

RUFFINO'S RESTAURANT

RUFFIN RODRIGUE founded Ruffino's in 1998 with an understanding that he wanted to create a place where people could come to "celebrate life." Today, his wife Alison continues his legacy and vision with Ruffino's Director of Operations Megan Klock (who has 27 years of experience) and Executive Chef Reid Henderson.

Featuring an old Italian feel, Ruffino's has a wood-burning pizza stove, a temperature-controlled wine cellar with over 2,500 different varietals of wine, and three rooms for private parties and special events. "We are so proud to have played a part in so many celebrations over the years and look forward to continuing Ruffin's vision," Klock said.

With locations in Baton Rouge and Lafayette, Ruffino's is a steak, seafood, and Italian-inspired restaurant that focuses on the "Celebration of Life," regardless of the occasion. At Ruffino's the goal is always the same—to ensure every experience there is nothing short of remarkable.

In addition, Ruffino's De La Ronde Hall in downtown Baton Rouge can accommodate up to 500 guests in their recently renovated Grand Ballroom. To learn more about Ruffino's, make a reservation or reserve your spot at the next Cooking Experience, visit RuffinosRestaurant.com.

"Where Louisiana comes to Celebrate Life!"



(From left)
Director of Operations Megan Klock,
Executive Chef Reid Henderson,
Owner Alison Rodrigue