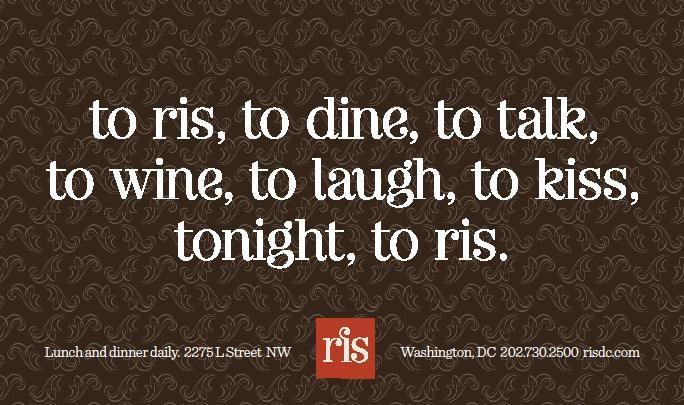
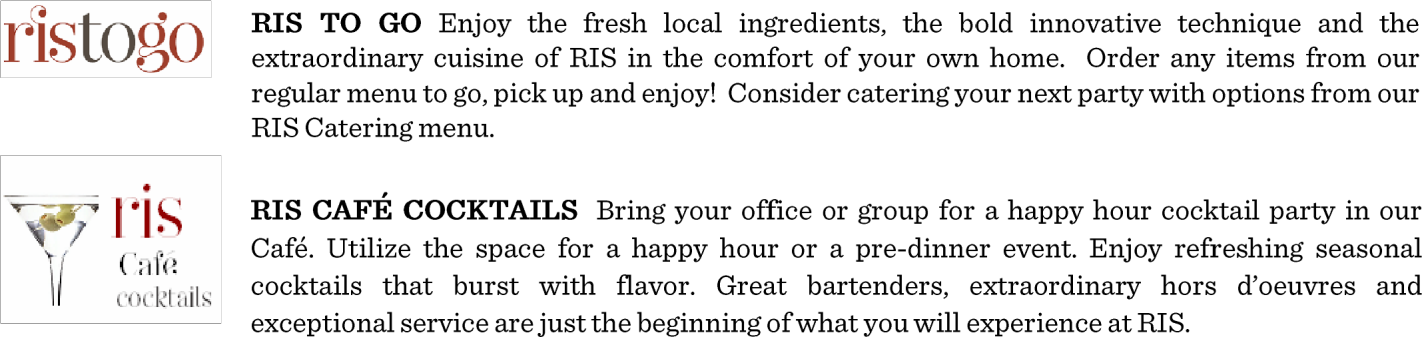
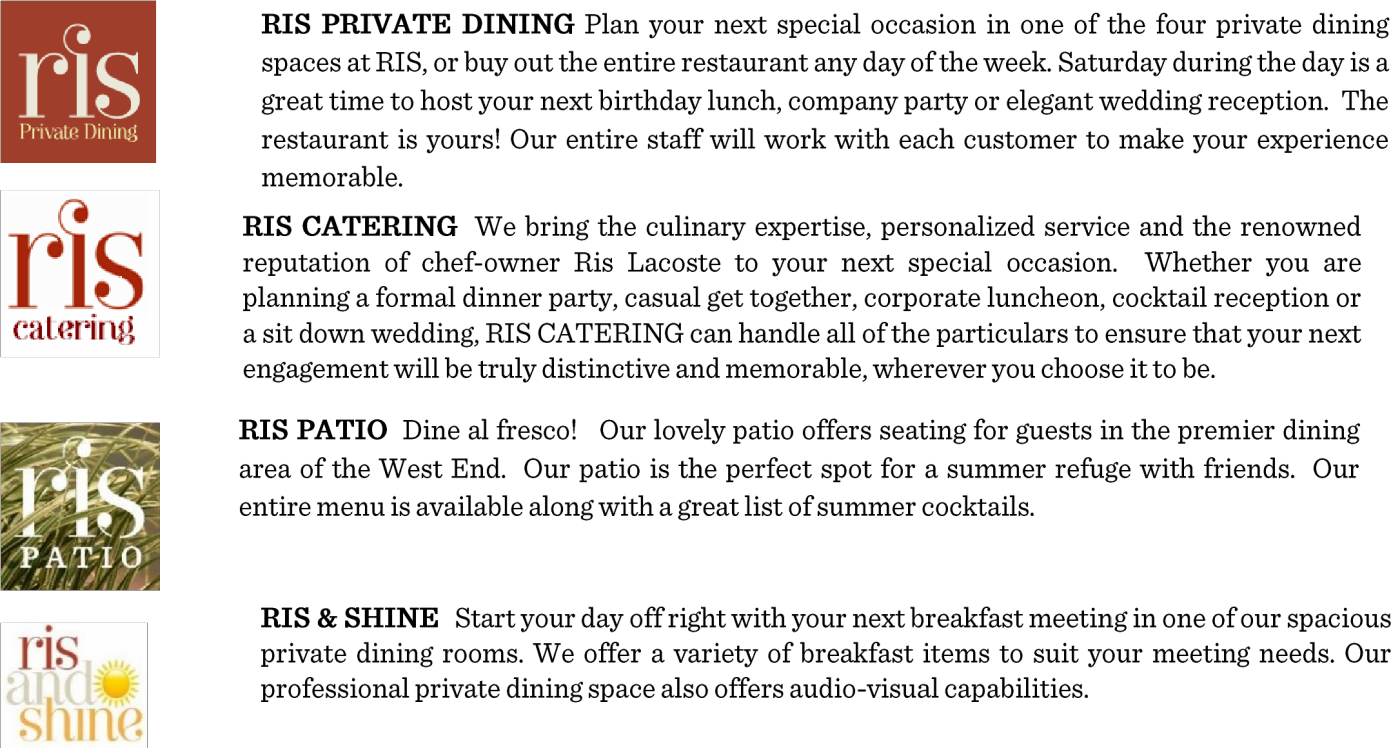


2275 L Street NW, Washington, DC 20037















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.

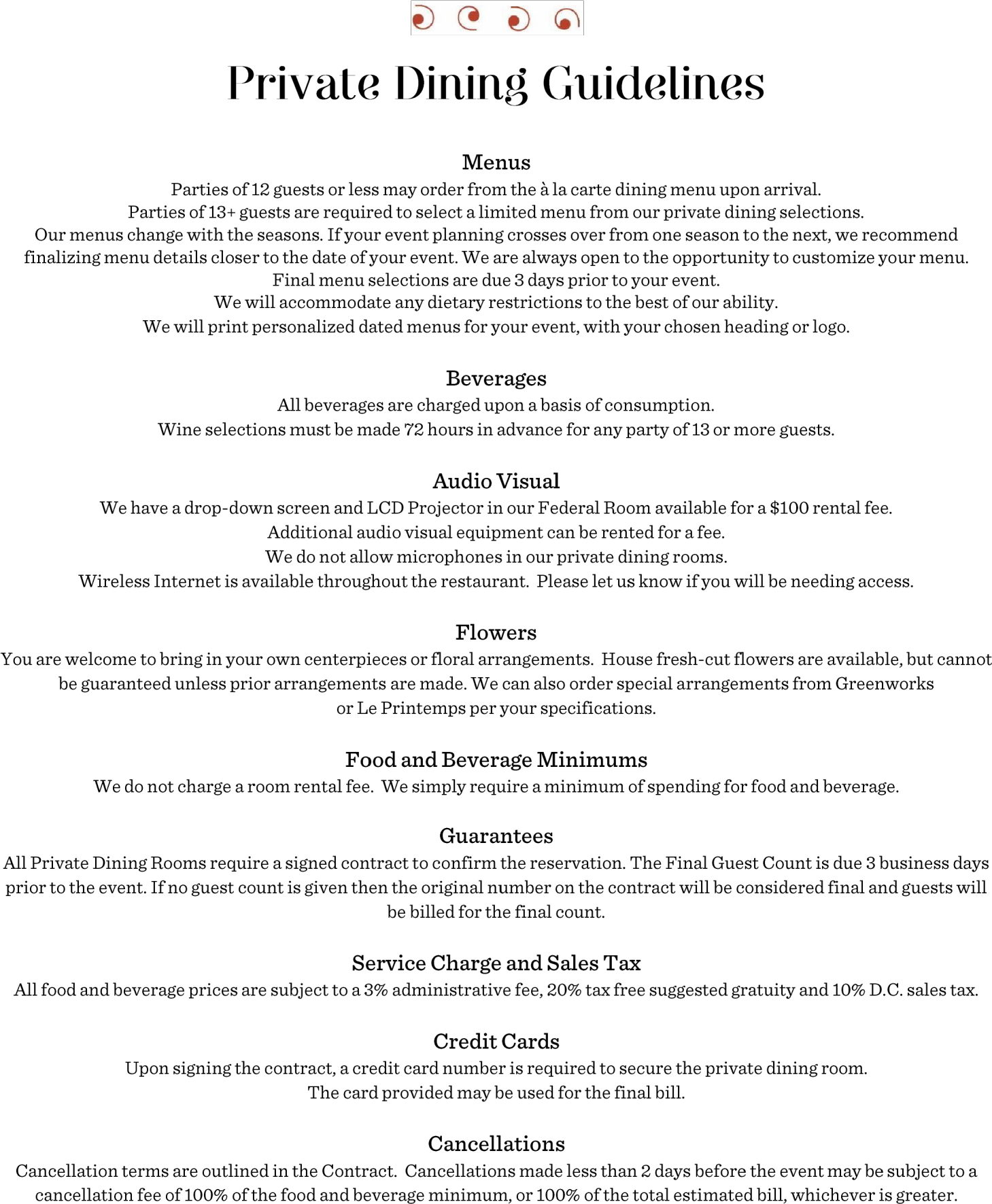
The State Room is our most intimate dining room with one round table seating maximum of 10 guests.

The Federal Room accommodates up to 35 guests. 1 Long Table seats up to 20 guests, 5 Round Tables for up to 35guests.

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 a perfect space for a cocktail reception prior to dinner and accommodates up to 29 guests for a seated event. The Café is also a perfect space for a cocktail reception prior to dinner.





**Hors d’Oeuvres**

***Priced per piece with a minimum of 12 pieces per order***

**Hot**

**Fried Scallops 4**

*on fried lemons with tartar sauce* **Mini Lump Crab Cakes 4** *with mustard crème fraîche*

**Chimichurri Hanger Steak Skewers 4** *marinated in chimichurri sauce and grilled* **Gougeres 2**

*warm Gruyère cheese puffs*

##### Mini Quiche 3

*choice of: quiche Lorraine – bacon, onion, Gruyère OR cauliflower, mushroom and Gruyère*

**Roasted Curried Cauliflower 3**

*pomegranate, mint, lemon, honey and Greek yogurt* **Sliders 4**

*cheeseburger, crab cake, codfish*

##### Sweet Potato Empanadas 3

*orange honey yogurt sauce* **Beef Empanadas 4** *spicy red pepper sauce*

##### Spinach, Potato and Feta Phyllo Squares 3

*dill, lemon (minimum of 24)*

##### Braised Lamb Shank Tzatziki 4

*on black bread with cucumber, yogurt, radish and pomegranate*

###### Stuffed Cremini Mushroom Caps 3

*squash, goat cheese, dried apricot*

##### Italian Meatballs 3

*marinara sauce*

##### Beef Short Rib Crostini 4

*on black bread with onion jam and horseradish cream*

##### Honey Fried Chicken 4

*chili peanut sauce*

##### Grilled Flat Breads 3

*Chef’s selection of vegetarian and vegan toppings*

##### Shrimp Tempura 4

*yuzu, napa cabbage slaw, sriracha*

**Cold**

**Shrimp Cocktail 4**

*jumbo shrimp, lemon, cocktail sauce*

**Smoked Salmon Rillettes Crostini 4** *smoked and fresh salmon pâté with cornichons* **Goat Cheese, Fig and Olive Crostini 3** *honey, orange, olive oil*

**Caprese Skewers 3**

*mozzarella, basil, balsamic glaze pickled onions*

**Pimento Cheese Biscuits 3**

*feta, cheddar and cream cheese on dropped biscuits*

##### Deviled Eggs 2

*Chef’s choice, pickled vegetables* **Chicken Salad Sliders 4** *apricots, walnuts, rice and grapes*

**Watermelon and Feta 3**

*balsamic and mint*

**Grilled Peach and Blue Cheese Crostini 3**

*honey butter*

# Small Plates

##### Fresh Ricotta Gnudi 6

*herbed ricotta, minted pine nuts, cured lemon, spinach and a crumble of feta*

##### Miniature Cauliflower 6

*spaghetti squash, lentils, pine nuts, yogurt, pomegranate*

##### Grilled Cheese and Tomato Soup 6

**Displayed Items**

***each serves 10-12 guests***

**Charcuterie Platter $100**

*House made and artisanal cured meats and charcuterie, fennel crisps, toast, pickles and sauces*

**Artisanal Cheese Platter $100**

*honey, house made jams, crackers, toast, fruit and nuts*

**Charcuterie and Artisanal Cheese Combination $100**

**Mediterranean Platter $100**

*hummus, spanakopita, marinated olives and feta, roasted eggplant, tzatziki and toasted pita*

**Seasonal Vegetable Platter $100**

*fresh, roasted, grilled and pickled vegetables*

*with various dipping sauces*

**Casual Breakfast**

***Perfect for your breakfast meeting***

**Chefs Selection Breakfast Breads and Pastries $30 per dozen Assorted Breakfast Meats $5 per person**

*ham, bacon and sausage*

##### Smoked Salmon Platter $150

Serves 10-12 guests

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

##### Fresh Fruit Platter $100

Serves 10-12 guests

**Deep Dish Quiche $60**

***Serves 8-10 guests***

*choose from Quiche Lorraine or Market Vegetable*

##### Yogurt Parfait with Berries, Honey and Almond Oat Granola $8 each

**Breakfast Sandwich $8 each**

*Bagel or English Muffin Egg, Bacon and Cheese*

##### Breakfast Burritos $10 each

*Scrambled eggs, potatoes, cheese and chilies*

# Breakfast Buffet

### $38 per person

##### Yogurt, honey, granola and berries Select Two Entrées:

**Eggs Benedict** *fresh roasted ham and spinach on toasted English muffin with hollandaise*

**Deep Dish Quiche Lorraine** *with onions, bacon and Gruyère Cheese*

**Market Vegetable Quiche** *with Gruyère Cheese*

**Market Vegetable Scramble** *\*gluten free*

**Steak Scramble** *\*gluten free hanger steak, caramelized onions and cheddar cheese*

**Breakfast Burrito** *scrambled eggs, potatoes, cheese and chilies*

**Smoked Salmon and Bagels** *whipped caper cream cheese, roasted tomato, pickled red onion, egg salad, bagels*

##### Home Fries

**Biscuits** *with butter and house made jam*

##### Coffee, juice, tea

**Early Summer Lunch**

**2 courses $35 3 courses $45**

**Includes coffee, tea, soft drinks**

**Appetizers: select 2**

**Soup of the Day**

**Mixed G**reen **Salad**

*soft lettuces with Gruyère cheese, tarragon and Champagne mustard vinaigrette*

**Blue Cheese and Blue Berry Salad**

*soft lettuces, honey grilled peaches, toasted pistachios and pickled blueberries*

**Fried Green Tomatoes**

*lemon aioli and tomato caper vinaigrette*

**Fresh Ricotta Gnudi**

*spinach, minted pine nuts, tomat, Parmesan*

**Entrées: select 3**

##### Grilled Rainbow Trout

*beets and horseradish cream, buttered cabbage and kale, pickled mustard seed, Anna potato*

##### Chicken Milanese

*lemon-asiago crust, prosciutto and arugula salad, garlic roasted potatoes, aioli, tomato caper vinaigrette*

**Crown of Cauliflower** (vegetarian option)

*roasted spaghetti squash and French green lentils, raisins, pine nuts, pomegranate and mint lemon, honey and Greek yogurt*

##### Steak Frites

*grilled hanger steak, aioli, spinach, tomatoes and steak sauce, fries*

##### Hoisin Glazed Jumbo Shrimp

*sesame scallion rice, napa cabbage slaw, yuzu and sriracha sauces*

##### Seasonal Quiche *with salad or fries*

##### Chicken Salad Sandwich *apricots, rice, grapes, walnuts and sage, with salad or fries*

## Desserts

**Duo of Mini Desserts** *chef's choice of miniature desserts*

**Cookie Platter** *chef's choice of three cookies, always to include our famous chocolate macaroons*

#### **Early Summer Dinner**

**3-Course Dinner $65**

**Appetizers: choose 2**

##### Soup of the Day

**Mixed Green Salad**

*soft lettuces with Gruyère cheese, tarragon and Champagne mustard vinaigrette*

##### Tomato, Feta and Watermelon Salad

*white balsamic vinaigrette, basil and mint*

**Entrées: choose 3**

##### Grilled Atlantic Salmon

*beets and horseradish cream, buttered cabbage and kale, pickled mustard seed, Anna potato*

###### Chicken Milanese

*lemon-asiago crust, prosciutto and spinach salad, garlic roasted potatoes, aioli, tomato caper vinaigrette*

##### Licorice Braised Beef Short Ribs

*mashed potatoes, horseradish cream, roasted Summer vegetables, onion crisps and pickled onion butter*

##### Crown of Cauliflower

*roasted spaghetti squash and French green lentils, raisins, pine nuts, pomegranate and mint lemon, honey and Greek yogurt*

##### Fresh Ricotta Gnudi

*minted pine nuts, cured lemon, spinach and tomato*

###### Shrimp and Scallop Risotto

*Summer squash and eggplant pesto, Parmesan, cured lemon, balsamic glaze*

**3-Course Dinner $75**

**Appetizers: choose 3**

##### Soup of the Day

**Mixed Green Salad**

*soft lettuces with Gruyère cheese, tarragon and Champagne mustard vinaigrette*

##### Jumbo Lump Crab Cake *(select as an appetizer or entrée)*

*green bean, corn and potato succotash with bacon vinaigrete and corn cream*

##### Scallop Margarita

*chilies, lime, orange, tequila ice, avocado, sour cream, tortilla chips*

##### Salmon Tartare

*wasabi cream, sriracha aioli, wakame, tobiko, wonton crisps*

**Tomato, Feta and Watermelon Salad**

*white balsamic vinaigrette, basil and mint*

**Fried Green Tomatoes**

*lemon aioli and tomato caper vinaigrette*

**Entrées: choose 3**

##### Grilled Atlantic Salmon

*beets and horseradish cream, buttered cabbage and kale, pickled mustard seed, Anna potato*

###### Chicken Milanese

*lemon-asiago crust, prosciutto and spinach salad, garlic roasted potatoes, aioli, tomato caper vinaigrette*

###### Shrimp and Scallop Risotto

*Summer squash and eggplant pesto, Parmesan, cured lemon, balsamic glaze*

##### Grilled Argentinian Beef Tenderloin

*on crushed olive oil potatoes, grilled red onions and citrus,*

*grilled Summer vegetables and Chimichurri sauce*

##### Licorice Braised Beef Short Ribs

*mashed potatoes, horseradish cream, roasted Summer vegetables, onion crisps and pickled onion butter*

##### Crown of Cauliflower

*roasted spaghetti squash and French green lentils, raisins, pine nuts, pomegranate and mint lemon, honey and Greek yogurt*

##### Mushroom Crusted Icelandic Cod

*fennel and mushroom bread pudding, Pernod cream, spinach*

**Desserts: choose 1 or 2**

##### Butterscotch Pudding

*butterscotch sauce, cocoa crisps, whipped cream* ***\*\* gluten free***

###### Classic Flan

*caramelized peaches*

##### Warm Peaches and Cream Streusel with Vanilla Ice Cream

*baked peaches and custard with pecan cinnamon streusel*

##### Bittersweet Chocolate Semifreddo

*raspberry sauce*

##### Flourless Chocolate Torte

*seasonal berries and whipped cream* ***\*\* gluten free***

##### Seasonal Berry Sorbet

*fresh berries and short bread cookies* ***\*\* gluten free, dairy free***

##### Trio of Mni Desserts

*Chef’s choice of mini desserts – available for the entire party only*

##### Daily Slice

*cake or pie of your choice, served with ice cream – available for the entire party only*