Chef Ken Frank welcomes you!

Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious Michelin Star every year they have been awarded in Wine Country. La Toque is also the recipient of Wine Spectator's highest honor, The Grand Award, for our wine list and service excellence. All menus have been customized by our chefs with your event in mind, using seasonal ingredients sourced from our network of local artisan farmers, producers, and growers. Our devotion to using only the finest seasonal ingredients is manifested on every plate. We also have a strong commitment to responsibly grown and ethically produced foods.

We can accommodate groups of up to 10 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.

*All prices subject to change. Prices listed in this packet can only be guaranteed until December 31st, 2021.*
MENU & DINING OPTIONS

For groups of 9 or more, our Chef’s Tasting Menu & Vegetable Tasting Menu 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 Tasting Menu
Six-course degustation menu, $175 per person.
Optional wine pairing, $90 per person.

Chef’s Vegetable Tasting Menu
Six-course vegetarian degustation menu. Dairy and eggs are used, but no fish, meat, or meat stocks, $115 per person.
Optional wine pairing, $90 per person.

*Menu items may change due to seasonality & 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 either tasting menu. Vegetarian options are always available.

The wine pairings listed on our menus are optional 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.

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PRIVATE DINING

Our gorgeous Terrace serves as our private room for groups of 11 or more guests. 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 11 or more are required to rent out the Terrace space exclusively.*

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)**
  - $6,000++

- **Off-Peak Season (December thru March, EXCEPT December weekends)**
  - $4,000++

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

- $750++

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Restaurant Buy-Out Information:
If your group is larger than 45 guests, private dining (up to 120 guests maximum) may be available in La Toque Restaurant depending on availability. There is a Food and Beverage Minimum, plus a Site/Set-up Fee required for the exclusive use of La Toque Restaurant (restaurant buy-out).

*Please note: Between our Main Dining Room and our beautiful, enclosed Terrace, the maximum number of guests that our restaurant can accommodate is 120 people.

Food and Beverage Minimums for the exclusive use of La Toque Restaurant (Buy-out):

**Peak Season (April thru November and December weekends)**
- Wed. & Thurs. - $14,000
- Fri., Sat., & Sun. - $20,000++

**Off Peak Season (December thru March, EXCEPT December weekends)**
- Wed. & Thurs - $12,000++
- Fri., Sat., & Sun. - $16,000++

Site/Set-up Fee for exclusive use of La Toque Restaurant (Buyout):
- $750++
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.

Policies & Additional Information

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 charged accordingly. Please note that the Guaranteed Guest Count is not subject to reduction.

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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.

No outside liquor or beer is permitted.

Audio Visual Equipment: A/V equipment is only permitted in La Toque during a restaurant buy-out. Five-star audio visual is the selected on-site audio visual/staging service provider for the hotel. We highly recommend using them for all of your audio visual needs. Please call (707)-257-5148 for assistance and guidance. For all outside vendors, the audio visual source standards agreement must be signed and a 29% Service Charge and 7% Damage Insurance Charge of retail value of Audio Visual services may apply.

Floral & Décor: Thoughts in Bloom is the selected on-site floral designer for La Toque and the Westin Verasa Napa. They may be contacted at www.ThoughtsInBloom.net. We request that all other floral arrangements and decorations provided stay within La Toque and The Westin Verasa Napa’s tradition of excellence. Decorations, linens or displays brought into the restaurant must be approved prior to arrival. Open flames are not permitted per local fire codes. All candles must be enclosed in glass. Balloons are not permitted at any time.

Dress Code: We do request proper attire in our dining room. Our “Smart Casual” dress code means gentlemen are not required to wear jackets, though many do. Shorts, tank-tops, T-shirts, tennis shoes, athletic apparel (ball caps, hoodies, or jerseys, for example) and flip flops are inappropriate. ***Please inform all of your guests of our dress code.***

Parking: We offer complimentary valet parking to all of our La Toque guests. Please pull up to the front of The Westin Verasa Hotel to utilize this service. Ample street parking is also available.

(*Please note: due to COVID-19, Valet Parking is currently unavailable.)

Maine Lobster Bisque with Fresh Black Truffle

Hawaiian Kanpachi Crudo with Green Apple and Pink Peppercorns

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Chef’s Tasting Menu

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 Tasting Menu.... 175 Wine Pairings....90

Amuse Bouches

- White Asparagus Vichyssoise, Regis Ova Ossetra Caviar and King Crab
  Champagne Blanc de Blancs, Grand Cru, Le Mesnil

- Chicken Fried Okachobee Frog Legs with Ramp Butter, Potato Mousseline and Gribenes
  2018 Hárselevelü, Lónyai Diilő, Kikelet, Tokaji Hungary

- Three Milk Agnolotti with Lemon, Green Peas and Chickpeas
  2016 Chateauneuf-du-Pape, La Bernardine, M. Chapoutier

- Slow Roasted Veal Tenderloin Wrapped in Spring Berbs, Fava Beans and Black Trumpets
  (substitute Lamb for A4 Hokkaido Prefecture Wagyu Beef, 4 ounces - $100 supplement)
  2014 Merlot, McKenzie Mueller, Napa Valley

- Orange Marmalade Olive Oil Cake, Vanilla Poached Rhubarb, Blood Orange Caramel and Lemon-Thyme Ice Cream
  2011 Château Piada, Barsac, Sauternes

- Textures of Chocolate

~Coffee Service & Mignardises~

*Menu includes regular & decaf brewed coffee service, tea service, as well as Mignardises.*

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

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Chef’s Vegetable Tasting Menu

The vegetarian version of the Chef’s Tasting Menu; dairy and eggs are used, but no fish, meat, or meat stocks. Subject to change regularly. Optional wine pairings are available to accompany your menu. Current pairing selections are listed below each dish.

Chef’s Vegetable Tasting Menu.....$115  Wine Pairings.....$90

Amuse Bouches


Chilled White Asparagus, Pickled Watermelon and Green Strawberry Remoulade, Puffed Farro
2016 Pinot Gris, Alexana, Willamette Valley

Pecorino Cacio e Pepe Tart, Salt Roasted Beets, Sugar Snaps and Hazelnut Ricotta Pesto
2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley

Spring Garden Vegetables in an Aromatic Charred Onion Broth
2018 Chardonnay, Ramey, Russian River Valley

Pappardelle with Porcini “Bolognese”
2016 Jaen Reserva, Soito, Dao, Portugal

Orange Marmalade Olive Oil Cake, Vanilla Poached Rhubarb
Blood Orange Caramel and Lemon-Thyme Ice Cream
2011 Château Piada, Barsac, Sauternes

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*Menu includes regular & decaf brewed coffee service, tea service, as well as Mignardises.*

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Menu Additions

The special items below are available as added courses to your tasting menu. Optional Wine Pairing with each dish is available for an additional cost.

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Decadent Grilled Black Truffle Sandwich
A full Ounce of Sliced Black Truffle and a little Truffled Triple Cream Cheese, infused for 48-hours between two slices of Buttered Model Bakery Bread
Whole Sandwich (Serves 4 Guests Max)- $120 per sandwich
(Seasonal & Limited Availability)

Rosti Potato with Caviar
Rosti Potato – Crème Fraiche, Half Ounce Regis Ova Ossetra Caviar $60 pp

Wagyu Beef
A4 Kagoshima Wagyu Beef (4 oz) with Lobster Crushed Potatoes and Lobster Bordelaise Sauce $135 pp
(You can substitute the main course on your tasting menu with this item for a $100 pp supplemental charge OR you can add this course to your menu for $135 pp)

Cheese Plate
One selection of fine ripe cheese with seasonal accoutrements $20 pp
(Each additional cheese - $10 pp)
ENGAGING RECEPTIONS

(Hosting a Reception and ordering Passed Hors D’Oeuvres is only available if you have reserved a private space for your group.)

All prices are per piece. Minimum 1 piece per selection per person.
We recommend the following:
3 Pieces per Person per Half Hour for a Light Reception

PASSED HORS D’OEUVRES

Beef Seared Rare with Smokey Aioli & Crispy Potatoes on Rye Toast...8
‘Avocado Toast’ with Tomato and Cheddar...7
Moroccan Spiced Lamb, Saffron Panisse Cake...11
Fresh Rock Shrimp 'Cocotel' with Avocado...9
Crispy Shrimp with Spicy Lemongrass Sauce...6
Lobster BLT with Tomato Jam, Pancetta & Basil...9
Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon...8
Ahi Tuna Cucumber Roll with Ginger Soy Sauce...7
Smoked Salmon with its Own Mousse & Dill Crème Fraiche on Cucumber...6
Seasonal Gazpacho Shooters...7
Cucumber with Greek Yogurt, Cured Lemons and Za’atar...6
Rosti Potato with Golden White Fish Caviar...13
Grilled Eggplant with Toasted Pine Nuts & Smoked Balsamic Vinaigrette on a Crostini...5
Gougères with Herbed Cream Cheese...5
Creamy Spinach & Artichoke on a Crostini...5
Steamed Chicken with Thai Peanut Sauce...8
Chicken with Sundried Tomato Pesto on Sourdough Toast...7
Steak Tartar with Smoked Aioli...11
Chickpea Fries with Moroccan Spice Condiment...6

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