



Tiny Lou's

VALENTINE'S DAY
WEDNESDAY, FEBRUARY 14, 2024

FIRST

"BORSCHT"

silky smooth heirloom beet soup, crouton, baby vegetables, crème fraîche

Domaine de Fontaine Rose 2022

VEAL TARTARE

cauliflower crème, siberian caviar, chive crisp

Domaine Jean-Jacques Girard Chablis 2022

SECOND

BLACK TRUFFLE TAGLIATELLE

pecorino, perigord black truffle, port wine

Bindi Sergardi Chianti 'La Boncia'

MUSHROOM TART

mushrooms three ways, hollandaise, quail egg

Freja Pinot Noir 2015

THIRD

BUTTER POACHED MAINE LOBSTER

braised leeks, sunchoke, sauce americaine

Bernardus Chardonnay 2020

DUO OF ROHAN DUCK

leg quarter crépinette, seared breast, daikon radish, dark cocoa jus

Qupe Syrah 2020

FOURTH

MOUSSE FRAMBOISE ENTREMET

raspberry, lychee crèmeux, matcha dacquoise, ruby chocolate

Clara Vie Crémant De Limoux Brut Rosé NV

CHOCOLATE PASSION ENTREMET

valrhona mousse, passion fruit, dulcey namalaka, sponge cake, crispy milk chocolate

Zanasi Lambrusco di Sorbara 2022

COCKTAILS

HolaDola

doladira, bache-gabrielsen tre kors, cocchi rosa, lemon 15.

Alrighty Aphrodite

bloody shiraz gin, beet cordial, madeira, angostura bitters 15.

Change Places

cimarron reposado tequila, paris tea, cabernet, lemon, angostura 15.

Smoked Old Fashioned

whistlepig piggyback bourbon, maple, hickory, black walnut 16.

Chai Espresso Martini

c+k vodka, grand brutot, espresso, chai, mole bitters 16.

ZERO PROOF

Jungle Bird

seedlip spice, guava, pineapple, lime 10.

Espresso MartiNo

seedlip spice, espresso, chai 13.

St. Agrestis phony negroni 9.



On behalf of the team
at Tiny Lou's —
Thank you for
dining with us

Hotel Clermont
Atlanta

Executive Chef: Jon Novak

Executive Pastry Chef: Charmain Ware