



Chef Ken Frank welcomes you!

Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious Michelin Star. All menus have been customized by our chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan producers and growers. Our devotion to using only the finest seasonal ingredients is manifest on every plate. Our commitment to responsibly grown and ethically produced foods will leave you feeling renewed.

We can accommodate groups of up to 12 guests in our main dining room, and groups up to 45 guests on our beautiful glass-enclosed, fully heated terrace, year-round. For larger groups of up to 240 guests, we offer 12,000 square feet of event space, inside and out, within the The Westin Verasa Napa property. Let us create a memorable experience for your next important event.

ABOUT KEN

Since becoming a chef in the mid-1970's, Ken Frank has earned a stellar reputation for his personalized style of cooking, grounded in the French cuisine he grew to know and love while living in France as teenager. Frank first achieved national acclaim when he was Chef of La Guillotine Restaurant at age 21 in 1977. At that time he was a pioneer, insisting on using only the freshest, seasonal, quality ingredients. He was the original Chef at Michael's in Santa Monica, considered the Los Angeles birthplace of "California Cuisine," which he left in 1979 to open the first La Toque on the Sunset Strip at age 23. After a 14-year run, Frank sold the original La Toque in 1994 and spent the next year working for The House of Blues. In 1996, he opened the award-winning Fenix at the Argyle Hotel. He finally heeded the call of the wine country and moved north to open a new La Toque in Rutherford in 1998. After a successful ten year run in Rutherford, Frank moved his signature restaurant to the new Westin Verasa Napa, in the fall of 2008.

La Toque at The Westin Verasa Napa is a showcase for Chef Frank's modern French cuisine and his passion for fine wine. This "French chef in a California body," as he likes to call himself, has pushed his cuisine in a more harmonious wine friendly direction and the restaurant has become well known for its savvy wine pairings.

MENU & DINING OPTIONS

For smaller groups of 8 guests or less, our regular menu is available. For groups of 9 or more, our Chef's Table Tasting Menu, Vegetable Tasting Menu, or prix fixe menu options are offered.

In consideration of other guests' comfort, dining with very young children is discouraged.

To ensure the best experience for your guests, we have designed the following menu options:

Chef's Table Tasting Menu

Nine-course degustation menu, \$205 per person.

Optional wine pairing, \$95 per person.

Chef's Vegetable Tasting Menu

Five savory courses plus dessert menu. Dairy and eggs are used, but no fish, meat, or meat stocks, \$95 per person.

Optional wine pairing, \$75 per person.

Prix Fixe Five-Course Menu

Four savory courses plus dessert menu, \$108 per person. Optional wine pairing, \$68 per person.

Optional dessert wine pairing, \$14 per person. See Core Menu Options

Prix Fixe Four-Course Menu

Three savory courses plus dessert menu, \$90 per person. Optional wine pairing, \$52 per person.

Optional dessert wine pairing, \$14 per person. See Core Menu Options

Build a Larger Prix Fixe Menu

This choice offers you the option to add additional courses to our above offered Prix Fixe Five-Course Menu. Pricing TBD.

The wine pairings listed are optional with all menus, but are *highly suggested*. Our sommeliers bring years of service and wine knowledge directly to your table. Their expertly chosen wines and interaction with your guests can make for a truly memorable dinner. If you would prefer to choose wines by the bottle from our extensive cellar, please inquire about the latest wine list.

When selecting to do any of our Prix Fixe Menus groups of 15 or more guests are limited to one selection per course from our core menu availability. Menu items may change due to availability of product, but we will make every attempt to prepare your menu as selected.

Allowances for dietary restrictions are always happily made, *with advance notice*, on any Prix Fixe menu.
Vegetarian options are always available.

Groups of 13 or more are seated on our gorgeous Terrace. *Availability depending*, our Terrace also serves as our private room. The Terrace, although "outdoors", is covered, heated (there are heaters above, as well as a beautiful fireplace), and waterproof; Making it available for use year round. *Please note, groups of 15 or more are required to rent out the space exclusively.*



La Toque Restaurant Terrace

Private dining for your group (up to 45 guest maximum) may be available on the La Toque Terrace *depending on availability*. There is a Food and Beverage Minimum, *plus* a Site/Set-up Fee required for the exclusive use of the Terrace.

Food and Beverage Minimums for the exclusive use of the Terrace:

Peak Season (April thru November and December weekends)

Sun. thru Wed. - \$2,500++

Thurs., Fri., & Sat. - \$5,000++

Off Peak Season (December thru March, EXCEPT Dec. weekends)

Sun. thru Wed. - \$2,250++

Thurs., Fri., & Sat. - \$2,500++

Site/Set-up Fee for exclusive use of the Terrace:

\$350, Sunday thru Wednesday and \$500, Thursday thru Saturday.



Availability of space for large groups is subject to rapid change. Please note that a credit card is required to place a temporary hold on your reservation. Upon receipt of signed Final Reservation Agreement and deposit, if required, your reservation is confirmed. Please refer to your Agreement for applicable cancellation policies. *7.75% local sales tax and 23% service charge are additional on all charges.*



La Toque Restaurant Terrace

Function Space: We reserve the right to move an event to a different space should weather dictate the change or the number of guests increase or decrease significantly. Existing furniture set will be used. Please be advised, as previously stated, room fees are subject to local sales tax of 7.75% and 23% service charge.

Tax & Service Charge: 23% service charge will be applied to all food, beverages and room fees for groups of 9 or more. All charges are subject to local sales tax of 7.75%, including service charges.

Gratuity: Additional gratuity is optional and not subject to local sales tax. Gratuity will be distributed equitably among the service team.

Attendance Guarantee: We require that you provide an attendance guarantee no less than seven (7) business days prior to your event date. This will constitute the minimum number charged on your final bill. If there are more guests in attendance than your guaranteed, we will do our best to accommodate them, and you will be charge accordingly. Please note that the Guaranteed Guest Count is not subject to reduction.

Payment: We will prepare one check itemizing all charges as indicated on the event agreement. We will present the check for your verification and payment. All events must be paid in full on the day of the event. We accept cash, checks, and all major credit cards.

Wine, Beverage & Corkage: Beverages will be charged on consumption and added to the final bill. If, however, we do not offer your selection, or our wine buyer is unable to get it in stock, we will gladly uncork and properly serve your wine for a \$40.00 fee per 750ml. bottle - 4 Bottle Limit, plus 7.75% sales tax and 23% service charge. If you choose to purchase a bottle from our wine list we will gladly waive corkage on a bottle that you bring in (up to 4 Bottle Maximum).

No outside liquor or beer is permitted.

Chef's Table Tasting Menu

To be served properly, tasting menus should be ordered for the entire table.

Considered the ultimate La Toque experience, this menu offers a completely chef-selected presentation, subject to change regularly.

Optional wine pairings are available to accompany your menu. Current pairing selections are listed below each dish.

Chef's Table Menu.....205.00 Wine Pairings.....95.00

Seared Foie Gras with Green Tea, Shiso and Bera Ranch Peach
2009 Champagne Veuve Cliquot, Demi-Sec



Bluefin Tuna Salad with Dried Olive, Green Beans and Potato
2015 Sauvignon Blanc, Sidebar, Ritchie Vineyard, Russian River Valley



Local Skate Wing with Brown Butter, Tamari and Toasted Nori
2013 Meursault, Christian Bellang & Fils



Kauai Shrimp with Snap Peas, Polenta and Country Ham Broth
2014 Chardonnay, Paul Hobbs, Russian River Valley



Tagliatelli with Reggiano Parmesan Broth, Spring Onions, Hazelnuts and Fresh Manjimup Black Winter Truffle
2009 Barbaresco, San Stunet, Piero Busso



Twice Cooked Dry Aged Paine Farm Squab with Porcini, Ramp and Rye Berry Stuffing
2004 Cabernet Franc, McKenzie-Mueller, Napa Valley



Soumaintran with Shaved Toasted Almond and Roasted Satsuma Plum



Margerum Amaro Sorbet



Poppy Seed Sablé with Citrus Curd, Fennel and Mascarpone Sherbet
2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos

~Coffee Service & Mignardises~

Chef's Vegetable Tasting Menu

To be served properly, tasting menus should be ordered for the entire table.

This menu is presented in a fixed format. Five savory courses plus dessert. Dairy and eggs are used, but no fish, meat, or meat stocks. Optional wine pairings are available to accompany your menu.

Current pairing selections are listed below each dish.

Chef's Vegetable Menu.....\$95.00 Wine Pairings.....\$75.00

Grilled Melon and Avocado with Buttermilk Whey and Shiso Oil
2008 Domaine Carneros "Le Rêve", Napa Valley



Steamed Asparagus with Morels Braised in Vin Jaune
2015 Pinot Gris, Antiquum Farm, Willamette Valley



Creamed Corn with Fried Green Tomato and Tomato Relish
2015 Chardonnay, Paul Hobbs, Russian River Valley



Potato Gnocchi with Summer Squashes and Chanterelle Crème
2011 Pinot Noir, Chasseur, Freestone Station, Russian River Valley



Ravioli Filled with Mushrooms and Mascarpone in a Red Cabbage Broth
-(add Fresh Black Australian Winter Truffles - \$35 supplement)
2011 Brunello di Montalcino, Abbadio Ardenga



Poppy Seed Sablé with Citrus Curd, Fennel and Mascarpone Sherbet
2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos

~Coffee Service & Mignardises~

Core Menu Options

The Core menu features a broad range of dishes from which you can create your own multi-course experience. The dishes are arranged below by section according to texture, flavor, and richness. The dishes you select will be arranged in a progressive format, beginning with lightest or most delicate and finishing with the highest intensity of flavor.

For seamless service and the best experience for your guests, we offer smaller groups the option to select two options per course giving guests a choice at the table. For groups of 15 or more, please limit your selection to one per course.

Allowances for dietary restrictions are always happily made, **with advance notice**, on any prix fixe menu.

Vegetarian options are always available.

Optional wine pairings are available to accompany your menu. Current pairing selections are listed below each dish.

Please refer to sample menus on the following pages.

5-Course Menu (*Four Savory Dishes plus 1 Dessert*).....\$108.00 Four Savory Course Wine Pairings.....\$68.00

4-Course Menu (*Three Savory Dishes plus 1 Dessert*).....\$90.00 Three Savory Course Wine Pairings.....\$52.00

Dessert Course Wine Pairing.....\$14.00

To be served properly, the same number of courses must be ordered for the entire table.



Chef's Garden Salad with Chicories, Heirloom Radishes, Turnip,
Taro Crisps, Shaved Pecans and Apple Cider Vinaigrette
2015 Sauvignon Blanc, Sidebar, Ritchie Vineyard, Russian River Valley

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2015 Sancerre Rosé, Terres Blanches, Domaine Thomas & fils

Rosti Potato with Chinese Kaluga Caviar - (**\$48pp supplement**)
2008 Domaine Carneros "Le Rêve", Napa Valley



"Cóctel de Almejas" - Chilled Manila Clams in a Savory Tomato Broth
2013 Greco, Taburno Sannio, Fattoria la Rivolta

Dashi Poached Alaskan Halibut with Pickled Baby Eggplant and Shiso
Allagash White Ale and Meibo Towano Tsuki - a La Toque Sake Bomb

Pacific King Salmon with Blistered Corn, Spaetzle and Piquillo Pepper
2014 Chardonnay, Ramey, Russian River Valley



Pan Seared Sea Scallop with Oyster Mushroom and Summer Squashes
2013 Meursault, Christian Bellang & Fils

Dry Aged Liberty Duck Breast with Satsuma Plum Soubise
2010 Nuits-Saint-Georges, Les Terrasses des Vallerots, Bertrand Machard de Gramont

Seared Foie Gras with Creamed Corn, Pickled Ramps and Chanterelles
- (\$15pp supplement)

2011 Pinot Noir, Chasseur, Freestone Station, Russian River Valley



Ravioli Filled with Mushrooms and Mascarpone in a Red Cabbage Broth
- (add Fresh Black Australian Winter Truffles - \$35 supplement)

2011 Brunello di Montalcino, Abbadio Ardenga

True Gulf Red Snapper BLT; with Bacon Braised Lettuce
and Tomato Bacon Fat Emulsion

2013 Châteauneuf-du-Pape, Domaine Jean Deydier & Fils

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca
and Rutherford Red Wine Sauce

2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley

Desserts

Gateau Concorde au Chocolat
Dow's Trademark, Finest Reserve Porto

Espresso Semi-Freddo with Toasted Salted Almond Ice Cream
2010 Vin Santo del Chianti, Badia de Morrona

Almond Bostock Cake with Silverado Trail Strawberries and Strawberry Ice Cream
2016 Brachetto, "Birbét" Cascina Ca' Rossa, Piemonte

Blondie Sandwich with Candy Cap Mushroom Ice Cream and Blueberry Mousse
2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos

Olive Oil Cake with Burnt Honey Cream, Grilled Sun Crest Peaches
and Lemon Verbena Ice Cream
2012 "Clarendelle", Monbazillac, Clarence Dillon

Chef's Selection of Fine Ripe Cheese with Walnut Currant Toast
Sommelier's recommended wine selection

**All menus include regular and decaf brewed coffee service as well as Mignardises.*

Specialty coffee drinks, French Press Coffees, espresso, and teas are offered at an additional charge.



Sample Group Menu 1

Four Savory Courses plus Dessert with Wine Pairing

This sample is *for groups of 15 or more guests* and features one selection per course.

Guests need not worry about making any selection tableside.

Our service team will consult the table briefly to confirm any food allergies or dietary restrictions that may be present.

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2016 Rose, Fabre Montmayo, Mendoza



Dashi Poached Alaskan Halibut with Pickled Baby Eggplant and Shiso
Allagash White Ale and Meibo Towano Tsuki - a La Toque Sake Bomb



Ravioli Filled with Mushrooms and Mascarpone in a Red Cabbage Broth
2011 Brunello di Montalcino, Abbadio Ardenga



Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce
2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley



Gateau Concorde au Chocolat
Dow's Trademark, Finest Reserve Porto

~Coffee Service & Mignardises~



Sample Group Menu 2

Three Savory Courses plus Dessert with Wine Pairing

This sample is for groups of 9-14 guests and features two selections per course.

Guests will be prompted tableside to choose one option or the other for each course.

Our service team will also consult the table to confirm any food allergies or dietary restrictions that may be present.

Chef's Garden Salad with Chicories, Heirloom Radishes, Turnip,
Taro Crisps, Shaved Pecans and Apple Cider Vinaigrette
2016 Sancerre, Le Cul de Beaujeu, Domaine Serge Laloue

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2016 Rose, Fabre Montmnyo, Mendoza



Dashi Poached Alaskan Halibut with Pickled Baby Eggplant and Shiso
Allagash White Ale and Meibo Towano Tsuki - a La Toque Sake Bomb

Dry Aged Liberty Duck Breast with Satsuma Plum Soubise
2010 Nuits-Saint-Georges, Les Terrasses des Vallerots, Bertrand Machard de Gramont



True Gulf Red Snapper BLT; with Bacon Braised Lettuce and Tomato Bacon Fat Emulsion
2013 Châteuneuf-du-Pape, Domaine Jean Deydier & Fils

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca, Rutherford Red Wine Sauce
2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley



Gateau Concorde au Chocolat
Dow's Trademark, Finest Reserve Porto

Espresso Semi-Freddo with Toasted Salted Almond Ice Cream
2010 Vin Santo del Chianti, Badia de Morrona

~Coffee Service & Mignardises~