

# LE BAR

## HORS D'OEUVRES

- VIDALIA ONION SOUP** .....10  
Blue Ridge apples, sourdough, gruyere
- 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,  
verjus celery, pistachio oil
- 36 MONTH COMTE CREPE** .....14  
local baby carrots, pistachio oil,  
beets, popped sorghum



## ENTRÉES

- STEAK FRITES** 29  
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** 9/18  
poached farm egg, daily seasonal veg

- POMME FRITES** 6.
- CORN & BUTTER BEAN FRICASSÉE** 7.
- SPICED CRIMSON LENTILS** 6.
- 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
- THE RUBY** ..... 15  
ruby chocolate ganache, mixed berry  
sorbet, black sesame cake, beet-orange  
reduction
- ODE TO BLONDIE** ..... 10  
brown butter blondie, spiced pecans,  
white chocolate nemalaka, PBR caramel,  
cream cheese ice cream
- CRÊPE CAKE AU CITRON** ..... 12  
thin french crêpes, vanilla mascarpone,  
lemon glaze, coconut crunch
- 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.