

LE BAR

HORS D'OEUVRES

- VIDALIA ONION SOUP**10
blue ridge apples, sourdough, gruyère
- TUCKER FARM LETTUCES**9
pearson's peaches, pine nuts, parmesan
sablé, thomasville tomme, pernod
- MAINE DIVER SCALLOPS**16
slow-cooked sunchokes, japanese
cauliflower, espelette, chicken jus
- BLACK COCOA FOIE GRAS TORCHON**18
calvados, sauce caline,
georgia strawberries
- HAMACHI TARTARE**15
tango mandarin, avocado sorbet,
rhubarb verjus, pistachio oil
- 36 MONTH COMTE CREPE**14
local baby carrots, pistachio oil,
beets, popped sorghum



ENTRÉES

- STEAK FRITES** 28
c.a.b. coulotte, house frites, sauce du clermont
- POUTINE** 12
short rib gravy, calyroad curds, pomme frites
- CLERMONT BURGER** 16
double stacked, gruyere, charred balsamic onion,
house bacon jam, bibb, pickled green tomato
- PARISIENNE GNOCCHI** 18
poached farm egg, daily seasonal veg

- POMME FRITES** 6.
- SPICED CRIMSON LENTILS** 6.
- ASPARAGUS** hollandaise, anchovy 9.
- CHARRED BROCCOLINI** béarnaise 7.
- POMMES ALIGOT** espelette 9.

DESSERTS

Served during dining room hours.

- THE ROYALE** 9
venezuelan chocolate mousse, coffee
cream, biscuit joconde, cardamom ganache
- SACRE BLEU** 10
coriander cake, brown sugar streusal,
white chocolate cremeaux, creme de violet
ice cream, blueberry consommé
- ODE TO BLONDIE** 9
brown butter blondie, hazelnut cremeux,
curried bananas flambe, buttermilk
ice cream
- PEACH COBBLER CREPE CAKE** 12
thin french crepes, GA peach compote,
vanilla anglaise, spiced crumble, vanilla
mascarpone
- FRAISE WITH BENEFITS** 10
honey chèvre, strawberry ice cream, yuzu-
pickled stawberry, port wine reduction,
citrus shortbread
- AMOUR Y PASSION** 10
dulcey chocolate cream, passion fruit,
pistachio dacouise, prickly pear granita

Hotel Clermont
Atlanta 30306

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.