

**LES CHEFS EXÉCUTIFS**  
**MICHAEL ABT**  
**GREG LLOYD**

**BRUNCH**                      **DINNER**  
 Sat & Sun:                      Sun-Thu: 5-11pm  
 9:30am-3pm                      Fri-Sat: 5pm-12am

**APRÈS MIDI**                      **L'APERÔ**  
 Sat & Sun: 3-5pm                      Mon-Fri: 4-5pm

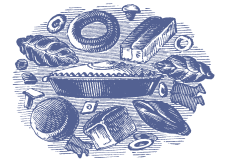
# Le Diplomate

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS

**DIRECTRICE GÉNÉRALE**  
**EVA TORRES**

Diner

## LES PLATS DU JOUR



**MONDAY**  
 Dorade Royale  
 en Papillote

31

### TUESDAY

Lobster  
 Risotto

36

### WEDNESDAY

Porc Milanese

31

### THURSDAY

Dover Sole  
 Meunière

52

### FRIDAY

Bouillabaisse

31

### SATURDAY

Entrecôte  
 de Boeuf\*

36

### SUNDAY

Coq au Riesling

27

## CARAFES

12 ounces ..... \$16  
 25 ounces ..... \$28

### VENTOUX ROUGE

(Carignan, Cinsault  
 Grenache, Syrah)

### LUBÉRON BLANC

(Bourboulenc, Grenache  
 Blanc, Ugni Blanc  
 Vermentino)

## FRUITS DE MER

ASSORTED OYSTERS\*  
 half dozen  
 18.50

TOP NECK CLAMS\*  
 half dozen  
 12

BELON OYSTERS\*  
 half dozen  
 24

½ CHILLED LOBSTER  
 19

### PETIT PLATEAU\*

serves 1 – 3 persons  
 85

### GRAND PLATEAU\*

serves 4 – 6 persons  
 155

ALASKAN KING  
 CRAB LEG  
 24

JUMBO FLORIDA  
 STONE CRAB  
 24/piece

SHRIMP  
 COCKTAIL  
 18

COBIA CRUDO\*  
 honeycrisp, black radish  
 14

## HORS D'OEUVRES

GOUGÈRES ..... 9  
*gruyère, pate a choux, fleur de sel*

MUSHROOM SOUP ..... 12  
*maitake, pioppini, crimini*

TUNA CARPACCIO\* ..... 21  
*leek vinaigrette*

PÂTÉ DE CAMPAGNE ..... 14  
*pickled cipollini onions, cassis mustard*

ONION SOUP GRATINÉE . . . 12.50

STEAK TARTARE  
 DU PARC\* ..... 16.50  
*hand chopped steak, capers, quail egg*

FROG LEGS PROVENÇALE . 17  
*petit San Marzano tomatoes,  
 Niçoise olives, garlic, lemon*

LE GRAND AIOLI ..... 18  
*chilled shrimp, smoked salmon,  
 mussels, assorted vegetables*

MACARONI AU GRATIN . . . . 14

SARDINES EN CROÛTE . . . . 14  
*piperade, piment d'Espelette*

ESCARGOTS À LA  
 BOURGUIGNONNE . . . . . 15  
*garlic-parsley butter, demi baguette*

MUSHROOM TART . . . . . 15  
*pioppini mushrooms, truffle pecorino*

RICOTTA RAVIOLI . . . . . 13  
*plum tomato, basil*

FOIE GRAS PARFAIT . . . . . 16  
*pain d'épice, huckleberry moutarde*

## LES SALADES

SALADE NIÇOISE . . . . . 18.50  
*confit tuna, red bliss potatoes,  
 green beans*

WARM SHRIMP SALAD . . . . 20  
*lemon beurre blanc, avocado*

SALADE VERTE . . . . . 11.50  
*haricots verts, radishes, red wine vinaigrette*

ROASTED BABY BEETS . . . . 14  
*cloumage, Sicilian pistachios,  
 ice wine vinaigrette*

## ENTRÉES

STEAK FRITES\* . . . . . 29.50  
*herb roasted, maître d'butter, pommes frites*

GRILLED LOUP DE MER . . . 31  
*Mediterranean sea bass, tapenade,  
 roasted peppers, Gigante beans*

LAMB NAVARIN . . . . . 29  
*lamb stew, fennel, oranges*

TROUT AMANDINE . . . . . 28  
*toasted almonds, haricots verts,  
 lemon brown butter*

HALF ROAST CHICKEN . . . . 25  
*rosemary, pommes purées, jus de poulet*

BEEF BOURGUIGNON . . . . . 31  
*crimini mushrooms, lardons, red wine sauce*

MOULES FRITES . . . . . 19.50  
*marinière style mussels, pommes frites*

DUCK BREAST . . . . . 32  
*roasted mission figs, Tuscan kale,  
 sauce Bigarade*

PETIT FARCIS PROVENÇALE 21  
*veal stuffed vegetables, swiss chard,  
 tomato Pomodoro*

VEGETABLE TAGINE . . . . . 20  
*Moroccan couscous, harissa, chickpeas*

BURGER AMÉRICAIN . . . . . 17  
*cheeseburger, pommes frites,  
 sauce mayonnaise*

VEAL ESCALOPE . . . . . 31  
*chanterelles, charred onions,  
 mushroom cream*

NORWEGIAN SALMON\* . . . 27  
*cous cous, watermelon radish, citrus*

STEAK AU POIVRE\* . . . . . 38  
*black pepper crusted New York strip,  
 garlic spinach, cognac demi-glace*

ROASTED SEA SCALLOPS . . 31  
*olive oil crushed yukons, toasted almonds,  
 San Marzano tomatoes*

SKATE GRENOBLOISE . . . . 26  
*lemon, capers, beurre noisette*

LOBSTER OMELETTE . . . . . 23  
*sauce Mornay, fines herbes  
 Add shaved Burgundian truffle +16*

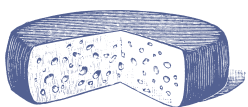
## LE DIPLOMATE FROMAGES

GÂTEAU FOURME  
 D'AMBERT  
 AUX TRUFFES  
*toasted walnuts*  
 13

A SELECTION  
 OF REGIONAL  
 FRENCH CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7  
 (\$6 each)



## SIDES

POMMES  
 FRITES  
 8

BRUSSELS  
 SPROUTS  
*pomegranate*  
 8

HARICOTS  
 VERTS  
 7

POMMES PURÉE  
 7

PANISSE  
*saffron aioli*  
 8

GARLIC SPINACH  
 7

\*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

<p><b>ROMARIN</b> Sobieski Vodka, St. Germain Rosemary, Grapefruit 12</p>	<p><b>CLOUSEAU</b> Jim Beam Bourbon Fig, Lime, Plum Bitters 11</p>
<p><b>GRANDE DAME</b> Barrel Aged: Bulleit Bourbon, Campari Dolin Rouge, Punt E Mes 16</p>	<p><b>MELANGE À TROIS</b> Neisson Rhum Agricole El Dorado 8 yr, Smith &amp; Cross Maurin Quina, Almond Orgeat 14</p>
<p><b>VIVE LA RÉVOLUTION</b> Bluecoat Gin, Tariquet Armagnac Sparkling Wine, Lemon Tarragon 14</p>	<p><b>L'ORAGE DE LA BASTILLE</b> Baïstille Whiskey, Ginger Liqueur, Pear, Lemon 15</p>
<p><b>SAZERAC PREMIÈRE</b> Paul Giraud Napoleon Apple Turbinado Syrup Pernod Absinthe, Peychaud 20</p>	<p><b>CHARLENE</b> Atlas Brew Works District Common Pomegranate, Lemon 10</p>

## BIÈRES PRESSION

<p>Goose Island..... 7 English India Pale Ale Chicago, Illinois 5.9%</p>	<p>New Belgium 'Trippel'..... 7 Belgian Style Trippel Fort Collins, Colorado 7.8%</p>
<p>Right Proper Brewing Company.. 9 Sélection du Jour Washington, D.C.</p>	<p>Flying Dog..... 7 Oyster Stout Frederick, Maryland 5.5%</p>
<p>Atlas Brew Works 'District Common'..... 7 Washington, DC 5.1%</p>	<p>Kronenbourg '1664'..... 7 Euro Pale Lager Strasbourg, France 5.5%</p>
<p>DC Brau 'Public'..... 7 Pale Ale Washington, DC 6%</p>	<p>Eric Bordelet, Sidre 'Nouvelle Vague'..... 10 Hard Apple Cider Normandy, France 6%</p>

## BIÈRES EN BOUTEILLE

<p>Brasserie Meteor 'Meteor Pils'..... 7 Czech Pilsner 12 oz Alsace, France 5%</p>	<p>Kronenbourg 1664 Blanc..... 6 Belgian Style Witbier 11.2 oz Strasbourg, France 5%</p>
<p>Ommegang Hennepin..... 9 Farmhouse Saison 12 oz Cooperstown, New York 7.7%</p>	<p>Lefte 'Brune'..... 8 Belgian Abbey Brown Ale 11.2 oz Dinant, Belgium 6.5%</p>
<p>Duchesse de Bourgogne..... 14 Flanders Red Ale Vichte, Belgium 6.2%</p>	<p>Schneider-Weisse 'Aventinus'..... 13 Wheat Doppelbock 16.9 oz Kelheim, Germany 8.2%</p>
<p>Lindemans 'Pêche'..... 13 Peach Lambic 12 oz Vlezenbeek, Belgium 2.5%</p>	<p>Amstel 'Light'..... 6 Light Lager 12 oz Amsterdam, Netherlands 3.5%</p>
<p>Port City Porter..... 7 American Porter 12 oz Alexandria, Virginia 7.5%</p>	<p>Estrella Damm 'Daura' (Gluten Free)..... 7 Euro Pale Lager 12 oz Barcelona, Spain 5.4%</p>
<p>Domaine Lesuffleur 'La Folletière'..... 49 Apple Cider 750 ml Normandy, France 7.1%</p>	<p>Einbecker 'Brauherren' (Non-alcoholic)..... 6 Pilsner Style 12 oz Einbeck, Germany N/A</p>

## PASTIS & ABSINTHE

Kubler Absinthe..... 12	Ricard..... 10
Pernod..... 9	St. George Absinthe..... 15
Pernod Absinthe..... 15	Vieux Carré Absinthe..... 12

## EFFERVESCENTS

<p><b>VIN MOUSSEUX</b> Simonet, Blanc de Blancs, Brut . 10 N.V. Alsace, France</p>	<p><b>MÉTHODE TRADITIONNELLE ROSÉ</b> François Montand, Brut Rosé . 12 N.V. Jura, France</p>
<p><b>CHAMPAGNE</b> Veuve Clicquot Ponsardin 'Yellow Label', Brut ..... 18 N.V. Reims, France</p>	<p><b>CHAMPAGNE ROSÉ</b> Lanson, Brut Rosé..... 25 N.V. Reims, France</p>
<p><b>CHAMPAGNE</b> Krug, 'Grande Cuvée', Brut ... 45 N.V. Reims, France</p>	

## LES VINS

### BLANC

<p><b>RIESLING</b> Eroica..... 11 2015 Columbia Valley Washington</p>	<p><b>CHARDONNAY</b> Bouchard Aîné &amp; Fils Mâcon-Villages..... 13 2014 Burgundy, France</p>
<p><b>PINOT GRIS</b> Trimbach, 'Reserve'..... 12 2013 Alsace, France</p>	<p><b>CHARDONNAY</b> Newton..... 15 2015 Sonoma County, California</p>
<p><b>SAUVIGNON BLANC</b> Christian Lauverjat Sancerre..... 14 2016 Loire Valley, France</p>	<p><b>CHARDONNAY</b> Jean Michel Guillon &amp; Fils 18 2015 Burgundy, France</p>
<p><b>BORDEAUX BLANC</b> Le Diplomate..... 11 2015 Bordeaux, France</p>	<p><b>WHITE BLEND</b> Domaine de Pouy..... 9 2014 Côtes de Gascogne, France</p>
<p><b>CHENIN BLANC</b> Benoit Gautier, Vouvray... 9 2015 Loire Valley, France</p>	

### ROSÉ

<p><b>ROSÉ OF SYRAH AND CINSULT</b> Domaine de Triennes 2016 Provence, France 13</p>
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### ROUGE

<p><b>PINOT NOIR</b> Byron, 'Nielson'..... 11 2014 Santa Barbara, California</p>	<p><b>BORDEAUX SUPÉRIEUR</b> Le Diplomate..... 14 2014 Bordeaux, France</p>
<p><b>PINOT NOIR</b> Solište, 'Narcisse'..... 16 2014 Sonoma Coast, California</p>	<p><b>CABERNET SAUVIGNON</b> Roblar..... 11 2014 California</p>
<p><b>PINOT NOIR</b> Olivier Merlin Bourgogne Rouge..... 14 2015 Burgundy, France</p>	<p><b>BORDEAUX BLEND</b> Pahlmeyer, 'Jayson'..... 26 2014 Napa County, California</p>
<p><b>CROZES - HERMITAGE</b> Ferraton, La Matinière..... 13 2015 Rhône Valley, France</p>	<p><b>RHÔNE BLEND</b> Massaya 'Le Colombier'..... 12 2015 Bekaa Valley, Lebanon</p>
<p><b>CÔTES DU RHÔNE VILLAGES</b> Château de Saint Cosme... 11 2016 Rhône Valley, France</p>	<p><b>MALBEC</b> Haut-Monplaisir, 'Tradition' 11 2014 Cabors, France</p>
<p><b>BORDEAUX SUPÉRIEUR</b> Château de Parenchère... 12 2014 Bordeaux, France</p>	<p><b>MALBEC</b> Diseño, 'Old Vine'..... 9 2016 Mendoza, Argentina</p>
<p><b>CHÂTEAUNEUF-DU-PAPE</b> Château Simian, 'Le Traversier' 17 2013 Rhône Valley, France</p>	

## BOISSONS

Coffee..... 4	Délice au Chocolat..... 5.50
Espresso..... 4.50	Selection of Hot Teas..... 4.50
Café Gibraltar..... 5	Soda..... 3.50
Café Vietnamese..... 5.50	Iced Tea..... 3.50
Café au Lait..... 5	Evian/Badoit..... 6
Café Latte..... 4.50	Orangina..... 4
Cappuccino..... 5	Sparkling Apple Cider..... 5
Mocha Hazelnut..... 6	Citron Pressé de la Maison... 4