

LES CHEFS EXÉCUTIFS

**MICHAEL ABT
GREG LLOYD**

DIRECTRICE GÉNÉRALE

EVA TORRES

Le Diplomate

Après-midi

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FRUITS DE MER

ALASKAN
KING CRAB LEG24

TOP NECK CLAMS* . . 12
half dozen

FLUKE CEVICHE* . . . 15
passion fruit

ASSORTED
OYSTERS*18.50
half dozen

SHRIMP COCKTAIL. . 18

½ CHILLED
LOBSTER. 19

**PETIT
PLATEAU***

serves 1 – 3 persons
85

**GRAND
PLATEAU***

serves 4 – 6 persons
155

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

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

PÂTÉ DE
CAMPAGNE 14
pickled cipollini onions,
cassis mustard

FOIE GRAS PARFAIT 16
almond streusel, honey-
lavender peaches

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

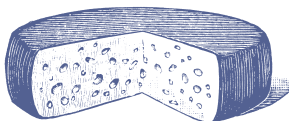
**LE DIPLOMATE
FROMAGES**

A SELECTION
OF REGIONAL
FRENCH CHEESES.

C'EST DÉLICIEUX.

SELECT 3, 5 OR 7

(\$6 each)



ENTRÉES

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

TROUT AMANDINE. . 28
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. 14
Spinach, gruyère

MOULES FRITES. . 19.50
marinière style mussels,
pommes frites, sauce
mayonnaise

SIDES

POMMES
FRITES
8

SAUTÉED
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.**

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
14

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

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

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

CLOUSEAU
Jim Beam Bourbon, Fig
Lime, Plum Bitters
11

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 7
Public 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%

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 TRADITIONELLE 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

WHITE BLEND
Domaine de Pouy 9
2014 Côtes de Gascogne, 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

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, '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

CROZES - HERMITAGE
Ferraton, La Matinière 13
2014 Rhône Valley, France

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

CARMENERE
Root: 1 10
2014 Colchagua Valley, Chile

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

BORDEAUX SUPÉRIEUR
Le Diplomate 14
2012 Bordeaux, France

CAUVENET 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
2012 Rhône Valley, 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