



La Toque™

*Off Site
Experiences*

*The Westin Verasa Napa
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WELCOME

Chef Ken Frank welcomes you to The Westin Verasa Napa. Fueled by a passion for excellence, his signature restaurant, La Toque, has been bestowed with a prestigious [Michelin Star](#). Chef Frank and his team bring that same passion to the catering and special events department with restaurant quality cuisine, flawless service, creative flair and attention to detail, perfectly matched to every occasion. 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 have over 12,000 square feet of [Event Space](#) inside and out year-round for private parties from 15 to 240 guests. Groups with 8 - 18 guests will be welcomed comfortably in Bank Café & Bar. Let us create a memorable experience for your next important event.



ABOUT CHEF KEN FRANK

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 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 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 known for its savvy wine pairings.

La Toque has received the following [awards & accolades](#):

- Michelin Star
- Top 40 Restaurants in the U.S. Gayot 2016
- Grand Award by the Wine Spectator 2016 for La Toque's Wine List
- Listed Among 10 "Best Restaurants for Service" in the Bay Area and Beyond by Zagat
- Travel Weekly "Magellen Award" 2012
- Listed Among Americas 100 "Best Wine Restaurants" by Wine Enthusiast Magazine 2011
- Outstanding Wine Program Semi Finalists - James Beard Foundation

ENGAGING RECEPTIONS

PASSED HORS D'OEUVRES

Beef Seared Rare with Smokey Aioli and Crispy Potatoes on Rye Toast

Foie Gras Mousse Tartlet with Fruit Compote

Chicken Skewer with Thai Peanut Sauce

Fresh Rock Shrimp 'Coctel' with Avocado

Crispy Shrimp with Spicy Lemongrass Sauce

Lobster BLT with Tomato Jam, Pancetta and Basil

Mini Crab Cakes with Spicy Rouille Sauce and Shaved Lemon

Ahi Tuna Cucumber Roll with Ginger Soy Sauce

Smoked Salmon with its Own Mousse and Dill Crème Fraiche on Cucumber

Rosti Potato with Golden White Fish Caviar

Chickpea Fries with Moroccan Spice Condiment

Grilled Eggplant with Toasted Pine Nuts and Smoked Balsamic Vinaigrette on a Crostini

Gougeres with Herbed Cream Cheese

Creamy Spinach and Artichoke on a Crostini

MEMORABLE MENU SELECTIONS

Service includes Chinaware, Flatware, Coffee Service, Artisan Teas, Artisan Bread, Butter and Service Staff.

SALADS/STARTERS

Chef's Garden Vegetable and Lettuce Salad

Simple Green Salad with Herb Vinaigrette

Heart of Romaine Caesar Salad with Focaccia Croutons

Seafood Coctel with Shrimp, Octopus, Clams and Avocado

Roasted Beets with Goat Cheese, Walnuts and Arugula

Little Gem Salad with Vegetables and Green Goddess Dressing

Lobster and Vegetable Salad with Horseradish-Cauliflower Veloute

SOUPS

Wild Mushroom Bisque

Lobster Spinach Soup

Provence Style Clear Vegetable Soup "au Pistou"

Leek and Potato Soup with Diced Ham & Gruyere Cheese

Early Girl Tomato Soup with an Arancino (SUMMER/FALL)

Heirloom Squash Soup with Toasted Pepitas

Carrot Soup with Thai Spices and Toasted Peanuts

MEMORABLE MENU SELECTIONS

ENTRÉES

Skuna Bay Salmon with Wild Mushrooms Ragout and Buerre Rouge
Crispy Skinned Tai Snapper with Granny Smith Apple, Melted White Onion, Celery Root & Vanilla Bean
Short Ribs Braised All Day in Napa Valley Red Wine with Pearl Tapioca & Fiscalini Cheddar
Petaluma Chicken Breast with Wild Mushrooms, Braised Butter Beans & Herbed Pesto
Caciatore with Pearl Onions, Mushrooms and Orzo Noodles

VEGETARIAN

Chickpea Panisse Cake with Melted Leeks, Hazelnut Romesco Sauce & Arugula Pesto
Cavatelli with Wild Mushrooms, Pearl Onions & Parmesan Broth
Heirloom Squash Risotto with Caramelized Brussel Sprouts & Pumpkin Seed Oil
Crimini Mushroom Pot Pie with Buttermilk Biscuit

DESSERTS

(fruit & ice cream change seasonally)

Chocolate-Espresso “Pôt de Crème” with Chocolate-Hazelnut Biscotti
“Gateau Concorde au Chocolat”
Vanilla Bean “Crème Brûlée” with Biscotti & Berries
Fruit “Pavlova” (SEASONAL)
Banana Praline Cake with Rum Anglaise & Caramel Sauce



5 COURSE SAMPLE MENU

RECEPTION

Fresh Rock Shrimp 'Coctel' with Avocado

Gougeres with Herbed Cream Cheese

Foie Gras Mousse Tarlet with Fruit Compote

DINNER

Lobster and Vegetable Salad with Horseradish-Cauliflower

Selected Wine Pairing

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Skuna Bay Salmon with Wild Mushrooms Ragout and Buerre Rouge

Selected Wine Pairing

×

Cavatelli with Wild Mushrooms, Pearl Onions & Parmesan Broth

Selected Wine Pairing

×

Short Ribs Braised All Day in Napa Valley Red Wine with Pearl Tapioca & Fiscalini Cheddar

Selected Wine Pairing

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“Gâteau Concorde au Chocolat”

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169 per person



4 COURSE SAMPLE MENU

RECEPTION

Creamy Spinach & Artichoke on a Crostini

Mini Crab Cakes with Spicy Rouille Sauce & Shaved Lemon

Beef Seared Rare with Smokey Aioli & Crispy Potatoes on Rye Toast

DINNER

Chef's Garden Vegetable and Lettuce Salad

Selected Wine Pairing

×

Heirloom Squash Soup with Toasted Pepitas

Selected Wine Pairing

×

Slow Cooked Bacon Wrapped Pork Tenderloin

Selected Wine Pairing

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Chocolate-Espresso "Pôt de Crème" with Chocolate-Hazelnut Biscotti

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149 per person

