LE DIPLOMATE

FRENCH CUISINE

Le Diplomate pays homage to French café culture by providing a comfortable place for enjoying classics such as onion soup gratinée, steak frites, and escargots. Towering plateaus of oysters, clams, shrimp cocktail and lobster are the perfect start to a graduation dinner, wedding reception, and any special event.

1601 14TH ST NW, WASHINGTON, DC | LEDIPLOMATEDC.COM

FEATURES

• Semi-private L’Orangerie seats 46
• Semi private & enclosed Terrace seats 60
• Group dinner available 7 days a week:
  Available for private Luncheons Monday - Friday

FOR MORE INFORMATION CONTACT DC EVENTS@STARR-RESTAURANTS.COM | 202-803-5898

*menus subject to change
DINNER ONE

APPETIZER
PLEASE SELECT ONE

ONION SOUP GRATINÉE
caramelized onion, crouton, gruyère

SALADE VERTE
haricots verts, radishes, red wine vinaigrette

ENTRÉE
PLEASE SELECT ONE

MOULES Frites
marinière style mussels, pommes frites, sauce mayonnaise

HALF ROAST CHICKEN
rosemary, pommes purée, jus de poulet

STEAK FRITES
herb roasted, maître d'butter, pommes frites

VEGETABLE TAGINE
Moroccan coucous, harissa, chickpeas

DESSERT
PLEASE SELECT ONE

VANILLA BEAN CRÈME BrÛLÉE
warm madeleine

MILK CHOCOLATE POT DE CRÈME
crème Chantilly

$75.00 PER PERSON*
*Price does not include beverages, sales tax, gratuity, and events fees

*menus subject to change
DINNER TWO

APPETIZER
PLEASE SELECT ONE

ESCARGOTS À LA BOURGUIGNONNE
parsley-garlic butter, demi-baguette

SALADE VERTE
haricots verts, radishes, red wine vinaigrette

MUSHROOM TART
pioppini mushrooms, truffle pecorino

ENTRÉE
PLEASE SELECT ONE

TROUT AMANDINE
toasted almonds, haricots verts, lemon brown butter

HALF ROAST CHICKEN
rosemary, pommes purée, jus de poulet

BEEF BOURGUIGNON
crimini mushrooms, lardons, red wine sauce

VEGETABLE TAGINE
Moroccan coucous, harissa, chickpeas

DESSERT
PLEASE SELECT ONE

VANILLA BEAN CRÈME BRÛLÉE
warm madeleine

MILK CHOCOLATE POT DE CRÈME
crème Chantilly

$85.00 PER PERSON*
*Price does not include beverages, sales tax, gratuity, and events fees

*menus subject to change
DINNER THREE

HORS D’OEUVRE
PLEASE SELECT ONE

ESCARGOTS À LA BOURGUIGNONNE  parsley-garlic butter, demi-baguette

MUSHROOM TART  pioppini mushrooms, truffle pecorino

FOIE GRAS PARFAIT  pain d’épice, huckleberry moutarde

APPETIZER
PLEASE SELECT ONE

SALADE VERTE
haricots verts, radishes, red wine vinaigrette

ONION SOUP GRATINÉE
caramelized onion, crouton, Gruyère

ENTRÉE
PLEASE SELECT ONE

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

DUCK LEG CONFIT
candied kumquats, Tuscan kale, sauce Bigarade

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

VEGETABLE TAGINE
Moroccan couscous, harissa, chickpeas

DESSERT
PLEASE SELECT ONE

VANILLA BEAN CRÈME BRÛLÉE
warm madeleine

MILK CHOCOLATE POT DE CRÈME
crème Chantilly

$95.00 PER PERSON*
*Price does not include beverages, sales tax, gratuity, and events fees

*menus subject to change
ENHANCERS  served family style

TO START

LE DIPLOMATE FROMAGES
selection of regional french cheeses

$15.00 PER PERSON*

GRAND SEAFOOD PLATEAU
serves 5-6 guests

$160.00*

SIDES
SPINACH
POMMES PUREE
HARICOTS VERTS
POMMES FRITES

$4.00 PER PERSON, PER SIDE*
*Price does not include beverages, sales tax, gratuity, and events fees

*menus subject to change