



AN EVENING WITH
RUINART
WEDNESDAY, OCTOBER 1ST, 2025
6:30 PM



Join us on **October 1st** for a one-of-a-kind culinary journey, thoughtfully crafted by Executive Chef Nicolas Legret. Throughout the evening, Maison's Brand Educator, Rich Buchanan, will guide you through the distinctive character of Ruinart's most iconic cuvées.

Private Dining Room at The Lafayette

Seating is extremely limited; advance reservation required.

TASTE TRADITION

Reserve Your Spot
\$350 Per Person



The Hay Adams

Ruinart Blanc de Blancs

FIRST COURSE

Maryland rockfish crudo with Struria caviar, lime
zest, olive oil, and fresh herbs

Ruinart Blanc Singulier 18th Edition

SECOND COURSE

Seared Atlantic scallops, miniature vegetable
crudités, lemon-white wine sauce

Dom Ruinart Blanc de Blancs 2010

THIRD COURSE

Roasted Pennsylvania veal strip loin, chanterelles,
green asparagus, natural veal jus

Dom Ruinart Rosé 2009

FOURTH COURSE

Strawberry tart with lime zest cream, almond sablé,
and strawberry ice cream

Ruinart Rosé

Executive Chef Nicolas Legret