



## **Thomas Jefferson Dinner Menu**

November 16, 2019 6:30 pm  
Ris, 2275 L St NW, Washington, DC 20037

The annual Thomas Jefferson Harvest Dinner of Nation's Capital Chapter of the Brotherhood of the Knights of the Vine promises to be a grand affair. Ris specializes in fresh local foods. They will be paired with distinctive local, national and international wines.

**The tasty treats will be (subject to change for availability):**

### **Hors d'oeuvres:**

**Shrimp Tempura, Napa cabbage and Yuzu Gougeres  
Smoked Trout Pate on fennel crisps with orange cream  
Jean Laurent Blanc de Blancs, NV**

### **First Course**

**Scallop Margarita with tequila lime granita, chiles, orange, sour cream and  
avocado  
Domaine Dublere Bourgogne Blanc Des Millerands, 2016**

### **Second Course**

**Mushroom Crusted Cod with fennel mushroom Bread pudding, spinach and  
Pernod cream  
April Sauvignon Blanc, 2017**

### **Intermezzo**

**Grapefruit sorbet**

### **Fourth Course**

**Rabbit Risotto with winter squash, pancetta and fried sage  
Aurelio Settimo Barolo, 2011**

### **Fifth Course**

**Licorice Braised Beef Short Ribs on horseradish cream, roasted beets, wilted  
greens, pickled onion butter, crushed potatoes and fried onion crisps  
Janzen Estate Napa Cabernet Sauvignon, 2016  
'98 or 2000 Bordeaux, TBD**

### **Dessert**

**Warm Pear Almond Tart with Cinnamon Ice Cream  
Les Justices Sauternes, 2015**

**\*\*\* There may be slight alternations and / or additions**