



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 Westin Verasa Napa property. Let us create a memorable experience for your next important event.

### ABOUT KEN

Since becoming a chef in the mid-1970s, 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 a 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

Chatham Bluefin Tuna Belly, Yukon Gold Potato and Ossetra Caviar

*2017 Sauvignon Blanc, Titus, Napa Valley*



Pacific Sablefish Baked in Onion Ash with Kohlrabi, Beech Mushrooms and Mussel Nage

*2015 Chablis 1<sup>er</sup> Cru, Les Lys, Daniel Damp & Fils*



Fort Bragg Abalone in Brown Butter with Sunchoke, Hazelnuts and Bacon Vinaigrette

*1999 Chardonnay, Chateau Woltner, St Thomas Vineyard, Howell Mountain*



Agnolotti dal Plin with Mt. Shasta Porcini and Fontina Val d' Aosta, Tomato Broth, Fontina Sabayon

*2011 Brunello di Montalcino, La Fiorita*



Cold Smoked Veal Sweetbreads - BBQ Mayacoba Beans - Cucumber and Melon

*2015 Gigondas, Domaine des Bosquets*



Japanese Miyazaki A4 Wagyu with Grilled Chanterelles and Warm Potato Salad

*2007 Malbec, McKenzie-Mueller, Los Cameros, Napa Valley*



A few of our favorite Cheeses



Holy Basil Panna Cotta - Kashiwase Santa Rosa Plums - Pistachio Sponge

*2015 Sexton Vivier*



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

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



Summer Bean Salad with Castelvetrano Olives, Roasted and Pickled Peppers  
*2016 Furmint, Halas, Bodrog Bormühely, Tokaj, Hungary*



Fried Green Tomato with Pimento Cheese Sabayon  
*2018 Sauvignon Blanc, Cep, Hopkins Ranch, Russian River Valley*



Will Brokaw's Hass Avocado "a la Plancha" - Garden Tomato Broth  
*2016 Grüner Veltliner, John Sebastiano Vineyard, Tatomer, Sta. Rita Hills*



Smoked Cavatelli with Chanterelles, Cherry Tomatoes and Thai Basil  
*2011 Brunello di Montalcino, La Fiorita*



Holy Basil Panna Cotta - Kashiwase Santa Rosa Plums - Pistachio Sponge  
*2015 Sexton Vivier*



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.



Summer Solstice Garden Salad with Baby Gems, Peppercross, Rocket,  
Pickled and Compressed Melons, Toasted Pistachios and Ricotta Salata  
*2015 Vouvray, Domaine du Petit Tresor, Gilles Gaudron*

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

Hawaiian Kanpachi Crudo with Plum, Tomato, Thai Basil and Minus 8 Concord Vinegar  
*2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel*



Rosti Potato with Regiis Ova Ossetra Caviar - (\$50pp supplement)  
*Champagne Lombard, Brut Rosé, Premier Cru, Epemay*

Wild King Salmon "cuit sous vide" in Butter Milk - Celtuce, Vin Jaune and Dill  
*2015 Chardonnay, DuMOL, "Isobel", Charles Heintz Vineyard, Sonoma Coast*

Pan Roasted Alaskan Halibut with Summer Beans and Green Tomato Jus  
*2015 Auxey-Duresses, Olivier Leflaive*



Rice Battered Kauai Blue Shrimp with Grilled Romaine and Bacon Tomato Sauce  
*2018 Sauvignon Blanc, Cep, Hopkins Ranch, Russian River Valley*

Dry Aged Liberty Duck Breast with Duck Refried Mayacoba Beans  
Mole Negro, Roasted Carrots and Dates  
*2009 Rioja Gran Reserva, Beronia*

Shio Koji Marinated Quail with Cherries, Mushrooms and Nori Jus  
*2016 Plavac Mali, Grgić Vina, Pelješac Peninsula, Croatia*



Agnolotti with Ricotta, Truffle and Butter Beans  
Wild Mushroom Parmesan Broth  
*2014 Pinot Noir, Peay, Pommarium, Sonoma Coast*

True Gulf Red Snapper with Caraway Spaetzle, Toasted Cauliflower and  
Brussels Sprouts Petals, Sweet Red Pepper Paprika Emulsion with Moorish Spices  
*2015 Gigondas, Domaine des Bosquets*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca  
and Rutherford Red Wine Sauce  
(-switch NY for A+ Miyazaki Prefecture Wagyu Beef, 4 ounces - \$100 supplement)  
*2012 Cabernet Sauvignon, Seavey, "Caravina", Napa Valley*

### Desserts

Concorde au Chocolat v3.1  
*2013 Ramos Pinto, Late Bottled Vintage Porto*

Bera Ranch Faye Elberta Peach Pavé Graham Cracker Crust, Lemon Verbena Légère and Peach Sorbet  
*2011 Tokaji Aszu 5 Puttonyos, Pajzos*

Spanish Fig Cake with Spiced Yogurt Crema, Fig Brulee and Orange-Ceylon Ice Cream  
*Campbells, Rutherglen Muscat, Victoria, Australia*

Royal Blenheim Apricot "Pirouette"  
with Almond Butter Caramel and Sauternes Ice Cream  
*2008 Riesling, Late Harvest, Cloudy Bay, Marlborough, New Zealand*

Local Strawberry Mousse, Basil Gelée and Crème Fraiche Balsamic Sherbet  
*2017 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, HdV, Hyde Vineyard, Carneros*



Pan Roasted Alaskan Halibut with Summer Beans and Green Tomato Jus  
*2015 Auxey-Duresses, Olivier Leflaive*



Agnolotti with Ricotta, Truffle and Butter Beans Wild Mushroom Parmesan Broth  
*2014 Pinot Noir, Peay, Pommarium, Sonoma Coast*



Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca  
*2012 Cabernet Sauvignon, Seavey, "Caravina", Napa Valley*



Concorde au Chocolat v3.1  
*2013 Ramos Pinto, Late Bottled Vintage 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.

Summer Solstice Garden Salad with Baby Gems, Peppercross, Rocket,  
Pickled and Compressed Melons, Toasted Pistachios and Ricotta Salata  
*2015 Vouvray, Domaine du Petit Tresor, Gilles Gaudron*

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



Wild King Salmon "cuit sous vide" in Butter Milk - Celtuce, Vin Jaune and Dill  
*2015 Chardonnay, DuMOL, "Isobel", Charles Heintz Vineyard, Sonoma Coast*

Pan Roasted Alaskan Halibut with Summer Beans and Green Tomato Jus  
*2015 Auxey-Duresses, Olivier Leflaive*



Agnolotti with Ricotta, Truffle and Butter Beans Wild Mushroom Parmesan Broth  
*2014 Pinot Noir, Peay, Pommarium, Sonoma Coast*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce  
*2012 Cabernet Sauvignon, Seavey, "Caravina", Napa Valley*



Concorde au Chocolat v3.1  
*2013 Ramos Pinto, Late Bottled Vintage Porto*

Bera Ranch Faye Elberta Peach Pavé Graham Cracker Crust, Lemon Verbena Légère and Peach Sorbet  
*2011 Tokaji Aszu 5 Puttonyos, Pajzos*

*~Coffee Service & Mignardises~*