



MURIEL BOWSER
MAYOR

February 14, 2025

The Honorable Phil Mendelson
Chairman
Council of the District of Columbia
John A. Wilson Building
1350 Pennsylvania Avenue, NW, Suite 504
Washington, DC 20004

Dear Chairman Mendelson:

In accordance with section 2 of the Confirmation Act of 1978, effective March 3, 1979 (D.C. Law 2-142; D.C. Official Code § 1-523.01), and pursuant to section 5 of the Office and Commission on Nightlife and Culture Establishment Act of 2018, effective December 13, 2018 (D.C. Law 22-191; D.C. Official Code § 3-664), I am pleased to nominate the following individual:

Ms. Ris Lacoste
37th Street, NW
Washington, DC 20007
(Ward 3)

for reappointment as the representative of an organization that advocates for preventing sexual harassment and assault member of the Commission on Nightlife and Culture, for a term to end March 15, 2028.

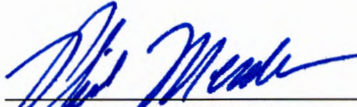
Enclosed, you will find biographical information detailing the experience of the above-mentioned nominee, together with a proposed resolution to assist the Council during the confirmation process.

I would appreciate the Council's earliest consideration of this nomination for confirmation. Please do not hesitate to contact me, or Steven Walker, Director, Mayor's Office of Talent and Appointments, should the Council require additional information.

Sincerely,

A handwritten signature in black ink, appearing to read "Muriel Bowser", written over a large, stylized flourish that extends downwards and to the left.

Muriel Bowser
Mayor


Chairman Phil Mendelson
at the request of the Mayor

A PROPOSED RESOLUTION

IN THE COUNCIL OF THE DISTRICT OF COLUMBIA

To confirm the appointment of Ris Lacoste to the Commission on Nightlife and Culture.

RESOLVED, BY THE COUNCIL OF THE DISTRICT OF COLUMBIA, That this resolution may be cited as the "Commission on Nightlife and Culture Ris Lacoste Confirmation Resolution of 2025".

Sec. 2. The Council of the District of Columbia confirms the reappointment of:

Ris Lacoste
37th Street, NW
Washington, DC 20007
(Ward 3)

as the representative of an organization that advocates for preventing sexual harassment and assault member of the Commission on Nightlife and Culture, established by D.C. Official Code § 3-664, for a term to end March 15, 2028.

Sec. 3. The Council of the District of Columbia shall transmit a copy of this resolution, upon its adoption, to the nominee and to the Office of the Mayor.

Sec. 4. This resolution shall take effect immediately.

RIS LACOSTE

PROFESSIONAL EXPERIENCE

<p>ROCK CREEK AT MAZZA/BETHESDA Washington DC/Bethesda MD</p> <ul style="list-style-type: none"> • Corporate Chef, opening of new 160 seat mindful cuisine restaurant <p>1789 RESTAURANT, F. SCOTT'S, THE TOMBS Washington DC</p> <ul style="list-style-type: none"> • Executive Chef, 180 seat seasonal American fine dining restaurant 	<p>January 2007 - Present</p> <p>August 1995 - December 2005</p>
<p>KINKEAD'S AMERICAN BRASSERIE Washington DC</p> <ul style="list-style-type: none"> • Chef, 250 seat American seafood fine dining restaurant • Menu development, staffing, execution, insurance coordinator, POS systems coordinator • Opened restaurant 	<p>September 1993 - July 1995</p>
<p>VIDALIA Washington DC</p> <ul style="list-style-type: none"> • Reservationist, office systems development consultant • Opened restaurant 	<p>June - August 1993</p>
<p>EYE STREET CAFÉ Washington DC</p> <ul style="list-style-type: none"> • Consulting Chef for Abi-Najm family of Lebanese Taverna • Menu development, staffing, execution of Mediterranean café • Opened restaurant 	<p>January - June 1993</p>
<p>TWENTY-ONE FEDERAL Washington DC</p> <ul style="list-style-type: none"> • Sous Chef, 160 seat regional American fine dining restaurant • Menu development, staffing, execution, insurance coordinator, purchasing agent • Opened and closed restaurant 	<p>December 1987 - January 1993</p>
<p>21 FEDERAL Nantucket MA</p> <ul style="list-style-type: none"> • Sous Chef, 130 seat regional American fine dining restaurant • Menu development, staffing, execution, purchasing agent, line cook • Opened restaurant 	<p>May 1985 - December 1987</p>
<p>THE HARVEST RESTAURANT Cambridge MA</p> <ul style="list-style-type: none"> • Steward, purchasing agent, butcher, line cook, pantry cook • 150 seat regional American fine dining restaurant 	<p>September 1982 - May 1985</p>

EDUCATION

LA VARENNE Écôle de Cuisine Paris, France Grand Diplôme d'Études Culinaires, Receptionist, Translator	April 1981 - August 1982
UNIVERSITY OF CALIFORNIA at Berkeley Berkeley CA Bachelor of Arts Degree in French	September 1977- January 1980
UNIVERSITY OF ROCHESTER Rochester, NY Pre-med curriculum	September 1974- May 1976

AWARDS AND ACHIEVEMENTS

Restaurant Association of Metropolitan Washington (RAMW) "Chef of the Year" Nominee	July 2005
DC Central Kitchen Fight Night Iron Chef Champion	November 2005 November 2004
Restaurant Association of Metropolitan Washington "Restaurant of the Year" - 1789 Restaurant	July 2000
Restaurant Association of Metropolitan Washington (RAMW) "Chef of the Year"	July 1999
The James Beard Association "Best Chef – Mid-Atlantic" Nominee	May 1999
Washingtonian Magazine "Restaurateur of the Year"	January 1992
Dirona Award 1789 Restaurant	1995 - 2005
American Institute of Wine and Food (AIWF) Chapter Leadership Award	2000
Zagat Dining Guide Top 20 Restaurants	1997 - 2005
Zagat Dining Guide America's Top Restaurants	1998
Washingtonian Magazine « 3 stars »	January 2005
Washingtonian Magazine Top 100 Restaurants	1996 - 2005
Washington Post Best 50 Restaurants	1996 - 2005
Washington Post "3 stars"	September 2005

AFFILIATIONS AND MEMBERSHIPS

<ul style="list-style-type: none"> • Hospitality High School of Washington DC Member, Board of Trustees 	2000 - Present
<ul style="list-style-type: none"> • American Institute of Wine and Food (AIWF) Member, National Board Chairman, Nominations Committee 	2000 - 2005 2001, 2002, 2005
<ul style="list-style-type: none"> • American Institute of Wine and Food, National Capital Area Chapter (AIWFNCAC) Member, Board of Directors Honorary Member, Board of Directors Chairman, Board of Directors Newsletter Coordinator 	1991 - 2002 2002 - Present 1996 - 2002 1996 - 2001
<ul style="list-style-type: none"> • Restaurant Association of Metropolitan Washington (RAMW) Member, Board of Directors • DC Central Kitchen (DCCK) Member, Board of Directors 	January 2006 - Present May 2007 – Present
<ul style="list-style-type: none"> • Women’s Forum of Washington DC (WFWDC), Member 	1999 - Present
<ul style="list-style-type: none"> • Women Chefs and Restaurateurs (WCR), Member 	1999 - Present
<ul style="list-style-type: none"> • James Beard Foundation, Member 	1995 - Present
<ul style="list-style-type: none"> • Les Dames d’Escoffier, Member 	September 1996 - Present
<ul style="list-style-type: none"> • Ovarian Cancer Alliance Chef coordinator for Gala Fundraiser 	2005 - 2006
<ul style="list-style-type: none"> • St Jude Children’s Hospital Chef Coordinator for Gala Fundraiser 	1998 - Present
<ul style="list-style-type: none"> • Taste of the Nation, Golden Carrot Awards, Zoofari, Food and Friends, Share Our Strength, Second Genesis, Tuberos Sclerosis, DC Rape Crisis Center, DC Central Kitchen, Summer Opera Theatre Company, regular contributor 	1987 - Present

TEACHING/COOKING SCHOOL EXPERIENCE

<ul style="list-style-type: none"> • L’Academie de Cuisine, Gaithersburg MD Teacher, mentor 	1995 - Present
<ul style="list-style-type: none"> • Careers Through Culinary Arts Program, New York NY (CCAP) Judge, mentor 	1998 - Present
<ul style="list-style-type: none"> • Fresh Farm Markets, Washington DC Cooking demonstrator 	2001 - Present
<ul style="list-style-type: none"> • Sur La Table, Arlington VA Guest chef cooking class instructor 	1994 - Present

PUBLICATIONS AND TELEVISION

<ul style="list-style-type: none"> • Fine Cooking Magazine "The Sweet and Savory Sides of Winter Squash", Issue #35, Nov. 1999 "Do-Ahead Beef Wellingtons", Issue #42, January 2001 "Elegant Spring Dinner", Issue #50, May 2002 The Best of Fine Cooking, Comfort Food, 2004 The Best of Fine Cooking, Dinner with Friends, 2004 "Home for the Holidays", Issue #75, Winter 2006 "Green Beans On the Side", Issue #82, December 2006 "The Secrets of Fluffy Flavorful Rice Pilaf", Issue #84, March 2007 "Plan Ahead for a Delicious Thanksgiving", Issue #88, November 2007 	
<ul style="list-style-type: none"> • Food Service Monthly, Contributor 	2006
<ul style="list-style-type: none"> • American Institute of Wine and Food (AIWF) Quarterly Newsletter coordinator and regular contributor 	1996 - 2001
<ul style="list-style-type: none"> • Featured in: The New York Times, Washingtonian Magazine, Conde Nast Traveler, Southern Living, Food Arts, Gourmet Magazine, Hemispheres, USA Today, The Examiner, The Washington Post, The Washington Post Magazine, The Washington Times, The Boston Globe, The Standard Times, Restaurant Business, The Wall Street Journal, The Hill, Washington Flyer, Wines, Nantucket Magazine 	1994 - Present
<ul style="list-style-type: none"> • "Cooking for Julia", Documentary honouring Julia Child at her 90th Birthday Celebration at 1789 Restaurant, August 2002 as seen on WETA in August and November 2004 	
<ul style="list-style-type: none"> • "Local Flavor", WETA 	2000
<ul style="list-style-type: none"> • Appearances on Wolf Kitchen Demonstrations, Iron Chef "Secrets of the Kitchen Stadium," Philadelphia Kitchens, local cable television, Fox News, CBS News 	



Executive Office of the Mayor – Mayor’s Office of Talent and Appointments
John A. Wilson Building | 1350 Pennsylvania Avenue, Suite 600 | Washington, DC 20004

Ris Lacoste



Ms. Ris Lacoste is one of the most respected and dedicated chefs working in Washington, DC today. Her reputation was built upon high-quality ingredients, bold innovative technique, and food that is both familiar and simply delicious. She is also an advocate for the prevention of domestic violence and sexual assault.

A James Beard nominated chef, Ms. Lacoste is chef and owner of her West End DC bistro, RIS. After schooling in Paris, she returned stateside and started a long, rewarding relationship with Chef Bob Kinkead. The restaurants Harvest, 21 Federal, Twenty-One Federal in Washington, DC, Kinkead’s American Brasserie, and 1789 Restaurant all brought her to the pursue opening her own restaurant. Her innovative regional American fare drew national and local attention and earned her numerous awards. The restaurant RIS is proud to be recommended in the Michelin Guide DC as one of DC’s top restaurants.

Ms. Lacoste actively participates in fundraising efforts in the District. She currently sits on the advisory board of the Kitchen Cabinet with the Smithsonian Museum of American History; is a member of the State Department’s Culinary Diplomatic Corps; is on the Executive Committee of the Restaurant Association of Metropolitan Washington (RAMW); and is a member of the Women’s Forum of Washington, DC, Women Chefs and Restaurateurs, and Les Dames d’Escoffier. She is also a member of the board of Fresh Farm Markets as well as a member of Camp CEO with the Girl Scouts National Capital Council. She was honored as one of the Washingtonian Magazine’s Class of 2015 DC’s Most Powerful Women and is a member of Leadership Greater Washington’s Class of 2017. She was a long-time board member of DC Central Kitchen as well as the Hospitality Charter High School of Washington, DC. She was an active member of the National Board of Directors for the American Institute of Wine and Food (AIWF) and served as Chairman of its National Capital Area Chapter. She is an annual participant in the Chefs Take a Stand to End Domestic Violence Gala.

A Ward 3 resident, Ms. Lacoste studied culinary arts at L’École de Cuisine La Varenne.



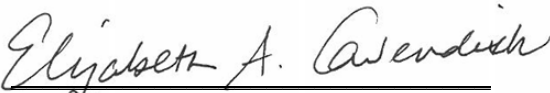
GOVERNMENT OF THE DISTRICT OF COLUMBIA
Executive Office of Mayor Muriel Bowser



Office of the General Counsel to the Mayor

To: Kimberly A. Bassett, Steve Walker
From: Betsy Cavendish
Date: January 31, 2025
Subject: Legal sufficiency review of a resolution reappointing Ris Lacoste as a member of the Commission on Nightlife and Culture

This is to Certify that this office has reviewed the above-referenced Order and found it to be legally unobjectionable. If you have any questions in this regard, please do not hesitate to call Michael Porcello, Deputy General Counsel, Executive Office of the Mayor, at 202-727-0872, or me at 202-724-7681.


Elizabeth Cavendish