



 **WIT & WISDOM** 

PRIVATE DINING



## ABOUT US

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### WIT & WISDOM

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Wit & Wisdom Sonoma is Chef Michael Mina's first venture into wine country dining, and delivers Mina's signature flair with a highly curated culinary experience perfect for any time of day. This charming wine country tavern offers American comfort food and a robust wine list nestled in the heart of Sonoma. The restaurant features regional California cuisine cooked on a hearth oven, buoyed by a magnificent wine program as only MINA delivers. 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 who are looking for a different type of tasting room in wine country.

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#### MANAGING CHEF

Michael Mina

#### EXECUTIVE CHEF

Danny Girolomo

#### EXECUTIVE SOUS CHEF

Matt Cardona

#### LEAD SOMMELIER

Alexandre Calvi

#### WIT & WISDOM BUYOUT

150 Seated

200 Reception

#### PRIVATE DINING ROOM

60 Seats Seated

100 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

3:00 - 5:00 pm



## PRIVATE DINING

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### OUR MENUS

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Menu preparations center around the restaurant's variety of open-fire cooking methods: a wood-fired pizza oven, Josper Charcoal Oven, and wood-burning stove. Wit & Wisdom Tavern serves dinner for resort guests and locals alike.

Wit & Wisdom's beverage program features a predominately local wine and craft beer list. Wines will highlight some of the best from the Sonoma and Napa Valley regions, with a special focus on wines produced by sommeliers. California craft beers will also be highlighted, with a focus on Northern California.

Additionally, a craft cocktail program will feature unique cocktails that feature the freshest of ingredients, home-made syrups and tinctures all to provide a variety of cocktails whether you're there for happy hour, dinner, or a nightcap.





ABOUT

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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, Food Arts 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 and Scottsdale; BOURBON PUB and MICHAEL MINA's TAILGATE in Santa Clara; BOURBON PUB at San Francisco International Airport; CLOCK BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco, San Diego & Las Vegas; MICHAEL MINA in San Francisco and Las Vegas; MINA BRASSERIE in Dubai; MINA'S FISH HOUSE in Oahu; PABU in San Francisco and Boston; PIZZA & BURGER in Miami Beach; STRIP-STEAK in Las Vegas, Miami Beach and Waikiki; THE HANDLE BAR in Jackson Hole; TRAILBLAZER TAVERN in San Francisco. For a complete list of restaurants please visit <http://michaelmina.net>. Follow Michael Mina on Facebook at Michael Mina, and on Instagram at @ChefMichaelMina.



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## PRIVATE DINING

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**\$109 Per Person Three Course Menu**

### APPETIZERS

— Please Select Three —

#### HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

#### BURRATA

Bomba Calabrese, Toast Points

#### PASTRAMI BEEF TARTARE

Potato Chip, Spicy Brown Mustard  
Marble Rye Crumble

#### LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

#### CRAB & ENDIVE CAESAR

Caper Aioli, Garlic Bread Crumb, Parmesan

#### MIXED BABY GREENS

Warm Apple Butter, Walnut Oil,  
Cherry Balsamic, Blue Cheese

### ENTRÉES

— Please Select Three —

#### BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

#### PAN-SEARED SEABASS

Saffron Fregola, Preserved Lemon, Sun-Dried Tomato, Fennel

#### ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

#### WOOD-GRILLED BRICK CHICKEN

Truffled Mac & Cheese, Baby Carrots, Broccolini

### DESSERTS

#### BASQUE COUNTRY CHEESECAKE

Spiced Caramel Apples, Honey-Sesame Crisp

#### THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate  
Peanut Butter Crumble



## PRIVATE DINING

**\$119 per person**  
**Family-Style Menu**

### APPETIZERS

Please Select Three

#### BURRATA

Burrata, Bomba Calabrese, Toast Points

#### MIXED BABY GREENS

Warm Apple Butter, Walnut Oil,  
Cherry Balsamic, Blue Cheese

#### HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

#### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

#### KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

#### PASTRAMI BEEF TARTARE

Potato Chips, Spicy Brown Mustard  
Marble Rye Crumble

### MID-COURSE

Please Select Two

#### TAGLIATELLE TARTUFATA

Burgundy Truffle, Egg Yolk, Parmesan  
Bona Fortuna Olive Oil

#### DUNGENESS CRAB CHITARRA

Trout Roe, Jalapeno, Lemon, Alepo  
*\$14 Supplement PP*

#### ROASTED BUTTERNUT PIZZA

Basil Pesto, Bacon, Arugula, Pecorino

#### MARGHERITA PIZZA

Bona Furtuna Tomatoes, Garlic  
Fresh Mozzarella, Basil

#### WILD MUSHROOM PIZZA

Taleggio, Yukon Gold Potatoes, Fresh Black Truffle  
*\$15 Supplement pp*

### ENTRÉES

Please select two

#### WOOD-GRILLED BRICK CHICKEN

Truffled Mac & Cheese, Baby Carrots, Broccolini

#### ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

#### PAN-SEARED SEABASS

Saffron Fregola, Preserved Lemon, Sun-Dried Tomato, Fennel

#### GRILLED 12oz. PORK CHOP

Cabbage Agrodolce, Cauliflower, Salsify  
*\$10 Supplement pp*

#### BAVETTE STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette

### DESSERTS

Please select one

#### BASQUE COUNTRY CHEESECAKE

Spiced Carmel Apple, Honey-Sesame Crisp

#### THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate  
Peanut Butter Crumble



## PRIVATE DINING

\$129 per person

### Four Course Menu

#### APPETIZERS

Please Select Three

##### BURRATA

Burrata, Bomba Calabrese, Toast Points

##### MIXED BABY GREENS

Warm Apple Butter, Walnut Oil, Cherry Balsamic, Blue Cheese

##### HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

##### LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

##### KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

##### PASTRAMI BEEF TARTARE

Potato Chips, Spicy Brown Mustard  
Marble Rye Crumble

#### MID-COURSE

Please Select Three

##### TAGLIATELLE TARTUFATA

Burgundy Truffle, Egg Yolk, Parmesan  
Bona Fortuna Olive Oil

##### DUNGENESS CRAB CHITARRA

Trout Roe, Jalapeno, Lemon, Alepo  
\$14 Supplement pp

##### DRUNKEN CLAM PIZZA

Preserved Lemon, Tomatillo, Chili Paste

##### MARGHERITA PIZZA

Bona Furtuna Tomatoes, Garlic, Fresh Mozzarella, Basil

##### WILD MUSHROOM PIZZA

Taleggio, Yukon Gold Potatoes, Fresh Black Truffle  
\$15 Supplement pp

#### ENTRÉES

Please Select Three

##### NY STRIP STEAK FRITES

Duck Fat-Fried Potatoes, Black Garlic Vinaigrette  
\$15 Supplement pp

##### PAN-SEARED SEABASS

Saffron Fregola, Preserved Lemon, Sun-Dried Tomato, Fennel

##### ROASTED SALMON

Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

##### WOOD-GRILLED BRICK CHICKEN

Truffled Mac & Cheese, Baby Carrots, Broccolini

##### GRILLED 12oz. PORK CHOP

Cabbage Agrodolce, Cauliflower, Salsify  
\$10 Supplement pp

#### DESSERTS

Please Select Two

##### BASQUE COUNTRY CHEESECAKE

Spiced Carmel Apple, Honey-Sesame Crisp

##### THE TANGERINE

Candied Orange Peel, Manderin  
White Chocolate Mousse, Vanilla Sponge

##### THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate  
Peanut Butter Crumble



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PRIVATE DINING

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CANAPÉ MENU

**BOMBA CALABRESE, BURRATA, TOAST POINTS 6**

**LIBERTY FARMS DUCK WINGS 9**

**KING CRAB & ENDIVE CAESAR 8**

**SHRIMP COCKTAIL 9**

**EGGS MIMOSA 5**

**PACIFIC OYSTERS ON THE HALF SHELL 5**

ADD TO ANY MENU

PLATTERS 105

**CHEESE & CHARCUTERIE**

Served with Seasonal Preserves, Nuts, Pickles & Firebrand Bakery Bread

PIZZA

**MARGHERITA PIZZA 23**

Bona Furtuna Tomatoes, Garlic  
Fresh Mozzarella, Basil

**ROASTED BUTTERNUT PIZZA 25**

Basil Pesto, bacon, arugula, pecorino

**DRUNKEN CLAM PIZZA 24**

Preserved Lemon, Tomatillo, Chili Paste

**WILD MUSHROOM PIZZA 42**

Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

SHELLFISH TOWER

Oysters, Shrimp, King Crab, Lobster

Serves 5-6 185

MINA RESERVE CAVIAR

Eggs Mimosa, Potato Cakes & Whipped Creme Fraiche  
95 .5 oz / 185 1 oz.

**FIREBRAND BAKERY SWEET POTATO ROLLS 11 / MARINATED OLIVES 12 / DUCK FAT-FRIED POTATOES 15**

Whipped Ricotta, Black Pepper-Honey / Orange Zest, Rosemary / Ranch Dip & Pickle Ketchup

As a Trio 30





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