ganache

SORBET

Seasonal Accoutrements

LEMON RASPBERRY NAPOLEON

Crispy Phyllo Layers, Whipped Cream
Raspberry Sauce

BASQUE COUNTRY CHEESECAKE

Farmer's Market Strawberries, Preserved Citrus



PRIVATE DINING

ADD TO ANY MENU

SIDES TO SHARE

CHARRED BROCCOLINI 15 Preserved Lemon Vinaigrette

ASPARAGUS STIR FRY 15 Ginger, Garlic, Scallion

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

MARGHERITA PIZZA 29 Crushed Tomatoes, Fresh Mozzarella, Basil

LAMB SAUSAGE PIZZA 32 Calabrian Chili, Charred Broccolini, Caramelized Onio, Red Sauce

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