

LE BAR

HORS D'OEUVRES

- VIDALIA ONION SOUP**10
blue ridge apples, sourdough, gruyère
- TUCKER FARM LETTUCES**9
florida strawberries, 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
- HIBISCUS LEMON CREPE CAKE** 12
thin french crepes, sumac glaze,
vanilla mascarpone
- FRENCH KISS** 10
peanut nougat, creme fraiche, pineapple
sorbet, black cocoa
- FRAISE WITH BENEFITS** 10
honey chèvre, strawberry ice cream, yuzu-
pickled stawberry, port wine reduction,
citrus shortbread

Hotel Clermont
Atlanta 30306

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