

Le Diplomate

Après-midi

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FRUITS DE MER

- ALASKAN KING CRAB LEG24
- LIVE SCALLOP*16
passionfruit honey, hazelnut oil
- SHRIMP COCKTAIL .20
- TOP NECK CLAMS* .12
half dozen

- BELON OYSTERS*20
half dozen
- ASSORTED OYSTERS*18.50
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
- MUSHROOM SOUP . . 12
maitake, pioppini, crimini
- PÂTÉ DE CAMPAGNE . 14
piñon, pickled cipollini onions, cassis mustard
- FOIE GRAS PARFAIT 16
blackberry moutarde, and 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
- RADISH CRUDITÉ . . 11
sea salt & butter

LES SALADES

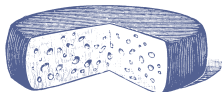
WARM SHRIMP SALAD
lemon beurre blanc, avocado
21

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
11.50

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

LE DIPLOMATE FROMAGES

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



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 shaved Périgord truffle + 16
- COUNTRY CHICKEN CLUB . . 15.50
avocado, bacon, rosemary aioli
- BURGER AMÉRICAIN . 18
cheeseburger, pommes frites

- 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

SAUTÉÉD SPINACH
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.

COCKTAILS

FLEURS POSÉES
Dolin Dry Vermouth, Benedictine, Pernod Absinthe
15

CLOUSEAU
Jim Beam Bourbon, Fig Lime, Plum Bitters
11

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

ROMARIN
Sobieski Vodka, St. Germain Rosemary, Grapefruit
12

LE BONHEUR
RinquinQuin, Tanqueray Ten, Giffard Ginger, Cotton & Reed Allspice Dram, Apricot
15

CHARTREUSE CHOCOLAT CHAUD
Green Chartreuse, Hot Chocolate, Marshmallow
14

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

LE FONTAINE
Illegal Mezcal, Cold Brew Coffee, Amer, Honey, Cardamom
15

VIVE LA RÉVOLUTION
Blucoat Gin, Tariquet Armagnac, Sparkling Wine Lemon, Tarragon
14

LE FROU – FROU
Old Overholt Rye, Maurin Quina, Fernet Branca, Lemon
17

EFFERVESCENTS

'VIN MOUSSEUX'
Simonet
Blanc de Blancs, Brut 10
N.V. Alsace, France

CHAMPAGNE
Veuve Clicquot Ponsardin 'Yellow Label', Brut 22
N.V. Reims, France

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

MÉTHODE TRADITIONNELLE ROSÉ
François Montand Brut Rosé 12
N.V. Jura, France

CHAMPAGNE ROSÉ
Lombard, Brut Rosé Premier Cru 28
N.V. Épernay, France

BLANC

RIESLING
Eroica 13
2016 Columbia Valley, Washington

PINOT GRIS
Trimbach, 'Reserve' 12
2013 Alsace, France

SAUVIGNON BLANC
Christian Lauerjat Sancerre 16
2017 Loire Valley, France

CHARDONNAY
Domaine Daniel Rion & Fils 14
2014 Burgundy, France

CHENIN BLANC
Benoit Gautier, Vouvray . . . 9
2017 Loire Valley, France

CHARDONNAY
Bouchard Aîné & Fils Mâcon-Villages 13
2016 Burgundy, France

CHARDONNAY
Newton 13
2016 Napa County, California

RHÔNE BLEND
Domaine Berthet-Rayne . . 13
2016 Côtes du Rhône, France

ROSÉ

ROSÉ OF SYRAH AND CINSAULT
Domaine de Triennes 13
2017 Provence, France

ROSÉ OF CINSAULT AND GRENACHE
Vie Vité 16
2017 Provence, France

ROUGE

PINOT NOIR
Lyric by Etude 14
2015 Sta. Barbara, California

PINOT NOIR
Solište, 'Narcisse' 18
2014 Sonoma Coast, California

GAMAY
Château Moulin – à – Vent Moulin – à – Vent 'Couvent Des Thorins' 15
2016 Beaujolais, France

CÔTES DU RHÔNE VILLAGES
Château de Saint Cosme . . 11
2017 Rhône Valley, France

BORDEAUX SUPÉRIEUR
Château de Parenchère . . 12
2016 Bordeaux, France

RHÔNE BLEND
Massaya 'Le Colombier' 12
2016 Bekaa Valley, Lebanon

CÔTES DE BLAYE
Château Le Braulterie de Payraud 14
2010 Bordeaux, France

CABERNET SAUVIGNON
Roblar 11
2016 California

BORDEAUX BLEND
Pahlmeyer, 'Jayson' 26
2015 Napa County, California

MALBEC
Haut-Monplaisir 'Tradition' 11
2016 Cahors, France

MALBEC
Diseño, 'Old Vine' 9
2017 Mendoza, Argentina

CHÂTEAUNEUF-DU-PAPE
Château Simian 'Le Traversier' 17
2013 Rhône Valley, France

SYRAH AND GRENACHE
SarL Lafage 'Bastide Miraflores' 13
2015 Côtes du Roussillon, France

BIÈRES PRESSION

Goose Island 7
English India Pale Ale Chicago, Illinois 5.9%

Right Proper Selection du Jour 9
Washington, DC

Atlas Brew Works 'District Common' 7
Washington, DC 5.1%

DC Brau 'Public' 8
Pale Ale Washington, DC 6%

Allagash, 'Tripel' 7
Belgian Style Golden Ale Portland, Maine 9.0%

Deschutes 8
Black Butte Porter Bend, Oregon 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%

Ommegang Hennepin 9
Farmhouse Saison 12 oz Cooperstown, New York 7.7%

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

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

Port City Porter 7
American Porter 12 oz Alexandria, Virginia 7.5%

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

Right Proper 'Ornithology' . . 32
Wild Ale aged in Ginavit Barrels 500ml Washington, DC 3.9%

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

Leffe, 'Brune' 8
Belgian Abbey Brown Ale 11.2 oz Diant, Belgium 6.5%

Schneider-Weisse, 'Aventinus' . 13
Wheat Doppelbock 16.9 oz Kelheim, Germany 8.2%

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

Estrella Dam, 'Daura' (Gluten Free) 7
Euro Pale Lager 12 oz Barcelona, Spain 5.4%

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 6

Selection of Hot Teas . . . 4.50
Soda 3.50
Iced Tea 3.50
Acqua Panna/Perrier . . . 8
Sparkling Apple Cider 5
Orangina 4
Citron Pressé de la Maison 4