

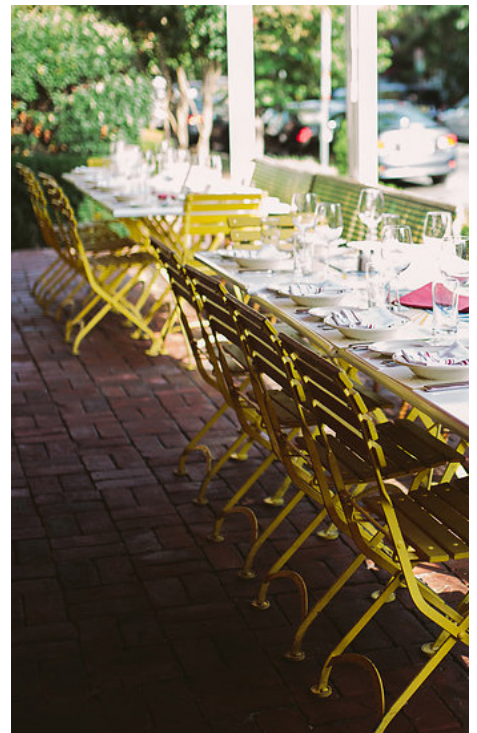
LE DIPLOMATE

GROUP DINING MENUS

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 couscous, 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

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 couscous, 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