



PRESENTS

RUINART DINNER

NOVEMBER 18, 2019

Sommelier Marc Sauter
Chef de Cuisine Michael Koch

◆ **PASSED** ◆

Three Cheese Mini Mac n' Cheese
Smoked Cod Rilette
Brussels & Bacon

Ruinart Blanc de Blancs Brut N/V

◆ **COURSE ONE** ◆

Caviar on the Palate
Lavosh, Blinis, Toast Points
Classic Accoutrements

Dom Ruinart Brut 2007

◆ **COURSE TWO** ◆

Dropped Cone Tartare
Tuile, Ora Salmon, Salmon Roe
Wasabi Ice Cream

Ruinart Rose N/V

◆ **COURSE THREE** ◆

Dry Aged Pork Porterhouse
Salt & Vinegar Potatos, Maple Glazed Carrots
Black Garlic Compound Butter, Cranberry Relish, Pork Jus

Dom Ruinart Rose 2004

◆ **DESSERT** ◆

Cognac Almond Croissant

Signature Hennesey XO House Cocktail