

WINE DINNER AT RIS DC

Join us Thursday, June 10 at 7:00pm for
our first official Winemaker's Dinner!
General Manager, Noel Burke has hand-selected
4 wines from 3 Rhone Ranger Wineries.
Ris has created a great summer menu
using the freshest market products available!
Winemakers from each winery discuss their wines and craft.

Splash

Sparkling and Nosh

Refresh

Melon Strata, Smoked & Cured Salmon, Ricotta & Goat
TERCERO, 2009 Rosé Blend

Surf

Fennel Crusted Tuna, Creamy Vichyssoise and Basil-Mint Pesto
STAGE LEFT CELLARS, 2008 White Blend, "The Go Getter"

Grill

Grilled Ribeye Steaks Doused with Grilled Onion Butter
on Grilled Peppers and Succotash
TERCERO, 2007 Red Blend, "Cuvee Christie"

Campfire

Toasted Marshmallows, Melted Chocolate and Walnut Grahams
CLINE, 2006 Late Harvest Mourvèdre

\$135

All-Inclusive

**Call or email Jackie Ludden for reservations
202.730.2508 or jackie@risDC.com**