

LE CHEF EXÉCUTIF  
GREG LLOYD

# Le Diplomate

DIRECTEUR GÉNÉRALE  
CHARLIE SMEDILE

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

Après-midi

## 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	BELON OYSTERS* (half dozen) . . . . 30
ROYAL SEABREAM CRUDO* . . . . . 25	ROYAL BAIKA CAVIAR* (30g) <i>blini, sour cream, egg mimosa</i> . . . . . 105
SHRIMP COCKTAIL . . . . . 23	

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

**GRAND PLATEAU\***  
*serve 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 <i>gem salad, mustard vinaigrette, cornichons</i>	GOUGÈRES . . . . . 12 <i>gruyère, pâte à 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>red 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

## ENTRÉES

GRUYÈRE OMELETTE . . . . . 19 <i>saunders farm eggs, gruyère, fines herbes</i>	MOULES FRITES . . . . . 25 <i>marinière-style mussels, pommes frites, sauce mayonnaise</i>
YOGURT PARFAIT . . . . . 13 <i>strawberry jam, house made granola</i>	HALF ROAST CHICKEN . . . . . 33 <i>rosemary, pommes purée, jus de poulet</i>
BUTTERMILK PANCAKES . . . . . 19 <i>maple syrup</i>	SPAGHETTI . . . . . 30 <i>périgord truffle, parmesan</i>
BURGER AMÉRICAIN* . . . . . 27 <i>cheeseburger, pommes frites</i>	STEAK FRITES* . . . . . 39 <i>herb roasted, maître d' butter, pommes frites</i>
BEEF BOURGUIGNON . . . . . 41 <i>cremini mushrooms, lardons, red wine sauce</i>	

## 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 10	SAUTÉED SPINACH 10	HARICOTS VERTS 10	ROASTED CAULIFLOWER 9
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# 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, Giffard Banana Du Brésil, Honey Syrup, Lemon 16
<b>BELLE ÉPOQUE</b> Chateau Plassons VSOP Cognac, Grand Marnier VSOP, Lemon 20
<b>ESPRESSO MARTINI</b> Tito's Vodka, Café Amaro, Nux Alpina Walnut Liqueur 16
<b>GRANDE DAME</b> Jim Beam Bourbon, Gran Classico, Martini & Rossi Rosso, Punt E Mes 17
<b>OLD FASHIONED DE NORMANDIE</b> Calvados, Allspice Dram, Chile 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, '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

<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' 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> Barc & Vallée, 'Terre Minérale' ..... 25 2023 Loire Valley, France	<b>RIESLING</b> Hexamer, 'Quarzit' ..... 18 2023 Nabe, Germany

## ROSÉ

<b>ROSÉ OF GRENACHE AND CINSULT</b> Domaine Saint Aix ..... 18 2023 Coteaux d'Aix-en-Provence, France	<b>ROSÉ OF GRENACHE AND MOURVÈDRE</b> Château Gassier, 'Esprit Gassier'. 14 2022 Provence, France
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## ROUGE

<b>PINOT NOIR</b> Starr Wines by Brooks..... 23 2023 Willamette Valley, Oregon	<b>BORDEAUX BLEND</b> Esprit 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 Cabors, France
<b>BORDEAUX BLEND</b> Château Ducasse ..... 19 2019 Graves, 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 ..... 4
Café Latte ..... 5	Citron Pressé de la Maison ... 9
Cappuccino ..... 6	Fever Tree Ginger Beer ..... 6
Mocha Hazelnut ..... 7	Fever Tree ..... 6
	Sparkling Pink Grapefruit