



## RIS By Chef Ris Lacoste Celebrates 15 Outstanding Years

As we ring in 2024, we prepare to celebrate RIS DC's 15th year in operation. Opening December 7, 2009 by Executive Chef and Owner Ris Lacoste, RIS DC has proudly served Washington, D.C. and will look forward to celebrating a year-long program of events, unique menu experiences, memories, friendships, and food.

The 2023 James Beard Awards presented by Capital One nominated RIS by Ris Lacoste as a semi-finalist for Most Outstanding Restaurant in the United States for demonstrating consistent excellence in food, atmosphere, hospitality, and operations while contributing positively to our broader Washington, D.C. community. The James Beard Foundation's Restaurant and Chef Awards honor members of the American food, beverage, and hospitality industries who demonstrate excellence in their respective fields. Ris Lacoste was first nominated for Best Chef by the James Beard Foundation in 1999 during her tenure as Executive Chef of 1789 Restaurant.

The Restaurant Association of Metropolitan Washington also awarded Ris Lacoste, herself, it's distinguished 2023 Duke Zeibert Capital Achievement Award. Named in honor of legendary Washington restaurateur Duke Zeibert, the award is selected by RAMW's Executive Committee and is presented at the Annual Restaurant Awards Gala, THE RAMMYS. It recognizes a member of the community whose dedication and leadership have contributed to the success of Washington's vibrant restaurant industry. Past honorees include Chef Jose Andres of Think Food Group, Chef Jean-Louis Palladin of The Watergate Hotel, Phyllis Richman of the Washington Post, John Latham of Clyde's Restaurant Group, and Chef Lacoste's own mentor, Chef Bob Kinkead of Kinkead's: An American Brasserie and 21 Federal.

For the sixth year in a row, The MICHELIN Guide included RIS in their 2023 Best-Of-Washington, D.C. Guide describing Chef Lacoste's establishment as a "terrific neighborhood spot, a draw for diners in the company of family, business associates and lovers alike." Thanks to its serious and unique approach, the MICHELIN Guide has aimed to foster a culture of travel and eating out since it's founding in 1920, and has now grown to review and rate restaurants in over 30 countries.

June 5, 2023 was established as RIS LACOSTE DAY in Washington, D.C. by Official Proclamation Mayor Muriel Bowser highlighting "Ris Lacoste's philanthropy and extraordinary record of community service, including memberships on the boards of Fresh Farm Markets, Foggy Bottom West End Village, and D.C. Central Kitchen among others."

In his February 2023 "Favorite Places To Eat", the Washington Post's restaurant critic Tom Sietsema placed RIS at the top of his list recognizing both her famed Scallop Margarita, Shrimp Tempura, and Chicken Milanese while highlighting that "the restaurant's generosity extends to the servers, some of whom have been with the place since it set sail." RIS was featured in "Ask Tom" multiple times in 2023 where he consistently recommends RIS as a "tried-and-true establishment" and frequently quotes Chef Lacoste when making culinary recommendations to readers.

Ris Lacoste has been recognized as one of DC's Most Powerful Women by the Washingtonian Magazine, and she was included in Leadership Greater Washington's "NON STOP" Class of 2017. While at the helm of 1789, she received both Restaurant of the Year in 2000, and Chef of the Year in 1999 from RAMW, the regional trade association representing restaurants and the food service industry in the Washington, D.C. Metropolitan Area, of which Chef Lacoste is also a proud board member.

Chef currently serves on the Smithsonian National Museum of American History's Kitchen Cabinet Advisory Board, and the boards of Re: Her and the Foggy Bottom West End Village. She is a proud member of the Women's Forum of Washington D.C and Les Dames d'Escoffier. She is a long-standing member of the RAMW Board of Directors, and is currently a Commissioner of the Washington, D.C. Mayor's Office of Nightlife and Culture.

