

**LES CHEFS EXÉCUTIFS**  
MICHAEL ABT  
GREG LLOYD

**BRUNCH**  
Sat & Sun:  
9:30am-3pm

**DINNER**  
Sun-Thu: 5-11pm  
Fri-Sat: 5pm-12am

**APRÈS MIDI**  
Sat & Sun: 3-5pm

**L'APERO**  
Mon-Fri: 4-5pm

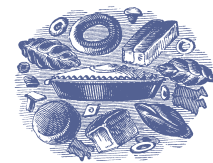
# Le Diplomate

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**

Prawns Flambé

32

## 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

SHRIMP  
COCKTAIL  
18

### PETIT PLATEAU\*

serves 1 – 3 persons  
85

### GRAND PLATEAU\*

serves 4 – 6 persons  
155

½ CHILLED  
LOBSTER  
19

ALASKAN KING  
CRAB LEG  
24

FLUKE  
CEVICHE\*  
passion fruit  
15

## HORS D'OEUVRES

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

PLUM GAZPACHO ..... 13  
dark plums, French breakfast radish,  
heirloom tomatoes

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

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

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

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

MACARONI AU GRATIN ..... 14

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

ONION SOUP GRATINÉE. . . 12.50

ESCARGOTS. . . . . 14  
parsley- garlic butter, puff pastry,  
champignons de Paris

TARTINE AUX TOMATES. . . 14  
heirloom tomatoes, Cloumage cheese,  
demi baguette

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

FOIE GRAS PARFAIT. . . . . 16  
almond streusel, honey-lavender peaches

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

ASSORTIMENT DE  
CHARCUTERIE ..... 23

## 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

HEIRLOOM  
TOMATO SALAD ..... 14  
chèvre, pickled baby onion, cucumber

## ENTRÉES

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

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

GRILLED LOUP DE MER . . . 31  
tabbouleh, baby fennel

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

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

ROASTED DUCK BREAST. . . 32  
Tuscan kale, baby turnips, cherry jus

PASTA PRIMAVERA ..... 21  
basil pesto, Sun Gold tomatoes,  
toasted pine nuts, broccoli

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

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

SALMON À LA FRANÇAISE\* 27  
baby peas, confit cipollini onions,  
bacon lardons

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

OMELETTE ..... 14  
Saunders Farm eggs, gruyère,  
fines herbes

## LE DIPLOMATE FROMAGES

A SELECTION

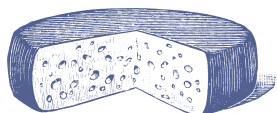
OF REGIONAL

FRENCH CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6 each)



## SIDES

POMMES  
FRITES  
8

RATATOUILLE  
harissa, ricotta salata  
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

**ROMARIN**  
Sobieski Vodka, St. Germain  
Rosemary, Grapefruit  
12

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

**COCHONNET**  
Pig's Nose Scotch  
Giffard Vanilla, Earl Grey  
Cardamom Bitters  
10

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

**ROSÉ TOUTE LA JOURNÉE**  
Rosé Wine, St. Germain  
Lemon, Lavender Syrup  
48 carafe / 10 glasse

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

**CHARLENE**  
Atlas Brew Works District  
Common, Pomegranate, Lemon  
10

**LA PÊCHE MODE**  
Bombay Dry Gin  
Salers Gentian Aperitif  
White Peach, Lemon  
12

**MARTINIQUE**  
RHUM PUNCH  
Clement Rhum Agricole  
Giffard Banane, Passionfruit  
Pineapple, Nutmeg  
13

## EFFERVESCENTS

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

**CHAMPAGNE**  
Veuve Clicquot Ponsardin  
'Yellow Label', Brut . . . . . 18  
N.V. Reims, France

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

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

**CHAMPAGNE ROSÉ**  
Lanson, Brut Rosé . . . . . 25  
N.V. Reims, France

## LES VINS

### BLANC

**RIESLING**  
Eroica . . . . . 11  
2015 Columbia Valley Washington

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

**SAUVIGNON BLANC**  
Christian Lauerjat  
Sancerre . . . . . 14  
2016 Loire Valley, France

**BORDEAUX BLANC**  
Le Diplomate . . . . . 11  
2015 Bordeaux, France

**CHENIN BLANC**  
Benoit Gautier, Vouvray . . . . 9  
2015 Loire Valley, France

**CHARDONNAY**  
Château Beauregard  
St. Véran . . . . . 11  
2014 Burgundy, France

**CHARDONNAY**  
Bouchard Aîné & Fils  
Mâcon-Villages . . . . . 13  
2014 Burgundy, France

**CHARDONNAY**  
Newton . . . . . 13  
2015 Sonoma County, California

**WHITE BLEND**  
Domaine de Pouy 9  
2014 Côtes de Gascogne, France

### ROSÉ

**ROSÉ OF SYRAH AND CINSULT**  
Domaine de Triennes  
2016 Provence, France  
13

**ROSÉ OF PINOT NOIR**  
Joseph Mellot, 'Sincérité'  
2016 Loire Valley, France  
10

### ROUGE

**PINOT NOIR**  
Byron, 'Nielson' . . . . . 11  
2014 Santa Barbara, California

**PINOT NOIR**  
Solište 'Narcisse' . . . . . 16  
2014 Sonoma Coast, California

**PINOT NOIR**  
Olivier Merlin  
Bourgogne Rouge . . . . . 14  
2015 Burgundy, France

**CARMENERE**  
Root: 1 . . . . . 10  
2015 Colchagua Valley, Chile

**CROZES - HERMITAGE**  
Ferraton, La Matinière . . . . . 13  
2015 Rhône Valley, France

**CÔTES DU RHÔNE VILLAGES**  
Château de Saint Cosme . . . 11  
2015 Rhône Valley, France

**BORDEAUX SUPÉRIEUR**  
Château de Parenchère . . . 12  
2014 Bordeaux, France

**BORDEAUX SUPÉRIEUR**  
Le Diplomate . . . . . 14  
2014 Bordeaux, France

**CABERNET SAUVIGNON**  
Roblar . . . . . 11  
2014 California

**BORDEAUX BLEND**  
Pahlmeyer, 'Jayson' . . . . . 26  
2014 Napa County, California

**MALBEC**  
Diseño . . . . . 9  
2014 Mendoza, Argentina

**MALBEC**  
Haut-Monplaisir  
'Tradition' . . . . . 11  
2014 Cahors, France

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

## BIÈRES PRESSION

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

Right Proper Brewing Company . . 9  
Sélection du Jour  
Washington, D.C.

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

DC Brau 'Public' . . . . . 7  
Pale Ale  
Washington, DC 6%

New Belgium 'Trippel' . . . . . 7  
Belgian Style Trippel  
Fort Collins, Colorado 7.8%

Flying Dog . . . . . 7  
Oyster Stout  
Frederick, Maryland 5.5%

Kronenbourg '1664' . . . . . 7  
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%

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

Leffe 'Brune' . . . . . 8  
Belgian Abbey Brown Ale  
11.2 oz Dinant, 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 Damm '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  
Espresso . . . . . 4.50  
Café Gibraltar . . . . . 5  
Café Vietnamese . . . . . 5.50  
Café au Lait . . . . . 5  
Café Latte . . . . . 4.50  
Cappuccino . . . . . 5  
Mocha Hazelnut . . . . . 6

Délice au Chocolat . . . . . 5.50  
Selection of Hot Teas . . . . . 4.50  
Soda . . . . . 3.50  
Iced Tea . . . . . 3.50  
Evian/Badoit . . . . . 6  
Orangina . . . . . 4  
Sparkling Apple Cider . . . . . 5  
Citron Pressé de la Maison . . . 4