



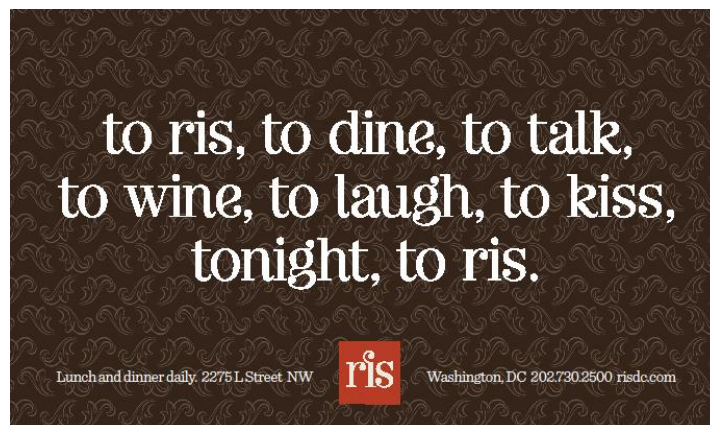
2275 L Street, NW, Washington, DC 20037

Welcome to Private Dining with RIS. We are thrilled for the opportunity to serve you.

*Ris Lacoste is one of the most respected and dedicated chefs working in Washington, DC.
She has built her reputation with fresh local ingredients, bold innovative technique
and cuisine that is both seasonal and simply delicious.*

Beyond the kitchen, Lacoste's favorite place to be is in the middle of the local farmers' market. Our chefs hunt down the freshest fruits and vegetables while chatting with and getting to know the farmers who grow the food they serve. The markets are not only a source of inspiration for our cuisine, but a meeting point to talk about the importance of investment in the local community and dedication to the ideals of local and sustainable food.

RIS is the incarnation of Lacoste's personal style and taste. It embodies her passion for flavor, commitment to excellence and genuine dedication to giving back to those who have given her so much.



RIS Tel: 202.730.2509 ~ risdc.com ~ heather@risdc.com



RIS Enjoy the sophisticated comfort and rustic elegance of RIS. Our gracious service and neighborhood warmth will make you feel welcome every day. Enjoy the simplest market fresh ingredients as they shine in Lacoste's innovative preparations and American classics. Open for lunch and dinner Monday – Friday, dinner on Saturday, and brunch and dinner on Sundays.



RIS PRIVATE DINING Plan your next special occasion in one of the four private dining spaces at RIS, or buy out the entire restaurant any day of the week. Saturday during the day is a great time to host your next birthday lunch, company party or elegant wedding reception. The restaurant is yours! Our entire staff will work with each customer to make your experience memorable.



RIS CATERING We bring the culinary expertise, personalized service and the renowned reputation of chef-owner Ris Lacoste to your next special occasion. Whether you are planning a formal dinner party, casual get together, corporate luncheon, cocktail reception or a sit down wedding, RIS CATERING can handle all of the particulars to ensure that your next engagement will be truly distinctive and memorable, wherever you choose it to be.



RIS PATIO Dine al fresco! Our lovely patio offers seating for guests in the premier dining area of the West End. Our patio is the perfect spot for a summer refuge with friends. Our entire menu is available along with a great list of summer cocktails.



RIS & SHINE Start your day off right with your next breakfast meeting in one of our spacious private dining rooms. We offer a variety of breakfast items to suit your meeting needs. Our professional private dining space also offers audio-visual capabilities.



RIS TO GO Enjoy the fresh local ingredients, the bold innovative technique and the extraordinary cuisine of RIS in the comfort of your own home. Order any items from our regular menu to go, pick up and enjoy! Consider catering your next party with options from our RIS Catering menu.



RIS CAFÉ COCKTAILS Bring your office or group for a happy hour cocktail party in our Café. Utilize the space for a happy hour or a pre-dinner event. Enjoy refreshing seasonal cocktails that burst with flavor. Great bartenders, extraordinary hors d'oeuvres and exceptional service are just the beginning of what you will experience at RIS.



HOLIDAY SIDES & PIES During the holiday season, RISTogo offers a great selection of familiar, yet original, recipes of side items and pies to complete your Thanksgiving and Holiday dinners. Items are available for pick up RIS.

RIS Private Dining

RIS has four beautiful private dining spaces to choose from when planning your next special occasion. We can accommodate from 6 to 50 guests in our private dining rooms whether you are hosting a business meeting or a special social event. We also offer a full restaurant buyout for a larger affair.



The **State Room** is our most intimate dining room with one round table seating a maximum of 10 guests.

The **Federal Room**
accommodates up to 35 guests
1 Long Table for up to 22 guests
Round Tables for up to 35 guests



The **Main Dining Room** can seat up to 40 guests. Partitioned off from our fine dining room, it has its own private entrance.

The Main Dining Room coupled with the adjacent State Room allows for a total maximum seating of 50 guests.

The **Café** is a semi-private space in the front of the restaurant that accommodates up to 29 guests for a seated event. The Café is also a perfect space for a cocktail reception prior to dinner.





Private Dining Guidelines

Menus

Parties of 12 guests or less may order from the à la carte dining menu upon arrival.

Parties of 13+ guests are required to select a limited menu from our private dining selections.

Our menus change with the seasons. If your event planning crosses over from one season to the next, we recommend finalizing menu details closer to the date of your event. We are always open to the opportunity to customize your menu.

Final menu selections are due 3 days prior to your event.

We will accommodate any dietary restrictions to the best of our ability.

We will print personalized dated menus for your event, with your chosen heading or logo.

Beverages

All beverages are charged upon a basis of consumption.

Wine selections must be made 72 hours in advance for any party of 13 or more guests.

Audio Visual

We have a drop-down screen and LCD Projector in our Federal Room.

Additional audio visual equipment can be rented for a fee.

Wireless Internet is available throughout the restaurant. Please let us know if you will be needing access.

Music can be provided by the restaurant, or we can attach your personal tablet or device to play music of your choice.

Arrangements for this must be made in advance to ensure availability.

Flowers

You are welcome to bring in your own centerpieces or floral arrangements. House fresh-cut flowers are available, but cannot be guaranteed unless prior arrangements are made. We can also order special arrangements from Greenworks per your specifications.

Food and Beverage Minimums

We do not charge a room rental fee. We simply require a minimum of spending for Food and Beverage.

Guarantees

All Private Dining Rooms require a signed contract to confirm the reservation. The Final Guest Count is due 3 business days prior to the event. If no guest count is given then the original number on the contract will be considered final and guests will be billed for the final count.

Service Charge and Sales Tax

All food and beverage prices are subject to a 3% administrative fee, 20% tax free suggested gratuity and 10% D.C. sales tax.

Deposits

Upon signing the contract, a credit card number is required to reserve the room for a 25% deposit.

Cancellations

Cancellation terms are outlined in the Contract. Cancellations made less than 2 days before the event may be subject to a cancellation fee of 100% of the food and beverage minimum, or 100% of the total estimated bill, whichever is greater.

Hors d'Oeuvres

Passed Items

Priced per piece with a minimum of 12 pieces per order

~HOT~

Fried Scallops on fried lemons with tartar sauce **3** (require 48 hour notice)

Scallop BLT seared scallop, pork belly, lettuce and tomato **4**

Gougères warm Gruyère cheese puffs **2**

Gougères BLT pork belly, lettuce, tomato and mayonnaise **3.5**

Sliders *choice of* / cheeseburger / chicken milanese / salmon cake / crab cake **4** (require 48 hour notice)

Tartlets *choice of* spinach, feta, tomato and olives / cauliflower, mushroom and Gruyère **3**

Mini Jumbo Lump Crab Cakes **4**

Curried Boneless Chicken Wings **3**

Chimichurri Hanger Steak Skewers **4**

Mushroom Strudels **3.5**

Spanakopita **3**

French Canadian Meat Pies with Tomato Sauce **4**

~COLD~

Shrimp Cocktail with cocktail sauce **4**

Miso Salmon Tartar on a sesame tuile **3**

Smoked Salmon Rillettes Crostini **3**

Beef Tenderloin and Horseradish Cream Crostini **4**

Smoked Bluefish Pâté Crostini **3**

Goat Cheese, Fig and Olive Crostini **2.5**

Pimento Cheese and Green Olive Crostini **2.5**

Scallop Ceviche scallop with cilantro, lime, sour cream and chilies **3**

Deviled Eggs Chef's choice of flavors **2**

Chicken Salad Sliders on a house made potato roll **4**

Displayed Items

Charcuterie Platter 10 per person

housemade and artisanal cured meats and charcuterie
housemade crackers, toast and seasonal accompaniments

Artisanal Cheese Platter 10 per person

honey, housemade jams, crackers, toast and seasonal accompaniments

Charcuterie and Artisanal Cheese Combination 15 per person

Mediterranean Platter 10 per person

hummus, spanakopita, marinated olives , tomato-feta skewers,
falafel, tzatziki and toasted pita

Seasonal Vegetable Assortment and Relish Tray 10 per person

deviled eggs, olives, pickled vegetables, seasonal vegetables, Dijon-yogurt sauce,
potato chips and soft pimento cheese

Breakfast

Breakfast/Brunch/Buffer Menu

1-Course Breakfast Menu \$35

Your choice of entrée with 2 sides served family style
(Includes Coffee / Hot Tea / Juice)

2-Course Breakfast Menu \$42

Your choice of appetizer and entrée with 2 sides served family style
(Includes Coffee / Hot Tea / Juice)

For parties of 13-16 guests, please select **up to three** options per course.

For parties of more than 16 guests, please select **two** options per course.

Appetizers *(served family style)*

Seasonal Fruit

Oatmeal

with walnuts, fruit and brown sugar

Yogurt and House Made Granola

Chef's Breakfast Breads and Pastries

Entrées

Double Eggs Benedict

roasted fresh ham on toasted English muffin
with hollandaise

Double Eggs Florentine

spinach on toasted mushroom cake
with tomato hollandaise

Quiche

Traditional Quiche Lorraine
or

Market Vegetable & Gruyère

Market Vegetable Scramble **gluten free*

asparagus, potato, spinach, mushroom and goat cheese

Steak Scramble **gluten free*

hanger steak, caramelized onions and cheddar cheese

Smoked Salmon and Bagel

whipped caper cream cheese, roasted tomato,
pickled red onion and egg salad

Wheat Berry and Oat Waffle

peaches and cream cheese, warm Canadian maple syrup

Sides *(served family style)*

Home Fries
Spinach
Ham, Bacon or Sausage
Green Salad
Roasted Beets
French Green Lentils
Seasonal Offerings

Additional Offerings

Breakfast Breads and Pastries \$7 per person
Chef's Daily Selections

Charcuterie and Cheese Platter \$10 per person
served with honey, housemade jams, crackers, toast and seasonal accompaniments

Smoked Salmon Platter \$15 per person
whipped caper cream cheese, roasted tomato, pickled red onion, egg salad and bagels

Assorted Mini Desserts \$6 per person

Fresh Fruit Platter \$7 per person

Casual Lunch

Casual Lunch Menu \$28

Your choice of entrée and assorted cookies for dessert
(Includes Coffee / Iced Tea / Hot Tea / Soda)

Please select 3 entrées (including a vegetarian entrée)

The Classic Wedge with Protein **gluten free*

crispy iceberg wedge
with creamy blue cheese dressing, bacon and tomato
finished with white balsamic

Green Salad with Protein **gluten free*

soft lettuces with Gruyère cheese
tarragon and Champagne mustard vinaigrette

Cheeseburger

daily ground beef with cheese of your liking,
special sauce and onion jam
served with a small green salad

Roast Chicken Salad Sandwich

roast chicken, rice, grapes, walnuts, apricots
and sherry sage mayonnaise on a house made potato roll
served with a small green salad

Market Vegetable & Gruyere Quiche **vegetarian*

served with a small green salad

Protein for Salads (please select one per salad for the group)

Grilled Chicken

Grilled Salmon

Grilled Hanger Steak

2-Course and 3-Course Lunch

For parties of 13-16 guests, please select up to **three** options per course.

For parties of more than 16 guests, please select **two** options per course.

2-Course Lunch Menu \$40

Your choice of appetizer and entrée or entrée and dessert

(Includes Coffee / Iced Tea / Hot Tea / Soda)

3-Course Lunch Menu \$47

(Includes Coffee / Iced Tea / Hot Tea / Soda)

Appetizers

Green Salad **gluten free*

soft lettuces with Gruyère cheese
tarragon and Champagne mustard vinaigrette

Soup of the Day

Entrées

Chicken Milanese

lemon and parmesan crust,
arugula and prosciutto salad,
garlic roasted potatoes

Simply Grilled Fish of the Day “Niçoise” **gluten free*

potatoes, capers and niçoise olives,
anchovy aioli, green beans and red beet pickled egg
tomato vinaigrette

Crown of Cauliflower **gluten free*

roasted spaghetti squash and French green lentils,
raisins, pine nuts, pomegranate and mint
lemon, honey and Greek yogurt
(vegetarian; may be prepared vegan)

Grilled Hanger Steak Brochette **gluten free*

caramelized beets, roasted new potatoes, spinach
and horseradish cream

Desserts

Assorted Mini Desserts (*Chef's Selection*)

Dinner

For parties of 13-16 guests, please select up to **three** options per course.

For parties of more than 16 guests, please select **two** options per course.

3-Course Dinner Menu \$65

Appetizers

Green Salad **gluten free*

soft lettuces with Gruyère cheese
tarragon and Champagne mustard vinaigrette

Soup of the Day

Entrées

Chicken Milanese

lemon and parmesan crust,
arugula and prosciutto salad,
garlic roasted potatoes

Simply Grilled Fish of the Day “Niçoise”

**gluten free*

potatoes, capers and Niçoise olives,
anchovy aioli, green beans and pickled red beet egg
tomato vinaigrette

Pepper Seared Beef Tenderloin **gluten free*

caramelized beets, roasted new potatoes, spinach
and horseradish cream

Blistered Tomato Maltagliati

fresh ricotta, basil, grilled Swiss chard,
pancetta and parmesan
(may be prepared without pancetta)

Crown of Cauliflower **gluten free*

roasted spaghetti squash and French green lentils,
raisins, pine nuts, pomegranate and mint
lemon, honey and Greek yogurt
(vegetarian; may be prepared vegan)

Desserts

Butterscotch Pudding **gluten free*

cocoa crisps, Chantilly cream

Warm Apple Crisp

vanilla ice cream

Chocolate Crème Brûlée

palmier cookies

Assorted Miniature Desserts

chef's selection

(available for the entire party only)

Daily Slice

choice of layer cake and ice cream
(available for the entire party only)

Dinner

For parties of 13-16 guests, please select up to **three** options per course.
For parties of more than 16 guests, please select **two** options per course.

3-Course Dinner Menu \$75

Appetizers

Green Salad

soft lettuces with Gruyère cheese
tarragon and Champagne mustard vinaigrette

Salmon Poke

soy ginger marinated salmon
edamame, radish and napa cabbage
fennel crisps and sriracha aioli

Scallop Margarita

lime marinated scallops with chilies, orange,
avocado and tequila ice

Molasses Grilled Quail

almond wild rice, braised endive and bourbon cherry sauce

Soup of the Day

French Onion Soup

Entrée

Chicken Milanese

lemon and parmesan crust,
arugula and prosciutto salad,
garlic roasted potatoes

Simply Grilled Fish of the Day “Niçoise”

**gluten free*
potatoes, capers and Niçoise olives,
anchovy aioli, green beans and red beet pickled egg
tomato vinaigrette

Blistered Tomato Maltagliati

fresh ricotta, basil, grilled Swiss chard,
pancetta and parmesan
(may be prepared without pancetta)

Jumbo Lump Crab Cakes

pickled summer vegetables, smoked tomato aioli and potato sticks

Rack of Lamb *add \$5*
braised lamb shank, feta potato gratin,
spinach and Shiraz sauce

Crown of Cauliflower **gluten free*
roasted spaghetti squash and French green lentils,
raisins, pine nuts, pomegranate and mint
lemon, honey and Greek yogurt
(vegetarian; may be prepared vegan)

Grilled Duroc Pork Chop
apple crust, red cabbage
bacon spätzle

Pepper Seared Beef Tenderloin **gluten free*
caramelized beets, roasted new potatoes, spinach and horseradish cream

Dessert

Butterscotch Pudding **gluten free*
cocoa crisps, Chantilly cream

Warm Apple Crisp
vanilla ice cream

Chocolate Crème Brûlée
palmier cookies

Assorted Miniature Desserts
chef's selection
(available for the entire party only)

Daily Slice
choice of layer cake and ice cream
(available for the entire party only)