

# Le Diplomate

Après-midi

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## FRUITS DE MER

ALASKAN  
KING CRAB LEG . . . . .24

TOP NECK CLAMS\* . .12  
*half dozen*

FLUKE CEVICHE\* . . .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  
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

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

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

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

FRESH FARMER'S  
CHEESE . . . . .12  
*sherry poached figs,  
hazelnuts, burnt bread*

GOUGÈRES . . . . .9  
*gruyère, pâte à choux,  
fleur de sel*

TUNA CARPACCIO\* 21  
*leek vinaigrette*

MACARONI  
AU GRATIN . . . . .14

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

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

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

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

## LES SALADES

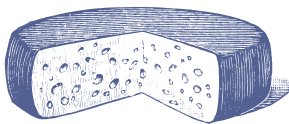
WARM  
SHRIMP SALAD  
*lemon beurre blanc,  
avocado*  
20

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 REGIONAL  
FRENCH CHEESES.  
C'EST DÉLICIEUX.  
SELECT 3, 5 OR 7  
(\$6 each)



## ENTRÉES

STEAK FRITES\* . . .29.50  
*herb roasted, maître  
d'buttre, 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

## 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, '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

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

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

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

**MALBEC**  
Diseño, 'Old Vine' . . . . . 9  
2016 Mendoza, Argentina

**CHÂTEAUNEUF-DU-PAPE**  
Château Simian, 'Le Traversier' 17  
2012 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 . . . . . 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

## 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