

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRAL
PHILLIP CHRISTENSEN-AMES

Le Diplomate

déjeuner

BRUNCH Sat & Sun: 9:30am-3pm	DINNER Sun-Thu: 5-11pm Fri-Sat: 5pm-12am	LUNCH Fri: 12-4pm APRÈS MIDI Sat & Sun: 3-5pm
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FRUITS DE MER

ALASKAN KING CRAB LEG24
HAMACHI CRUDO* .17
cider reduction, black radish, honeycrisp
SHRIMP COCKTAIL .20
TOP NECK CLAMS* .12
half dozen

ASSORTED OYSTERS* 18.50
half dozen
BELON OYSTERS*20
half dozen
½ CHILLED LOBSTER22

PETIT PLATEAU*

serves 1 – 3 persons
85

GRAND PLATEAU*

serves 4 – 6 persons
160

CARAFES

12 ounces \$16
25 ounces \$28

VENTOUX ROUGE

(Carignan, Cinsault Grenache, Syrah)

LUBÉRON BLANC

(Bourboulenc, Grenache Blanc, Ugni Blanc Vermentino)

HORS D'OEUVRES

ONION SOUP GRATINÉE 13
PÂTÉ DE CAMPAGNE .14
piñachios, pickled cipollini onions, cassis mustard
FOIE GRAS PARFAIT 16
buckleberry moutarde, pain d'épice
PEA SOUP14
blue crab, lemon, crème fraîche, mint
GOUGÈRES. 10
gruyère, pâte à choux, fleur de sel
TUNA CARPACCIO* 21
leek vinaigrette
CHARCUTERIE 23

MUSHROOM TART . . 15
pioppini mushrooms, truffle pecorino
MACARONI AU GRATIN. 14
STEAK TARTARE DU PARC* 17
hand-chopped steak, capers, quail egg
ESCARGOTS À LA BOURGUIGNONNE. . 16
garlic-parsley butter, demi baguette
WHITE ASPARAGUS MIMOSA 16
hazelnut, egg, leek vinaigrette

LES SALADES

WARM SHRIMP SALAD
lemon beurre blanc, avocado
21

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
11.50

SALADE NIÇOISE
confit tuna, red bliss potatoes, haricots verts
18.50

SALADE ANCHOÏADE
grilled chicken, anchovy vinaigrette, Grana Padano
15

LE DIPLOMATE FROMAGES

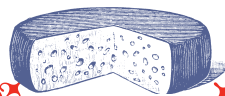
A SELECTION OF CHEESES.

SELECT 3, 5 OR 7

(\$6 each)

FARMER'S CHEESE
honeycomb, hazelnuts, mint

12



ENTRÉES

STEAK FRITES*29.50
herb roasted, maître d' butter, pommes frites
TROUT AMANDINE. . .29
toasted almonds, haricots verts, lemon brown butter
OMELETTE 16
Saunders Farm eggs, gruyère, fines herbes
Add shaved Périgord truffle +16
COUNTRY CHICKEN CLUB . . 15.50
avocado, bacon, rosemary aioli
CURRY CHICKEN SALAD SANDWICH 15
cranberry walnut, curry mayonnaise, almonds
BURGER AMÉRICAIN .18
cheeseburger, pommes frites
TARTINE AU SAUMON FUMÉ 14
hard cooked egg, caper, dill
BOEUF RÔTI18
horseradish cream, salted caraway baguette

BAGUETTE PROVENÇALE 13.50
french salami, camembert, cornichon, mustard vinaigrette
CHICKEN PAILLARD .16
Picholine olive tapenade, almonds, frisée
MOULES FRITES 21
marinière style mussels, pommes frites, sauce mayonnaise
PETIT DÉJEUNER GOUGÈRE 13
ham off the bone, raclette, egg
HALF ROAST CHICKEN 25
rosemary, pommes purées, jus de poulet
LOBSTER OMELETTE. . . 23
sauce mornay, fines herbes
Add shaved Périgord truffle +16

SIDES

POMMES FRITES 8
SAUTÉED SPINACH 8
HARICOTS VERTS 8

*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

VIVE LA RÉVOLUTION
Bombay Gin, Camus VS Cognac,
Sparkling Wine, Lemon, Tarragon
15

DU MARCHÉ
Pear Infused Plantation Rum,
Cotton & Reed Allspice Dram, Pear
Brandy, Vanilla, Lemon, Cinnamon,
Clove
13

SOPI
Belvedere Vodka, Solerno
Blood Orange, Tiber Aperitivo,
Pomegranate, Sparkling Rosé
15

BELLE
Sparkling Wine, Peach Liqueur,
Peach Juice, Orange Bitters
12

MIMOSA
OJ or Grapefruit
10

BLOODY MARY
Rocktown Vodka, House Mix
11

CIDRE ÉPICÉ
Warm Spiced Cider, your choice of:
Bourbon, Cognac, or Rum
13

POMME SAUVAGE (SANS ALCOOL)
Martinelli's Sparkling Cider, Ginger,
Lemon, Pomegranate, Cardamom
9

PETIT RUŠÉ
Cimarrón Reposado Tequila,
Ginger, Pomegranate, Cardamom,
Lime, Luxardo Maraschino
12

LES VACANCES
Green Chartreuse, Banbez Mezcal,
Velvet Falernum, Pineapple,
Serrano Chili, Lime
14

ROMARIN
Rocktown Vodka, St. Germain,
Rosemary, Grapefruit
13

CLOUSEAU
Jim Beam Bourbon, Fig, Lime,
Plum Bitters
11

BRILLANT
Hard Cider, Lemon, Ginger, Amaro
12

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, Hot Chocolate,
Marshmallow
14

LE DIP SPRITZ
Lillet blanc, sparkling wine, sour
orange, rhubarb root (on draft)
13

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet, Blanc de Blancs,
Brut 12
N.V. Alsace, France

CHAMPAGNE
Laurent - Perrier,
'La Cuvée', Brut 22
N.V. Tours - Sur - Maine, France

CHAMPAGNE
Krug, 'Grande Cuvée', Brut N.V. Reims, France 45

MÉTHODE TRADITIONELLE ROSÉ
François Montand,
Brut Rosé 14
N.V. Jura, France

CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 28
N.V. Reims, France

BLANC

RIESLING
Milbrandt 13
2018 Columbia Valley, Washington

PINOT GRIS
Pierre Sparr 13
2017 Alsace, France

SAUVIGNON BLANC
Benoit &
Mathieu Fleuriet 17
2018 Loire Valley, France

CHARDONNAY
Marchand - Tawse 14
2015 Burgundy, France

CHENIN BLANC
Alain De La Treille, Vouvray . . 10
2018 Loire Valley, France

VIIGNIER
Jean Luc Colombo
'Le Violette' 11
2018 Vins de Pays D'Oc, France

CHARDONNAY
Bouchard Aîné & Fils 12
2018 Burgundy, France

CHARDONNAY
Newton, 'Skyside' 15
2017 Napa County, California

BORDEAUX BLANC
Château Les Arromans 13
2018 Entre-Deux-Mers, France

ROSÉ

**ROSÉ OF SYRAH
AND CINSULT**
Domaine de Triennes 13
2018 Provence, France

**ROSÉ OF GRENACHE
AND CLAIRETTE**
Château d'Aqueria 16
2018 Tavel, France

ROUGE

PINOT NOIR
Lyric by Etude 14
2018 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse' 19
2015 Sonoma Coast, California

PINOT NOIR
Pascal Clément 17
2017 Burgundy, France

GAMAY
Laurence and Remi Dufaitre . . 15
2018 Beaujolais Villages, France

CABERNET FRANC
Château du Hureau, 'Tuffé' 16
2017 Saumur - Champigny, France

MALBEC
Château du Cèdre,
'Héritage' 11
2016 Cahors, France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme . . . 11
2018 Rhône Valley, France

CÔTES DE BLAYE
Château La Braulterie de
Peyraud 13
2008 Bordeaux, France

SAINT - JULIEN
Château Peymartin . . . 25
2014 Bordeaux, France

RHÔNE BLEND
Massaya 'Le Colombier' . . . 12
2017 Bekaa Valley, Lebanon

CABERNET SAUVIGNON
Simi 15
2017 Alexander Valley, California

CABERNET SAUVIGNON
Light Horse 10
2016 California

BIÈRES PRESSION

Rar Nanticoke Nečtar 8
India Pale Ale
Cambridge, MD 7.4%

Right Proper Raised by Wolves . 8
Pale Ale
Washington, DC 5%

Straffe Hendrik 12
Golden Tripel
Bruges, Belgium 9%

DC Brau Penn Quarter Porter . . 8
Robušt Porter
Washington, DC 5.5%

Allagash White 8
Belgian Style Wit
Portland, ME 5.2%

Kronenbourg, '1664' 8
Euro Pale Lager
Strasbourg, France 5.5%

Eric Bordelet, Sidre
'Nouvelle Vague' 10
Hard Apple Cider
Normandy, France 6%

BIÈRES EN BOUTEILLE

Brasserie Meteor 'Meteor Pils' . 7
Czech Pilsner
12 oz Alsace, France 5%

Kronenbourg 1664 Blanc 6
Belgian Style Witbier
11.2 oz Strasbourg, France 5%

Amstel, 'Light' 6
Light Lager
12 oz Amsterdam,
Netherlands 3.5%

Saison Dupont 9
Farmhouse Saison
Hainaut, Belgium 6.5%

Duchesse de Bourgogne. 14
Flanders Red Ale
Vichte, Belgium 6.2%

Sam Adams, Seasonal Selection . 8
Boston, MA

3 Stars Southern Belle 9
Imperial Brown Ale
Washington, DC 8.7%

Lindemans 'Pêche' 13
Peach Lambic
12 oz Vlezenbeek, Belgium 2.5%

Anxo Rosé Cider' 14
Red Flesh Apple Cider
Washington, DC 6.9%

Domaine Lesuffleur
'La Folletière' 49
Apple Cider
750 ml Normandy, France 7.1%

Einbecker, 'Brauherren'
(Non-alcoholic) 6
Pilsner Style
12 oz Einbeck, Germany N/A

PASTIS & ABSINTHE

Kubler Absinthe . . . 12
Pernod 9
Pernod Absinthe . . . 15

Ricard 10
St. George Absinthe . . 15
Vieux Carré Absinthe. 12

BOISSONS

Coffee 4
Cold-Brewed Iced Coffee . 4
Espresso 4-50
Café Gibraltar 5
Café Vietnamese 5-50
Café au Lait 5
Café Latte 4-50
Cappuccino 5
Délice au Chocolat . . . 5-50
Cidre Chaud Épicé. 7

Selection of Hot Teas . . . 4-50
Soda 4
Iced Tea 4
Acqua Panna/Perrier. . . . 8
Sparkling
Apple Cider 5
Orangina 4
Citron Pressé
de la Maison 4