



WIT & WISDOM

PRIVATE DINING



ABOUT US

WIT & WISDOM

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.

MANAGING CHEF

Michael Mina

PRIVATE DINING ROOM

46 Seats

EXECUTIVE CHEF

Harrison Chernick

PATIO

46 Seats

GENERAL MANAGER

Seth Johnson

MAIN DINING ROOM

74 Seats

MASTER SOMMELIER

Jeremy Shanker

HOURS OF OPERATION

Monday - Sunday

WIT & WISDOM BUYOUT

150 Seated

200 Reception





PRIVATE DINING

OUR MENUS

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

Wit & Wisdom's beverage program will feature 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 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, brunch or lunch.





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, 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; STRIPSTEAK 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.



PRIVATE DINING

\$69 per person

Please select one from each category

APPETIZERS

ROASTED HEIRLOOM CARROTS

Vadouvan Yogurt, Piquillo Peppers, Walnuts
Tangerine Vinaigrette

ASPARAGUS TARTINE

Whipped Ricotta, Prosciutto
Chardonnay Beurre Blanc

SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream
Au Poivre

ENTRÉES

FLAT IRON STEAK

Crispy Fingerling Potatoes, Smoked Beef Fat Bordelaise

KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

SPATCHCOCK ROAST CHICKEN

Porcini Corn Bread, Maitake Mushrooms, Jus

BROCCOLINI FOR THE TABLE

DESSERTS

SWANTON BERRY FARM SHORTCAKE

Apricot-Poppyseed Biscuit, Roasted Strawberries

THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

ADD TO ANY MENU

SHELLFISH TOWER

Petite serves 3-4 | Grande serves 5-6

PIZZA

Served as a family-style mid-course

**supplement pricing on canapé page*



PRIVATE DINING

\$79 per person, Served family-style

APPETIZERS

Please select three

ASPARAGUS TARTINE

Whipped Ricotta, Prosciutto, Chardonnay Beurre Blanc

LITTLENECK CLAMS

Chorizo, Fresno Chili, Cilantro, Grilled Bread

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

MID-COURSE

Please select two

TAGLIATELLE

Arugula Pesto, Guanciale, Pine Nut

BAKED CANNELONI

Spinach, Artichoke, Parmesan Fonduta

LAMB SAUSAGE PIZZA

Mozzarella, Charred Broccolini, Bona Furtuna Tomatoes

CARBONARA PIZZA

Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

ENTRÉES

Please select two

SPATCHCOCK ROAST CHICKEN

Porcini Corn Bread, Maitake Mushrooms, Jus

KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

BRANZINO

Fennel Salad, Citronette, Roasted Lemon

CRISPY BERKSHIRE PORCHETTA

Braised Greens, Stone Fruit Mostarda

FLAT IRON STEAK FRITES

Crispy Fingerling Potatoes, Smoked Beef Fat Bordelaise

8oz Filet Mignon \$15 Supplement

SIDES FOR THE TABLE

Spicy Broccolini | Brussels Sprouts

DESSERTS

Please select one

SWANTON BERRY FARM SHORTCAKE

Apricot-Poppyseed Biscuit, Roasted Strawberries

THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble



PRIVATE DINING

\$89 per person

Please select one from each category

APPETIZERS

SAVORY 'POP TART'

Braised Short Rib, Horseradish Cream, Au Poivre

ASPARAGUS TARTINE

Whipped Ricotta, Prosciutto
Chardonnay Beurre Blanc

LIBERTY FARMS DUCK WINGS

Grand Marnier & Black Pepper Gastrique

MID-COURSE

KING CRAB & ENDIVE CAESAR

Caper Aioli, Herbed Bread Crumb, Parmesan

BAKED CANNELLONI

Spinach, Artichoke, Parmesan Fonduta

WOOD-ROASTED CAULIFLOWER

Turmeric-Pickled Sultanas, Pomegranate, Tahena

ENTRÉES

SPATCHCOCK ROAST CHICKEN

Porcini Corn Bread, Maitake Mushrooms, Jus

KING SALMON

Toasted Farro, Roasted Wild Mushrooms, Pinot Noir Reduction

FLAT IRON STEAK FRITES

Crispy Fingerling Potatoes, Smoked Beef Fat Bordelaise

8oz Filet Mignon \$15 Supplement

BROCCOLINI FOR THE TABLE

DESSERTS

SWANTON BERRY FARM SHORTCAKE

Apricot-Poppyseed Biscuit, Roasted Strawberries

THE CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

ADD TO ANY MENU

SHELLFISH TOWER

Petite serves 3-4 | Grande serves 5-6

PIZZA

Served as a family-style mid-course

**supplement pricing on canapé page*



PRIVATE DINING

CANAPÉ MENU

- ASPARAGUS TOAST** 6
- LIBERTY FARMS DUCK WINGS** 9
- KING CRAB & ENDIVE CAESAR** 8
- SHRIMP COCKTAIL** 9
- DEVILED EGGS** 5
- PACIFIC OYSTERS ON THE HALF SHELL** 5

PLATTERS

- CHEESE PLATTER** 105
- CHARCUTERIE PLATTER** 105

ADD TO ANY MENU

SHELLFISH TOWER

Petite serves 3-4 89

Grand serves 5-6 119

PIZZA

served as a family-style mid-course

LAMB SAUSAGE 21

Mozzarella, Charred Broccolini, Bona Furtuna Tomatoes

BRUSSELS SPROUTS & FONTINA 24

Black Pepper-Honey, Brown Butter, Shallot

CARBONARA 23

Guanciale, Yukon Gold Potatoes, Poached Farm Egg, Pecorino Romano