

Après-midi

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FRUITS DE MER

ALASKAN KING CRAB LEG24
TOP NECK CLAMS* . . 12
half dozen
LIVE SEA SCALLOP* . . 15
passion fruit
SHRIMP COCKTAIL . . 18

ASSORTED OYSTERS*18.50
half dozen
BELON OYSTERS*24
half dozen
½ CHILLED LOBSTER 19

PETIT PLATEAU*

serves 1 – 3 persons
75

GRAND PLATEAU*

serves 4 – 6 persons
140

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 12.50
SPRING PEA SOUP . . 13
blue crab, petit pois, crème fraîche
PÂTÉ DE CAMPAGNE 14
pickled cipollini onions, cassis mustard
FOIE GRAS PARFAIT 16
almond streusel, strawberry-rhubarb marmalade
FRESH FARMER'S CHEESE 12
honeycomb, hazelnuts, mint
MACARONI AU GRATIN 14

GOUGÈRES 9
gruyère, pâte à choux, fleur de sel
TUNA CARPACCIO* 21
leek vinaigrette
MUSHROOM TART . . 15
pioppini mushrooms, truffle pecorino
STEAK TARTARE DU PARC* 16.50
hand-chopped steak, capers, quail egg
ESCARGOTS 14
parsley-garlic butter, puff pastry, champignon de Paris

LES SALADES

WARM SHRIMP SALAD
lemon beurre blanc, avocado
20

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
11.50

SALADE LYONNAISE*
frisée, lardons, poached egg
14.50

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

ENTRÉES

STEAK FRITES* . . . 28.50
herb roasted, maître d'buttre, pommes frites
TROUT AMANDINE . . 27
toasted almonds, haricots verts, lemon brown butter
OMELETTE 14
Saunders Farm eggs, gruyère, fines herbes
COUNTRY CHICKEN CLUB . . 15.50
avocado, bacon, rosemary aioli
BURGER AMÉRICAIN. 17
cheeseburger, pommes frites

BAGUETTE PROVENÇALE 13.50
french salami, camembert, cornichon, mustard vinaigrette
CHICKEN PAILLARD 16
Picholine olive tapenade, almonds, frisée
QUICHE FLORENTINE 12
Spinach, gruyère
MOULES FRITES . . 19.50
marinière style mussels, pommes frites, sauce mayonnaise

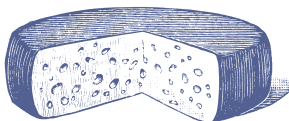
SIDES

POMMES FRITES
8

SAUTÉED SPINACH
7

LE DIPLOMATE FROMAGES

A SELECTION
OF REGIONAL
FRENCH CHEESES.
C'EST DÉLICIEUX.
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

ROMARIN
Sobieski Vodka, St. Germain
Rosemary, Grapefruit
12

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

VIVE LA RÉVOLUTION
Blucoat Gin, Tariquet Armagnac
Sparkling Wine, Lemon
Tarragon
13

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

CHARLENE
New Belgium Trippel Ale
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
14

CLOUSEAU
Jim Beam Bourbon
Fig, Lime
Plum Bitters
11

BIÈRES PRESSION

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

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

Stella Artois 'Cidre' 7
Hard Apple Cider
Leuven, Belgium 4.5%

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

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

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%

Hoegaarden 6
Belgian Wheat Ale
12 oz Hoegaarden, Belgium 4.9%

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

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

Lefte '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 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

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

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

BLANC

RIESLING
Eroica 11
2014 Columbia Valley, Washington

PINOT GRIS
Trimbach, 'Reserve' 12
2012 Alsace, France

SAUVIGNON BLANC
Christian Lauverjat
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
2013 Burgundy, France

CHARDONNAY
Bouchard Aîné & Fils
Mâcon-Villages 13
2013 Burgundy, France

CHARDONNAY
Newton 13
2014 Napa County, California

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

ROSÉ

ROSÉ OF SYRAH AND CINSULT
Domaine de Triennes
2015 Provence, France
13

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

ROUGE

PINOT NOIR
Byron, 'Nielsen' 11
2014 Santa Barbara, California

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

PINOT NOIR
Olivier Merlin
Bourgogne Rouge 14
2012 Burgundy, France

CROZES - HERMITAGE
Ferraton, La Matinière 13
2013 Rhône Valley, France

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

CARMENERE
Root: 1 10
2014 Colchagua Valley, Chile

CHÂTEAUNEUF-DU-PAPE
Château Simian
'Le Traversier' 17
2012 Rhône Valley, France

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

BORDEAUX SUPÉRIEUR
Le Diplomate 14
2012 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

CARIGNAN
Paul Mas, 'Vieilles Vignes' . . 10
2015 Languedoc-Roussillon
France

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
Sparkling
Apple Cider 5
Orangina 4
Citron Pressé
de la Maison 4