



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, \$230 per person.

Optional wine pairing, \$115 per person.

Chef's Vegetable Tasting Menu

Five savory courses plus two desserts. Dairy and eggs are used, but no fish, meat, or meat stocks, \$120 per person.

Optional wine pairing, \$90 per person.

Prix Fixe Five-Course Menu

Four savory courses plus dessert menu, \$140 per person. Optional wine pairing, \$70 per person.

Optional dessert wine pairing, \$15 per person. See Core Menu Options

Prix Fixe Four-Course Menu

Three savory courses plus dessert menu, \$120 per person. Optional wine pairing, \$55 per person.

Optional dessert wine pairing, \$15 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 guests 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 December weekends)

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

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

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

\$500++



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: *Existing furniture set will be used.* We reserve the right to move an event to a different space should weather necessitate the change, the number of guests increase or decrease significantly, or if there is an engineering issue with the space (plumbing, electrical, etc.). 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. We will accept only one credit card for payment of all events.

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 \$50.00 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 Tasting Menu..... 230 Wine Pairings..... 115

Crispy Scaled Thai Snapper with Shallots, Lime, Toasted Peanuts and Ossetra Caviar

2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel



Twice Cooked Octopus with Black Sesame Hummus, Olive Green Almond Tapenade,
Grilled Endive and Aleppo Pepper

2013 Chardonnay, Copain, Dupratt Vineyard, Anderson Valley



"Rouget de Roche" with Crayfish "Bouillabaisse", Wild Asparagus and Squash Blossom Pesto

2015 Auxey-Duresses, Olivier Leflaive



Gnocchi with Chanterelles, Crème Fraiche and Australian Winter Truffles

2010 Nebbiolo, Langhe, Mirafiore



Shio Koji Marinated Quail with Cherries, Mushrooms, and Nori Jus

2015 Tribidrag, Lagier Meredith, Mount Veeder



Miyazaki Prefecture A4 Wagyu with Porcini and Lobster Bordelaise

2011 Chateau Musar Rouge, Bekaa Valley, Lebanon



A few of our favorite Cheeses



Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers

2016 Muscat de Saint-Jean de Minervois, Domaine de Barroubio



Textures of Chocolate

~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 two desserts. 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 Tasting Menu.....\$120 Wine Pairings.....\$90

White and Green Asparagus with Parmesan Gribiche
Champagne Laurent-Perrier, Demi-sec



Rice Flour Tempura Fried Spring Vegetables with Charred Citrus Miso
2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel



North African Spiced Cauliflower, Walnuts and Pomegranate Molasses
Dukkah with Almonds, Pepitas, and Pistachios
2015 Tribidrag, Lagier Meredith, Mount Veeder



Tortellini with Ricotta, Green Peas and Mint
in a Roasted Onion Broth with Reggiano Parmesan
2015 Pinot Noir, Joseph Jewell, Elk Prairie Vineyard, Humboldt County



Grilled Mushrooms with Favas, Alubia Beans and Spring Vegetable "Ragout"
2015 Barbera D'Alba, "Marun", Matteo Correggia



Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers
2016 Muscat de Saint-Jean de Minervois, Domaine de Barroubio



Textures of Chocolate

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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).....\$140 Four Savory Course Wine Pairings.....\$70

4-Course Menu (Three Savory Dishes plus 1 Dessert).....\$120 Three Savory Course Wine Pairings.....\$55

Dessert Course Wine Pairing.....\$15

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



Spring Garden Salad with Peas and Carrots, Herb Buttermilk dressing
2018 Sauvignon Blanc, Hopkins Ranch, Cep, Russian River Valley

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2018 Rosé of Pinot Noir, Hyde Vineyard, HdV, Cameros

Strawberry Gazpacho with Maine Lobster
2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel



Rosti Potato with Kaluga Caviar - (\$50pp supplement)
Champagne Charles Heidsieck, Brut Réserve, Reims

Olive Oil Poached Salmon with Nasturtium, Cucumber and Nectarine
2016 Gavi, Bianco Secco, La Scolca

Poached Alaskan Halibut with Morels and Fava Beans Braised in Vin Jaune
2015 Auxey-Duresses, Olivier Leflaive



Pan Roasted Maryland Soft Shelled Crab with Fregola Sarda and Pesto
2015 Chablis 1^{er} Cru, Vaillons, Simonnet-Febvre

Dry Aged Liberty Duck Breast with Hawaiian Papaya Chutney,
"Ras el Hanout" and Wilted Baby Spinach
2014 Syrah, Lagier Meredith, Mount Veeder

Devil's Gulch "Poulet de Bresse" with Ramp and Red Bell Pepper Grits
2015 Barbera D'Alba, "Marun", Matteo Correggia



Swiss Chard Agnolotti with Cacio e Pepe
(-add fresh Australian Black Winter Truffles - \$45 supplement)
2010 Chianti Colli Senesi Riserva, Terre del Fico

True Gulf Red Snapper in a Savory Catalan Seafood Stew with Mussels and Shrimp
2009 Montecillo, Rioja Gran Reserva

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca
and Rutherford Red Wine Sauce
(-switch NY for A4 Miyazaki Prefecture Wagyu Beef, 3 ounces - \$75 supplement)
2008 Cabernet Sauvignon, Elyse 'Morisoli Vineyard', Rutherford

Desserts

Gateau Concorde au Chocolat
2012 Ramos Pinto, Late Bottled Vintage Porto

Banana Rum Cake with Caramelia Mousse, Pecan Palm Sugar Ice Cream and Blackberry Légerè
2005 Castelnau de Suduiraut, Sauternes

"Black Forest Cake" with Guanaja Chocolate, Local Cherries and Tarragon Ice Cream
2015 La Cave de L'Abbe Rous, Comet & Cie, Banyuls

Blueberry Cream Cheese Mousse, Graham Cracker Sablé,
Honey Mustard Seed Ice Cream
2015 Sexton "Vivier" California

Local Strawberries, Shortbread and Crème Fraiche Sherbet
2016 Rosa Regale, Brachetto d'Acqui

One Selection of Fine Ripe Cheese (Additional cheeses \$15 each)
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
2018 Rosé of Pinot Noir, Hyde Vineyard, HdV, Carneros



Poached Alaskan Halibut with Morels and Fava Beans Braised in Vin Jaune
2015 Auxey-Duresses, Olivier Leflaive



Swiss Chard Agnolotti with Cacio e Pepe
2010 Chianti Colli Senesi Riserva, Terre del Fico



Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce
2008 Cabernet Sauvignon, Elyse 'Morisoli Vineyard', Rutherford



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



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.

Spring Garden Salad with Peas and Carrots, Herb Buttermilk dressing

2016 Sancerre, Les Caillottes, Pascal Jolivet

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets

2018 Rosé of Pinot Noir, Hyde Vineyard, HdV, Cameros



Poached Alaskan Halibut with Morels and Fava Beans Braised in Vin Jaune

2015 Auxey-Duresses, Olivier Leflaive

Pan Roasted Maryland Soft Shelled Crab with Fregola Sarda and Pesto

2015 Chablis 1^{er} Cru, Vaillons, Simonnet-Febvre



Swiss Chard Agnolotti with Cacio e Pepe

2010 Chianti Colli Senesi Riserva, Terre del Fico

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca

2008 Cabernet Sauvignon, Elyse 'Morisoli Vineyard', Rutherford



Gateau Concorde au Chocolat

Dow's Trademark, Finest Reserve Porto

Blueberry Cream Cheese Mousse, Graham Cracker Sablé, Honey Mustard Seed Ice Cream

2015 Sexton "Vivier" California

~Coffee Service & Mignardises~