

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, Seatlle 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 https://theminagroup.com/ 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 60 / 80 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 30 / Reception 40
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
Pear, Shaved Persimmon, Chevre
Toasted Walnuts, Champagne Honey Vinaigrette

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

AHI TUNA ROLLS
Crispy Onions, Jalapeño
Rosted Garlic Ponzu

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
Haricot Verts, Toasted Almonds
Warm Bacon Vinaigrette

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

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THE WIT & WISDOM CANDY BAR
Milk Chocolate Caramel Cream, Fudge Brownie
Peanut Butter Ganache

SORBET
Seasonal Accoutrements

Tax, gratuity and a 5% set up fee are not included. | Menu items subject to change based on seasonal availability..

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

AHI TUNA ROLLS
Crispy Onions, Jalapeño
Roasted Garlic Ponzu

STICKY ORANGE DUCK WINGS
Grand Marnier Glaze, Black Pepper, Orange Zest

BUTTER LETTUCE SALAD
Pear, Shaved Persimmon, Chevre
Toasted Walnuts, Champagne Honey Vinaigrette

MID-COURSE

Select Two / Served Family Style

MARGHERITA PIZZA
Crushed Tomatoes, Fresh Mozzarella, Basil

FALL HARVEST PIZZA
Garlic Purée, Roasted Butternut Squash
Ricotta, Mozzarella Curd, Fresh Truffle

PEPPERONI PIZZA
Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

HAND CUT PAPPARDELLE PASTA
Butternut Squash, Brown Butter, Sage, Parmesan
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
Haricot Verts, Toasted Almonds
Warm Bacon Vinaigrette

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

Tax, Gratuity and a 5% set up fee are not included. | Menu items subject to change based on seasonal availability..

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

AHI TUNA ROLLS
Crispy Onions, Jalapeño
Roasted Garlic Ponzu

STICKY ORANGE DUCK WINGS
Grand Marnier Glaze, Black Pepper, Orange Zest

BUTTER LETTUCE SALAD
Pear, Shaved Persimmon, Chevre
Toasted Walnuts, Champagne Honey Vinaigrette

MID-COURSE

Select Two / *Served Family Style*

MARGHERITA PIZZA
Crushed Tomatoes, Fresh Mozzarella, Basil

FALL HARVEST PIZZA
Garlic Purée, Roasted Butternut Squash
Ricotta, Mozzarella Curd, Fresh Truffle

PEPPERONI PIZZA
Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

HAND CUT PAPPARDELLE PASTA
Butternut Squash, Brown Butter, Sage, Parmesan
Truffle, Saba

ENTRÉES

Select Three
Served Choice Of

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

ORA KING SALMON
Haricot Verts, Toasted Almonds
Warm Bacon Vinaigrette

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

Tax, gratuity and a 5% set up fee are not included.| Menu items subject to change based on seasonal availability..

PRIVATE DINING

ADD TO ANY MENU

SIDES TO SHARE

BRUSSELS SPROUTS 15 Sweet And Sour, Honey Crisp Vinaigrette

HARICOT VERTS 15 Brown Butter, Toasted Almonds, Fresh Lemon

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

MARGHERITA PIZZA 29 Crushed Tomatoes, Fresh Mozzarella, Basil

FALL HARVEST PIZZA 36 Garlic Purée, Roasted Butternut Squash
Ricotta, Mozzarella Curd, Fresh Truffle

PEPPERONI PIZZA 28 Crushed Tomatoes, Fresh Mozzarella, Hobbs Pepperoni

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

SHELLFISH TOWER

OYSTERS, SHRIMP, CRAB, LOBSTER 180 Ice-Cold with Classic Sauces & Garnish - *Serves 5-6*

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