

LE CHEF EXÉCUTIF
GREG LLOYD

DIRECTEUR GÉNÉRAL
PHILLIP CHRISTENSEN-AMES

Le Diplomate

Après-midi

BRUNCH **DINNER** **LUNCH**
Sat & Sun: 9:30am-3pm Sun-Tbu: 5-11pm Fri: 12-4pm
L'APERO **APRÈS**
Mon-Fri: 4-6pm Fri-Sat: 5pm-12am Sat & Sun: 3-5pm **MIDI**

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

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
CHARCUTERIE 23

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 LYONNAISE
frisée, lardons, poached egg
17

ENTRÉES

STEAK FRITES*29.50
herb roasted, maître d'buttre, pommes frites
TROUT AMANDINE . . 29
toasted almonds, haricots verts, lemon brown butter
OMELETTE 16
Saunders Farm eggs, gruyère, fines herbes
Add shaved Burgundian truffle +16
COUNTRY CHICKEN CLUB . . 15.50
avocado, bacon, rosemary aioli
BURGER AMÉRICAIN . 18
cheeseburger, pommes frites

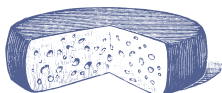
BOEUF RÔTI 18
horseradish cream, salted caraway baguette
BAGUETTE PROVENÇALE 13.50
french salami, camembert, cornichon, mustard vinaigrette
CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée
QUICHE FLORENTINE 15
Spinach, gruyère
MOULES FRITES 21
marinière style mussels, pommes frites, sauce mayonnaise

SIDES

POMMES FRITES 8
SAUTÉÉ SPINACH 8
ROASTED CARROTS 8

LE DIPLOMATE FROMAGES

A SELECTION
OF CHEESES.
SELECT 3, 5 OR 7
(\$6 each)



*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.

COCKTAILS

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

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

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

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

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

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

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

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

FUMÉ ROYALE
Ardbeg 10 yr Scotch, Blended Scotch, La
Quintinye Royal Blanc Vermouth, Suze
Liqueur
16

GRANDE DAME
Barrel Aged:
Bulleit Bourbon, Campari
Dolin Rouge, Punt E Mes
16

CAVALIER
Old Overholt Rye, Caffo Vecchio Amaro,
Gran Classico Bitter,
Sweet Vermouth
14

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, Hot Chocolate,
Marshmallow
14

POMME SAUVAGE (SANS ALCOOL)
Martinelli's Sparkling cider, ginger,
lemon, pomegranate, cardamom
9

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

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
Robuř 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

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

MÉTHODE
TRADITIONNELLE ROSÉ
François Montand
Brut Rosé 14
N.V. Jura, France
CHAMPAGNE ROSÉ
Veuve Clicquot Ponsardin,
Brut Rosé 28
N.V. Reims, France

CHAMPAGNE Krug, 'Grande Cuvée', Brut
45
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
2014 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
Soliŝte, 'Narcisse' 19
2015 Sonoma Coast, California
PINOT NOIR
Pascal Clément' 17
2017 Burgundy, France

CÔTES DE BLAYE
Château La Braulerie de
Peypaud 13
2008 Bordeaux, France
SAINT – JULIEN
Château Peymartin 25
2014 Bordeaux, France

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

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

CABERNET FRANC
Château du Hureau, 'Tuffe' 16
2017 Saumur – Champigny, France

CABERNET SAUVIGNON
Simi 15
2017 Alexander Valley, California

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

CABERNET SAUVIGNON
Light Horse 10
2016 California

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

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