

LE CHEF EXÉCUTIF  
GREG LLOYD

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	SHRIMP COCKTAIL . . . . .	23
SALMON TARTARE* . . . . .	19	TOP NECK CLAMS* (half dozen) . . . . .	13
JUMBO CRAB COCKTAIL . . . . .	31	ASSORTED OYSTERS* (half dozen) . . . . .	24
ROYAL SEABREAM CRUDO* . . . . .	25	ROYAL BAIKA CAVIAR* (30g) blini, sour cream, egg mimosas . . . . .	105

**PETIT PLATEAU\***  
serves 1 – 3 persons  
125

**GRAND PLATEAU\***  
serves 4 – 6 persons  
195

### LA TRUFFE

Black Burgundy  
+25

### LE DIPLOMATE FROMAGES

A SELECTION  
OF CHEESES.

SELECT 3, 5 OR 7

(\$6.5 each)

## HORS D'OEUVRES

CHARCUTERIE . . . . .	25	GOUGÈRES . . . . .	12
gem salad, mustard vinaigrette, cornichons		gruyère, pâte à choux, fleur de sel	
STEAK TARTARE DU PARC* . . . . .	19	ESCARGOTS À LA BOURGUIGNON . . . . .	18
hand-chopped steak, capers, quail egg		garlic-parsley butter, baguette	
CELERIAC SOUP . . . . .	14	MUSHROOM TART . . . . .	20
truffle, brioche		pioppino mushrooms, truffle pecorino, chive	
TUNA CARPACCIO* . . . . .	27	FOIE GRAS PARFAIT . . . . .	19
leek vinaigrette		red wine gelée, brioche	
ONION SOUP GRATINÉE . . . . .	16		
crostini, sherry, gruyère			

## LES SALADES

SALADE VERTE  
haricots verts, radishes,  
red wine vinaigrette  
14

WARM  
SHRIMP SALAD  
lemon beurre blanc,  
avocado  
28

## ENTRÉES

GRUYÈRE OMELETTE . . . . .	19	SPAGHETTI . . . . .	30
saunders farm eggs, gruyère, fines herbes		périgord truffle, parmesan	
CURRY CHICKEN SALAD SANDWICH . . . . .	17	MOULES FRITES . . . . .	25
cranberry walnut bread, curry mayonnaise, almond		marinière-style mussels, pommes frites, sauce mayonnaise	
BEEF BOURGUIGNON . . . . .	41	TROUT AMANDINE . . . . .	35
cremini mushrooms, lardons, red wine sauce		toasted almonds, haricots verts, lemon brown butter	
BURGER AMÉRICAIN* . . . . .	27	STEAK FRITES* . . . . .	39
cheeseburger, pommes frites		herb roasted, maître d' butter, pommes frites	
HALF ROAST CHICKEN . . . . .	33		
rosemary, pommes purée, jus de poulet			

## CARAFES

12 ounces . . . . . \$21  
25 ounces . . . . . \$39

## PAYS D'OC ROUGE

(Grenache, Syrah, Mourvèdre)

## CÔTES DE GASCOGNE BLANC

(Colombard, Sauvignon Blanc)

\*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	SAUTÉED SPINACH	HARICOTS VERTS	ROASTED CAULIFLOWER
10	10	10	9

# Les Boissons Froides, Chaudes, Gazeuses et Alcoolisées

## COCKTAILS

<b>JARDIN DES PLANTES</b> Herbes de Provence infused Gordons Gin, Lillet Blanc, Lime, Soda, Lavender Bitters 15
<b>ROMARIN</b> One Vodka, St. Germain, Rosemary, Grapefruit 15
<b>LA PÊCHE</b> Earl Grey Tea infused Tito's Vodka, Peach Liqueur, Lemon Honey Cordial, Orange Bitters 15
<b>POIRE D'AUTOMNE</b> Hornitos Reposado, Spiced Pear Liqueur, Averna, Lemon 16
<b>CLOUSEAU</b> Fig Infused Bourbon, Lime, Plum Bitters 16
<b>CITRON FUMÉ</b> Glenmorangie X Scotch, Monkey Shoulder Scotch, Tempus Fugit Crème de Banane, Honey Syrup, Lemon 16
<b>BELLE ÉPOQUE</b> Maison Rouge VSOP Cognac, Grand Marnier VSOP, Lemon 20
<b>ESPRESSO MARTINI</b> Wheatley Vodka, Café Amaro, Don Ciccio Walnut Liqueur 16
<b>GRANDE DAME</b> Jim Beam Bourbon, Gran Classico, Dolin Rouge, Punt E Mes 17
<b>OLD FASHIONED DE NORMANDIE</b> Calvados, Allspice Dram, Chîle Liqueur, Bonal, Demerara 18
<b>CIDRE ÉPICÉ</b> Spiced Rum 14

## BIÈRES PRESSION

Alewerks Brewing Company Tavern Brown Ale Williamsburg, VA ..... 9	Cuvee des Trolls Blond Ale Pipaix, Belgium ..... 11
RAR 'Nanticoke Nectar' India Pale Ale Cambridge, MD..... 9	Manor Hill Porter Ellicott City, MD ..... 9
Kronenbourg 1664 Lager Strasbourg, France ..... 9	Crooked Crab 'Haze for Days' India Pale Ale Odenton, MD ..... 9

## BIÈRES EN BOUTEILLE

Aslin, 'Orange Starfish' India Pale Ale Alexandria, VA ..... 11	Meteor Pils Czech Pilsner Hochfelden, France ..... 9
Lucky Seven Porter American Porter Salisbury, MD ..... 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

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

## BLANC

<b>CHARDONNAY</b> Secret Cellars ..... 15 2021 Central Coast, California	<b>MUSCADET SÈVRE-ET-MAINE</b> Château la Noë, Sur Lie ..... 14 2022 Loire Valley, France
<b>BOURGOGNE</b> Jean Arthaud ..... 23 2022 Burgundy, France	<b>VIIGNIER</b> Jean-Luc Colombo, 'La Violette 16 2020 Vins Pays D'OC, France
<b>PERNAND-VERGELESSES</b> JB Boudier ..... 28 2020 Côte de Beaune, France	<b>GEWÜRZTRAMINER</b> Hugel ..... 19 2018 Alsace, France
<b>BORDEAUX BLANC</b> Château Les Arromans ..... 15 2023 Entre-Deux-Mers, France	<b>PINOT GRIS</b> Pierre Sparr ..... 17 2021 Alsace, France
<b>SANCERRE</b> Domaine Girault, 'Le Grand Moulin' ..... 25 2023 Loire Valley, France	<b>RIESLING</b> Hexamer, 'Quarzit' ..... 18 2023 Nabe, Germany

## ROSÉ

<b>ROSÉ OF GRENACHE AND CINSULT</b> Minuty 'Prestige' ..... 20 2023 Provence, France	<b>ROSÉ OF GRENACHE AND MOURVÈDRE</b> Château Gassier, 'Esprit Gassier'. 14 2022 Provence, France
--	---

## ROUGE

<b>PINOT NOIR</b> Starr Wines by Brooks..... 23 2023 Willamette Valley, Oregon	<b>BORDEAUX BLEND</b> Espirite de Chateau Pavie ..... 25 2018 Bordeaux, France
<b>BOURGOGNE</b> Olivier Merlin ..... 18 2022 Burgundy, France	<b>CABERNET SAUVIGNON</b> Fidelitas, 'M100' ..... 22 2022 Columbia Valley, Washington
<b>MERCUREY</b> Domaine Michel Briday, 'Les Vaux'..... 30 2020 Côte Chalonnaise, France	<b>CABERNET FRANC</b> Château du Hureau, 'Tuffe'... 16 2020 Saumur-Champigny, France
<b>GAMAY</b> M. & C. Lapierre, 'Raisins Gaulois'. ..... 19 2023 Vin de France	<b>MALBEC</b> Château du Cèdre, 'Héritage' ..... 15 2020 Cahors, France
<b>BORDEAUX BLEND</b> Le Babbler 'Bordeaux Supérieur' 19 2020 Bordeaux, France	<b>CÔTES DU RHÔNE</b> Saint Cosme ..... 15 2023 Southern Rhône, France

## BOISSONS

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