

LE CHEF EXÉCUTIF
WILL TROVER

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

Le Diplomate

Après-midi

BRUNCH
Sat & Sun:
9:30am-3pm

DINNER
Sun-Thu:
5-11pm
Fri-Sat:
5pm-12am

LUNCH
Mon-Fri:
11:30am-3pm

APRÈS MIDI
3-5pm

FRUITS DE MER

½ CHILLED LOBSTER 24	TOP NECK CLAMS* (half dozen) 13
SALMON TARTARE* 19	ASSORTED OYSTERS* (half dozen) . . 24
JUMBO CRAB COCKTAIL 31	ROYAL SEABREAM CRUDO* 25
SHRIMP COCKTAIL 23	

PETIT PLATEAU*

serves 1 – 3 persons
125

GRAND PLATEAU*

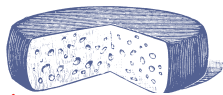
serves 4 – 6 persons
195

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

CHARCUTERIE 25	GOUGÈRES 12 <i>gruyère, pate a choux, fleur de sel</i>
STEAK TARTARE DU PARC* 19 <i>hand-chopped steak, capers, quail egg</i>	ESCARGOTS À LA BOURGUIGNONNE . . . 18 <i>garlic-parsley butter, baguette</i>
GAZPACHO 14 <i>heirloom tomato, sourdough, basil</i>	MUSHROOM TART . . 20 <i>pioppino mushrooms, truffle pecorino, chive</i>
TUNA CARPACCIO* . . 27 <i>leek vinaigrette</i>	FOIE GRAS PARFAIT . . 19 <i>wine gelée, brioche</i>
ONION SOUP GRATINÉE 16 <i>crostini, sherry, gruyère</i>	

LES SALADES

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
14

WARM
SHRIMP SALAD
*lemon beurre blanc,
avocado*
28

CARAFES

12 ounces \$21
25 ounces \$39

PAYS D'OC ROUGE

(Grenache, Syrah, Mourvèdre)

CÔTES DE GASCogne BLANC

(Colombard, Sauvignon Blanc)

ENTRÉES

GRUYÈRE OMELETTE 18 <i>saunders farm eggs, gruyère, fines herbes</i>	SPAGHETTI 30 <i>fresh summer truffle, parmesan</i>
CURRY CHICKEN SALAD SANDWICH 17 <i>cranberry walnut bread, curry mayonnaise, almond</i>	MOULES FRITES 25 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
BEEF BOURGUIGNON 41 <i>cremini mushrooms, lardons, red wine sauce</i>	TROUT AMANDINE 35 <i>toasted almonds, haricots verts, lemon brown butter</i>
BURGER AMÉRICAIN* 27 <i>cheeseburger, pommes frites</i>	STEAK FRITES* 39 <i>herb roasted, maître d' butter, pommes frites</i>
HALF ROAST CHICKEN 33 <i>rosemary, pommes purées, jus de poulet</i>	

SIDES

POMMES FRITES 10	SAUTÉED SPINACH 10	HARICOTS VERTS 10	ROASTED CAULIFLOWER 9
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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDER, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

FROSÉ Rosé wine, St. Germain, Lillet Rose, Ginger, Lime Juice 15
JARDIN DES PLANTES Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters 15
LE CHAVASSE Monnet VS Cognac, Dolin Gênepy, Caffo Maraschino, Lemon, Laurent Perrier 21
ROMARIN One Vodka, St. Germain, Rosemary, Grapefruit 15
LA PÊCHE Earl Grey Tea infused Tito's Vodka, Peach Liqueur, Lemon Honey Cordial, Orange Bitters 15
MARGUERITE DES CHAMPS Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon 17
CLOUSEAU Fig Infused Bourbon, Lime, Plum Bitters 16
CITRON FUMÉ Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Banana Du Brésil, Honey Syrup, Lemon 16
ESPRESSO MARTINI Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur 16
GRANDE DAME Jim Beam Bourbon, Gran Classico, Martini & Rossi Rosso, Punt E Mes 17
OLD FASHIONED DE NORMANDIE Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara 18

BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA 9	Manor Hill Grisetee Farmhouse Ale Ellicott City, MD 9
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD 9	Cuvee des Trolls Blond Ale Pipaix, Belgium 11
Kronenbourg 1664 Lager Strasbourg, France 9	Lost Generation 'Drift into Paris' Pale Ale Washington, DC 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' India Pale Ale (16oz) Alexandria, VA 11	Meteor Pils Czech Pilsner Hochfelden, France 9
Port City Porter American Porter Alexandria, VA 7	Etienne Dupont Cider Brut Normandy, France 16
Bitburger (Non-alcoholic) Pilsner Style Bitburg, Germany 7	Steigl, 'Radler' Grapefruit Juice with Lager Salzburg, Austria 7
St. Bernardus Belgian Tripel Poperinge, Belgium 19	Aval Cider Brut Bretagne, France 7
Saison Dupont Farmhouse Ale Tourpes, Belgium 12	

PASTIS & ABSINTHE

Pernod 20	St. George Absinthe 23
Pernod Absinthe 26	La Muse Absinthe 24
Ricard 19	Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX' Pol Clement, Blanc de Blancs, Brut 14 N.V. Loire Valley, France	MÉTHODE TRADITIONELLE ROSÉ François Montand, Brut Rosé 16 N.V. Jura, France
CHAMPAGNE Laurent - Perrier, 'La Cuvée', Brut 26 N.V. Tours-Sur-Marne	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé 33 N.V. Reims
CHAMPAGNE Aubry, Premier Cru, Brut N.V. Jouy-Les-Reims 47/212	

BLANC

BOURGOGNE Jean Arthaud 23 2022 Burgundy, France	RIESLING Hexamer, 'Quarzit' 18 2020 Nabe, Germany
PERNAND-VERGELESSES JB Boudier 28 2019 Côte de Beaune, France	MUSCADET SÈVRE-ET-MAINE Domaine Gadais, 'Navineaux' . 14 Amphibolite Sur Lie' 2022 Loire Valley, France
CHARDONNAY Secret Cellars 15 2021 Central Coast, California	VIOGNIER Jean-Luc Colombo, 'La Violette 16 2020 Vins Pays D'Oc, France
SANCERRE Domaine Girault, 'Le Grand Moulin' 25 2022 Loire Vally, France	CÔTES DE GASCOGNE Domaine Seailles, 'Presto' 15 2023 Sud-Ouest, France
GEWURZTRAMINER Hugel 19 2018 Alsace, France	PINOT GRIS Pierre Sparr 17 2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE AND CINSAULT Domaine Saint Aix 18 2021 Coteaux d'Aix en Provence, France	ROSÉ OF GRENACHE AND MOURVEDRE Château Gassier, 'Esprit Gassier' . 14 2022 Provence, France
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ROUGE

CÔTES DU RHÔNE Saint Cosme 14 2022 Southern Rhône, France	BORDEAUX BLEND Château Ducasse 19 2019 Graves, France
MALBEC Château du Cèdre, 'Héritage' 15 2019 Cabors, France	BOURGOGNE Olivier Merlin 18 2020 Burgundy, France
MERCUREY Domaine Chanzy 30 'Les Bussieres' 2021 Côte Chalonnaise, France	BORDEAUX BLEND Esprit de Chateau Pavie 25 2018 Bordeaux, France
CABERNET FRANC Château du Hureau, 'Tuffe'... 16 2020 Saumur-Champigny, France	PINOT NOIR Starr Wines by Brooks 23 2022 Willamette Valley, Oregon
CABERNET SAUVIGNON Fidelitas, 'M100' 22 2022 Columbia Valley, Washington	GAMAY Domaine Dupeuble 19 2022 Beaujolais, France

BOISSONS

Coffee 5	Délice au Chocolat 6
Cold-Brewed Iced Coffee 5	Selection of Hot Teas 5
Espresso 5	Soda 4
Café Gibraltar 6	Iced Tea 4
Café Vietnamese 6	Acqua Panna/S. Pellegrino . 9
Café au Lait 6	Citron Pressé de la Maison . 4
Café Latte 5	Fever Tree Ginger Beer . . . 6
Cappuccino 6	Fever Tree 6
Mocha Hazelnut 7	Sparkling Pink Grapefruit