

## RIS LACOSTE

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### PROFESSIONAL EXPERIENCE

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

## EDUCATION

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

## AWARDS AND ACHIEVEMENTS

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

## AFFILIATIONS AND MEMBERSHIPS

<ul style="list-style-type: none"> <li>• <b>Hospitality High School of Washington DC</b> Member, Board of Trustees</li> </ul>	2000 - Present
<ul style="list-style-type: none"> <li>• <b>American Institute of Wine and Food (AIWF)</b> Member, National Board Chairman, Nominations Committee</li> </ul>	2000 - 2005 2001, 2002, 2005
<ul style="list-style-type: none"> <li>• <b>American Institute of Wine and Food, National Capital Area Chapter (AIWFNCAC)</b> Member, Board of Directors Honorary Member, Board of Directors Chairman, Board of Directors Newsletter Coordinator</li> </ul>	1991 - 2002 2002 - Present 1996 - 2002 1996 - 2001
<ul style="list-style-type: none"> <li>• <b>Restaurant Association of Metropolitan Washington (RAMW)</b> Member, Board of Directors</li> <li>• <b>DC Central Kitchen (DCCK)</b> Member, Board of Directors</li> </ul>	January 2006 - Present  May 2007 – Present
<ul style="list-style-type: none"> <li>• <b>Women’s Forum of Washington DC (WFWDC),</b> Member</li> </ul>	1999 - Present
<ul style="list-style-type: none"> <li>• <b>Women Chefs and Restaurateurs (WCR),</b> Member</li> </ul>	1999 - Present
<ul style="list-style-type: none"> <li>• <b>James Beard Foundation,</b> Member</li> </ul>	1995 - Present
<ul style="list-style-type: none"> <li>• <b>Les Dames d’Escoffier,</b> Member</li> </ul>	September 1996 - Present
<ul style="list-style-type: none"> <li>• <b>Ovarian Cancer Alliance</b> Chef coordinator for Gala Fundraiser</li> </ul>	2005 - 2006
<ul style="list-style-type: none"> <li>• <b>St Jude Children’s Hospital</b> Chef Coordinator for Gala Fundraiser</li> </ul>	1998 - Present
<ul style="list-style-type: none"> <li>• <b>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,</b> regular contributor</li> </ul>	1987 - Present

## TEACHING/COOKING SCHOOL EXPERIENCE

<ul style="list-style-type: none"> <li>• <b>L’Academie de Cuisine,</b> Gaithersburg MD Teacher, mentor</li> </ul>	1995 - Present
<ul style="list-style-type: none"> <li>• <b>Careers Through Culinary Arts Program, New York NY (CCAP)</b> Judge, mentor</li> </ul>	1998 - Present
<ul style="list-style-type: none"> <li>• <b>Fresh Farm Markets,</b> Washington DC</li> </ul>	2001 - Present

Cooking demonstrator	
<ul style="list-style-type: none"> <li>• <b>Sur La Table</b>, Arlington VA Guest chef cooking class instructor</li> </ul>	1994 - Present

## PUBLICATIONS AND TELEVISION

<ul style="list-style-type: none"> <li>• <b>Fine Cooking Magazine</b> "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</li> </ul>	
<ul style="list-style-type: none"> <li>• <b>Food Service Monthly</b>, Contributor</li> </ul>	2006
<ul style="list-style-type: none"> <li>• <b>American Institute of Wine and Food (AIWF)</b> Quarterly Newsletter coordinator and regular contributor</li> </ul>	1996 - 2001
<ul style="list-style-type: none"> <li>• <b>Featured in:</b> 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</li> </ul>	1994 - Present
<ul style="list-style-type: none"> <li>• <b>"Cooking for Julia"</b>, Documentary honouring Julia Child at her 90<sup>th</sup> Birthday Celebration at 1789 Restaurant, August 2002 as seen on WETA in August and November 2004</li> </ul>	
<ul style="list-style-type: none"> <li>• <b>"Local Flavor"</b>, WETA</li> </ul>	2000
<ul style="list-style-type: none"> <li>• Appearances on Wolf Kitchen Demonstrations, Iron Chef "Secrets of the Kitchen Stadium," Philadelphia Kitchens, local cable television, Fox News, CBS News</li> </ul>	