

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRALE
CHARLIE SMEDILE

Le Diplomate

Après-midi

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

DINNER
Sun-Thu:
5-11pm

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

APRÈS MIDI
Fri-Sat:
5pm-12am
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	BELON OYSTERS 30

PETIT PLATEAU*
serves 1 – 3 persons
125

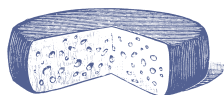
GRAND PLATEAU*
serves 4 – 6 persons
195

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>
CELERIAC SOUP 14 <i>truffle, brioche</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 19 <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 Bañana 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

RAR 'Nanticoke Nectar'
India Pale Ale
Cambridge, MD..... 9

Kronenbourg 1664
Lager
Strasbourg, France 9

Manor Hill Grisetee
Farmhouse Ale
Ellicott City, MD 9

Cuvee des Trolls
Blond Ale
Pipaix, Belgium 11

Lost Generation 'Drift into Paris'
Pale Ale
Washington, DC 9

BIÈRES EN BOUTEILLE

Aslin, 'Power Moves'
India Pale Ale (16oz)
Alexandria, VA 11

Port City Porter
American Porter
Alexandria, VA 7

Bitburger
(Non-alcoholic) Pilsner Style
Bitburg, Germany..... 7

St. Bernardus
Belgian Tripel
Poperinge, Belgium 19

Saison Dupont
Farmhouse Ale
Tourpes, Belgium 12

Meteor Pils
Czech Pilsner
Hochfelden, France 9

Etienne Dupont
Cider Brut
Normandy, France..... 16

Steigl, 'Radler'
Grapefruit Juice with Lager
Salzburg, Austria..... 7

Aval
Cider Brut
Bretagne, France 7

PASTIS & ABSINTHE

Pernod 20
Pernod Absinthe... 26
Ricard 19

St. George Absinthe 23
La Muse Absinthe... 24
Vieux Pontarlier Absinthe. 22

EFFERVESCENTS

'VIN MOUSSEUX'
Pol Clement, Blanc de Blancs,
Brut 14
N.V. Loire Valley, France

CHAMPAGNE
Laurent - Perrier, 'La Cuvée',
Brut 26
N.V. Tours-Sur-Marne

CHAMPAGNE
Aubry, Premier Cru, Brut
N.V. Jouy-Les-Reims 47/212

MÉTHODE TRADITIONELLE ROSÉ
François Montand,
Brut Rosé 16
N.V. Jura, France

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

PERNAND-VERGELESSES
JB Boudier 28
2019 Côte de Beaune, France

CHARDONNAY
Secret Cellars 15
2021 Central Coast, California

SANCERRE
Domaine Girault,
'Le Grand Moulin' 25
2022 Loire Valley, France

GEWURZTRAMINER
Hugel 19
2018 Alsace, France

RIESLING
Hexamer, 'Quarzit' 18
2020 Nabe, Germany

MUSCADET SÈVRE-ET-MAINE
Domaine Gadais, 'Navineaux' . 14
Amphibolite Sur Lie'
2022 Loire Valley, France

VIOGNIER
Jean-Luc Colombo, 'La Violette 16
2020 Vins Pays D'Oc, France

CÔTES DE GASCOGNE
Domaine Seailles, 'Presto' 15
2023 Sud-Ouest, France

PINOT GRIS
Pierre Sparr 17
2021 Alsace, France

ROSÉ

ROSÉ OF GRENACHE
AND CINSULT
Domaine Saint Aix 18
2021 Coteaux d'Aix en Provence,
France

ROSÉ OF GRENACHE
AND MOURVEDRE
Château Gassier, 'Esprit Gassier' . 14
2022 Provence, France

ROUGE

CÔTES DU RHÔNE
Saint Cosme 14
2022 Southern Rhône, France

MALBEC
Château du Cèdre,
'Héritage' 15
2019 Cabors, France

MERCUREY
Domaine Chanzy 30
'Les Bussieres'
2021 Côte Chalonnaise, France

CABERNET FRANC
Château du Hureau, 'Tuffe'... 16
2020 Saumur-Champigny, France

BORDEAUX BLEND
Château Ducasse 19
2019 Graves, France

BOURGOGNE
Olivier Merlin 18
2020 Burgundy, France

BORDEAUX BLEND
Esprit de Chateau Pavie 25
2018 Bordeaux, France

PINOT NOIR
Ken Wright Cellars 23
2023 Willamette Valley, Oregon

GAMAY
Domaine Dupeuble 19
2022 Beaujolais, France

CABERNET SAUVIGNON
Fidelitas, 'M100' 22
2022 Columbia Valley, Washington

BOISSONS

Coffee 5
Cold-Brewed Iced Coffee 5
Espresso 5
Café Gibraltar 6
Café Vietnamese 6
Café au Lait 6
Café Latte 5
Cappuccino 6
Mocha Hazelnut 7

Délice au Chocolat 6
Selection of Hot Teas 5
Soda 4
Iced Tea 4
Acqua Panna/S. Pellegrino . 9
Citron Pressé de la Maison . 4
Fever Tree Ginger Beer . . . 6
Fever Tree 6
Sparkling Pink Grapefruit