Restaurant Week Dinner

Welcome to Restaurant Week at Ris! Select 3 courses or 2 courses and a glass of house wine/beer.

$35

**FUN WINES FOR $30**

- **(553)** Pinot Noir, Hartford Court ‘Warrior Princess Block’ Zena Crown Vineyard
  - [fresh cherry, juniper, floral]
  - Willamette Valley, Oregon 2015 *

- **(R28)** Bonarda, Colonia Las Liebres ‘Warrior Princess Block’ Zena Crown Vineyard
  - [jammy, fresh, spicy]
  - Mendoza, Argentina 2018 *

- **(155)** Melon de Bourgogne, Marc Pesnot ‘la boheme’
  - [natural, reminiscent of Normandy Cider]
  - France 2016 *

**Cheeses - $7**

- Maytag Blue
cow’s milk blue, IA
- Raclette Luradoux
semi-firm, cow’s milk, Switzerland
- Clothbound Cheddar
hand-made cow’s milk, VT
- Sandy Creek
soft-ripened goat & cow’s milk, NC

**Charcuterie - $9**

- Salmon Rillettes
fennel crisps, cornichon
- Smoked Trout Parfait
house pickles, brioche toast points
- Toscano Salame
olives, crostini

**APPETIZERS**

- Soup of the Day
  Please ask your server
- French Onion Soup Gratinée
  Gruyère cheese, toasted baguette
- Kale and Brussels Sprout Salad
  roasted sweet potato, cranberry, candied pecans, goat cheese sherry-walnut vinaigrette, mustard cream
- Herb Crusted Grilled Squid
  creamy polenta, tomato fondue and basil pesto
- Mixed Greens Salad
  soft lettuce, Gruyère cheese, Champagne vinaigrette
- Grilled Globe Artichoke
  roasted garlic lemon aioli
- Grilled Oysters and Pancetta
  pancetta wrapped Blue Points, balsamic mimonget, rosemary beurre blanc
- Scallop Margarita
  chiles, lime, tequila ice, avocado, sour cream, tortilla chips
  — $5 surcharge *
- Roasted Spaghetti Squash
  toasted hazelnuts, ricotta salata, lemon honey
- Crispy Thai Brussels Sprouts
  bacon, peanuts, chilli sauce
- Curried Cauliflower
  pomegranate, yogurt, mint

**Sides - $8**

- Side Salad
- French Fries
- Garlic Spinach
- French Green Lentils
- Garlic Roasted Potatoes
- Buttered Cabbage and Kale Gratin

**THE MAIN COURSE**

- Grilled Rainbow Trout
  buttered cabbage and kale with horseradish cream, beet vinaigrette and crispy Anna potato
  — $3 surcharge *
- Licorice Braised Beef Short Ribs
  mashed potatoes, onion crisps, roasted full vegetables and pickled onion butter
  — $10 surcharge *
- Crispy Fried Whole Red Snapper
  scallion sesame rice and napa cabbage slaw, ponzu and sriracha sauce
  — $10 surcharge *
- Chicken Milanese
  lemon-asiago crout, arugula and capiscala salad, garlic roasted potatoes tomato caper vinaigrette and aioli
  — $3 surcharge *
- Crown of Cauliflower
  spaghetti squash, lentils, yogurt, pine nuts, mint and pomegranate
- Winter Harvest Risotto
  mushrooms and winter squash, pancetta and fried sage
- Classic Chicken Pot Pie
  with a side salad or fries

**DESSERTS**

- Walnut Cherry Panna Cotta
  brownie biscuit, chocolate puddling, burgundy cherry jam, walnut panna cotta
- Lime Miroir
  lime bavarian cheesecake with raspberry sauce
- Bittersweet Chocolate semifreddo
  fresh berry compote
- Butterscotch Pudding
  cocoa crisp, whipped cream, butterscotch sauce
- Apple Crisp
  cinnamon streusel, calvados ice cream, apple chip
- House-Made Ice Cream or Sorbet
- Daily Assortment of Cookies

DAILY SPECIALS

- Monday
  Ris’ Delicious Meatloaf
- Tuesday
  Quiche with Frites or Salad
- Wednesday
  Spaghetti and Meatballs
- Thursday
  Grilled Liver & Onions

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*Each guest will receive a chance to win a RIS gift certificate from multiple daily drawings!*

*Subject to change*