

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 23	TOP NECK CLAMS* (half dozen) 12
SALMON TARTARE* 18	ASSORTED OYSTERS* (half dozen) . . 23
JUMBO CRAB COCKTAIL 30	BELON OYSTERS* (half dozen) 26
SHRIMP COCKTAIL 22	ROYAL SEABREAM CRUDO* 24

PETIT PLATEAU*
serves 1 – 3 persons
125

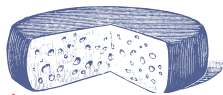
GRAND PLATEAU*
serves 4 – 6 persons
195

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)



HORS D'OEUVRES

CHARCUTERIE 24	GOUGÈRES 11 <i>gruyère, pate a choux, fleur de sel</i>
STEAK TARTARE DU PARC* 18 <i>hand-chopped steak, capers, quail egg</i>	ESCARGOTS À LA BOURGUIGNONNE . . . 17 <i>garlic-parsley butter, baguette</i>
SPRING PEA SOUP . . . 16 <i>jumbo lump crab, petit pois, crème fraîche</i>	MUSHROOM TART . . . 19 <i>pioppino mushrooms, truffle pecorino, chive</i>
TUNA CARPACCIO* . 26 <i>leek vinaigrette</i>	FOIE GRAS PARFAIT . 18 <i>wine gelée, brioche</i>
ONION SOUP GRATINÉE 16 <i>crostini, sherry, gruyère</i>	

LES SALADES

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
13

WARM
SHRIMP SALAD
*lemon beurre blanc,
avocado*
27

CARAFES

12 ounces \$20
25 ounces \$36

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 29 <i>fresh black truffle, parmesan</i>
CURRY CHICKEN SALAD SANDWICH 16 <i>cranberry walnut bread, curry mayonnaise, almond</i>	MOULES FRITES 24 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
BEEF BOURGUIGNON 39 <i>cremini mushrooms, lardons, red wine sauce</i>	TROUT AMANDINE 33 <i>toasted almonds, haricots verts, lemon brown butter</i>
BURGER AMÉRICAIN* 24 <i>cheeseburger, pommes frites</i>	STEAK FRITES* 37 <i>herb roasted, maître d' butter, pommes frites</i>
HALF ROAST CHICKEN 31 <i>rosemary, pommes purées, jus de poulet</i>	

*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.

SIDES

POMMES FRITES 9	SAUTÉED SPINACH 9	HARICOTS VERTS 9	ROASTED CAULIFLOWER 9
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Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

COCKTAILS

JARDIN DES PLANTES	
<i>Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters</i>	
	14
LE CHAVESSE	
<i>Monnet VS Cognac, Dolin Génépy, Caffo Maraschino, Lemon, Laurent Perrier</i>	
	21
ROMARIN	
<i>One Vodka, St. Germain, Rosemary, Grapefruit</i>	
	14
MARGUERITE DES CHAMPS	
<i>Sauza Tequila, Aperol, Framboise Liqueur, Domaine de Canton, Lemon</i>	
	16
MON CHERRIE	
<i>Sour Cherry Gin, Yuzu Curacao, Maraschino, Lemon, Orange Bitters</i>	
	17
CLOUSEAU	
<i>Fig Infused Bourbon, Lime, Plum Bitters</i>	
	15
CITRON FUMÉ	
<i>Glenmorangie X Scotch, Monkey Shoulder Scotch, Giffard Banana Du Brésil, Honey Syrup, Lemon</i>	
	15
ESPRESSO MARTINI	
<i>Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur</i>	
	16
GRANDE DAME	
<i>Jim Beam Bourbon, Gran Classico, Guerin Rouge, Punt E Mes</i>	
	16
OLD FASHIONED DE NORMANDIE	
<i>Calvados, Allspice Dram, Chile Liqueur, Bonal, Demerara</i>	
	17

BIÈRES PRESSION

Alewerks Brewing Company <i>Tavern Brown Ale</i> Williamsburg, VA 9	Kronenbourg 1664 <i>Lager</i> Strasbourg, France 9
Anxo <i>Cider Blanc</i> Washington, DC 9	Scaldis <i>Belgian Tripel</i> Bornem, Belgium 14
RAR 'Nanticoke Nectar' <i>India Pale Ale</i> Cambridge, MD 9	Manor Hill Gristette <i>Farmhouse Ale</i> Ellicott City, MD 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves' <i>India Pale Ale (16oz)</i> Alexandria, VA 10	Saison Dupont <i>Farmhouse Ale</i> Tourpes, Belgium 9
Port City Porter <i>American Porter</i> Alexandria, VA 7	Meteor Pils <i>Czech Pilsner</i> Hochfelden, France 8
Bitburger <i>(Non-alcoholic) Pilsner Style</i> Bitburg, Germany 6	Etienne Dupont <i>Cider Brut</i> Normandy, France 15
St. Bernardus <i>Belgian Tripel</i> Poperinge, Belgium 19	Steigl, 'Radler' <i>Grapefruit Juice with Lager</i> Salzburg, Austria 7

PASTIS & ABSINTHE

Pernod 17	St. George Absinthe 22
Pernod Absinthe 24	La Muse Absinthe 23
Ricard 15	Vieux Pontarlier Absinthe 22

EFFERVESCENTS

'VIN MOUSSEUX'	
Pol Clement, Blanc de Blancs, Brut 13	MÉTHODE TRADITIONELLE ROSÉ François Montand, Brut Rosé 15
<i>N.V. Loire Valley, France</i>	
CHAMPAGNE	
Laurent - Perrier, 'La Cuvée', Brut 25	CHAMPAGNE ROSÉ Veuve Clicquot Ponsardin, Brut Rosé 32
<i>N.V. Tours-Sur-Marne</i>	
CHAMPAGNE	
Aubry, Premier Cru, Brut	
<i>N.V. Jouy-Les-Reims 45/171</i>	

BLANC

MONTAGNY		RIESLING	
Bavencoff 22	2020 Côte Chalonnaise, France	Hexamer, 'Quarzit' 17	2020 Nabe, Germany
PERNAND-VERGELESSES		VOUVRAY	
JB Boudier 27	2019 Côte de Beaune, France	Clos Palet 13	2021 Loire Valley, France
CHARDONNAY		VIOGNIER	
Secret Cellars 14	2021 Central Coast, California	Jean-Luc Colombo, 'La Violette 14	2020 Vins Pays D'Oc, France
SANCERRE		BORDEAUX BLANC	
Domaine Girault, 'Le Grand Moulin' 24	2022 Loire Vally, France	Château Les Arromans 15	2022 Entre-Deux-Mers, France
GEWURZTRAMINER		PINOT GRIS	
Hugel 18	2018 Alsace, France	Pierr Spart 16	2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE AND CINSULT		ROSÉ OF GRENACHE AND MOURVEDRE	
Domaine Saint Aix 17	2021 Coteaux d'Aix en Provence, France	Mirabeau, 'Belle Année' 14	2021 Provence, France

ROUGE

CÔTES DU RHÔNE		BORDEAUX BLEND	
Saint Cosme 13	2022 Southern Rhône, France	Château Ducasse 18	2019 Graves, France
MALBEC		BOURGOGNE	
Château du Cèdre, 'Héritage' . 14	2019 Cabors, France	Olivier Merlin 17	2019 Burgundy, France
MERCUREY		SAINT-ÉMILION GRAND CRU	
Domaine Chanzy 29	'Les Bussieres'	Château Haut Rocher 25	2019 Bordeaux, France
2021 Côte Chalonnaise, France		PINOT NOIR	
CABERNET FRANC		Starr Wines by Brooks 22	
Château du Hureau, 'Tuffe' . . . 15	2020 Saumur-Champigny, France	2022 Willamette Valley, Oregon	

BOISSONS

Coffee 4.50	Délice au Chocolat 5.50
Cold-Brewed Iced Coffee . . 4.50	Selection of Hot Teas 4.50
Espresso 5	Soda 4
Café Gibraltar 5.50	Iced Tea 4
Café Vietnamese 6	Acqua Panna/S. Pellegrino . 9
Café au Lait 5.50	Citron Pressé de la Maison . . 4
Café Latte 5	Fever Tree Ginger Beer 6
Cappuccino 5.50	Fever Tree 6
Mocha Hazelnut 6.50	Sparkling Pink Grapefruit