



Hemisphere offers an active, upbeat environment that engages guests' senses. Led by Executive Chef Jeffery Powell, Hemisphere's culinary team has designed a menu that infuses robust international flavors and seasonal local ingredients. Seasonal menus feature hand-crafted dishes that infuse fresh, local ingredients with modern world flavors.

Hemisphere is committed to sourcing ingredients from local and regional growers and artisanal producers. Hyatt's global philosophy – *Food. Thoughtfully Sourced. Carefully Served.* – focuses on offering guests and associates healthy food and beverage options generated by the local community.

Hemisphere Guidelines

- 6.5% Sales Tax will be added to all checks
- An 18% Gratuity will be added to all parties of six or more guests
- A party of 15 or more guests will require the use of custom menus
- It is suggested that parties of 15 or more guests pre-select wines to ensure availability
- The Hemisphere Private Dining Room comfortably seats up to 24 guests
- Room rental for the Private Dining Room is \$250.00
- The 10th floor may be utilized as a reception area for parties of up to 30 guests
- Parties of 50 or more guests will require a full buyout of the restaurant (based upon availability)
- The minimum food & beverage requirement to buy out Hemisphere is \$9,000.00 Sunday through Thursday and \$11,000.00 Friday and Saturday, not including gratuity and sales tax
- Hemisphere dining tables and chairs remain for all large parties or buy out events





Hemisphere Experience Menu 1

Sharable Appetizers

Avocado Toast

Tomato Jam, Tangy Queso Fresco, Radish, Pea Tendrils

Tempura Vegetables

Kecap Manis Sauce

Salad

House Salad

Baby Iceberg Lettuce, Heirloom Tomato, Radish, Cucumber, Carrots, Pickled Grapes, Applewood Bacon, Tarragon, Blue Cheese Dressing

Choice of Entrée

Grilled Salmon

Black Lentils with Chorizo and Sweet Peas, Caper Cream, Spiced Carrots

Pho Chicken

Half Chicken, Jasmine Rice, Burnt Onion Crème, Long Beans, Pho Veloute, Micro Herb Salad

Short Rib

Sweet Tea Bourbon Braised with Blue Corn Grit Cake, Peach & Corn Relish, Stone Fruit Chutney

Grilled Cauliflower

Tahini Glazed with Panang Pepper Coulis, Yukon Gold Potato, Fire Roasted Peppers, Basil

Choice of Dessert

Flourless Chocolate Torte

Salted Carmel Sauce, Fresh Whipped Cream, Almond Tuile

Passion Fruit Bombe

Passion Fruit Curd, Key Lime Cheesecake, Meringue Chip, Crumble

\$80++ Per Guest



Hemisphere Experience Menu 2

Sharable Appetizers

Tempura Vegetables

Kecap Manis Sauce

Burrata Mozzarella

Blood Orange, Pickled Mustard Seeds, Micro Greens, Ciabatta Bread

Kalbi Short Rib Slider

Pickled Daikon and Carrot, Steamed Bao Bun

Choice of Salad

Chipotle Caesar

Romaine Hearts, Manchego, Corn Salsa, Smoked Almonds

House Salad

Baby Iceberg Lettuce, Heirloom Tomato, Radish, Cucumber, Carrots, Pickled Grapes, Applewood Bacon, Tarragon, Blue Cheese Dressing

Choice of Entrée

Catch of the Day

Spring Pesto Risotto, Beurre Blanc, Broccolini, Crispy Mushroom, Pine Nuts

Pho Chicken

Half Chicken, Jasmine Rice, Burnt Onion Crème, Long Beans, Pho Veloute, Micro Herb Salad

Ribeye

Heirloom Tomato, Red Onion, Frisee, Arugula, Chimichurri, Smoked Mushroom

Grilled Cauliflower

Tahini Glazed with Panang Pepper Coulis, Yukon Gold Potato, Fire Roasted Peppers, Basil

Choice of Dessert

Blackberry and Chocolate

Toffee Macaroons, Blackberry Gelee, Dark Chocolate Mousse, Chiffon Cake, Fresh Berries

Passion Fruit Bombe

Passion Fruit Curd, Key Lime Cheese Cake, Meringue Chip, Crumble

\$90++ Per Guest



Hemisphere Experience Menu 3

Sharable Appetizers

Panko Oysters

Kewpie Remoulade, Yuzu Kosho Salad, Capers, Pickled Peppers

Kalbi Rib Slider

Pickled Daikon and Carrot, Steamed Bao Bun

Buratta Mozzarella

Blood Orange, Pickled Mustard Seeds, Micro Greens, Ciabatta Bread

Choice of Salad

Chipotle Caesar Romaine Hearts, Manchego, Corn Salsa, Smoked Almonds

House Salad

Baby Iceberg Lettuce, Heirloom Tomato, Radish, Cucumber, Carrots, Pickled Grapes, Applewood Bacon, Tarragon, Blue Cheese Dressing

Choice of Entrée

Grilled Salmon

Black Lentils with Chorizo and Sweet Peas, Caper Cream, Spiced Carrots

Pho Chicken

Half Chicken, Jasmine Rice, Burnt Onion Crème, Long Beans, Pho Veloute, Micro Herb Salad

Ribeye

Heirloom Tomato, Red Onion, Frisee, Arugula, Chimichurri, Smoked Mushroom

Short Rib

Sweet Tea Bourbon Braised with Blue Corn Grit Cake, Peach & Corn Relish, Stone Fruit Chutney

Grilled Cauliflower

Tahini Glazed with Panang Pepper Coulis, Yukon Gold Potato, Fire Roasted Peppers, Basil

Choice of Dessert

Blackberry and Chocolate

Toffee Macarons, Blackberry Gelee, Dark Chocolate Mousse, Chiffon Cake, Fresh Berries

Passion Fruit Bombe

Passion Fruit Curd, Key Lime Cheese Cake, Meringue Chip, Crumble

Miso Carmel Semifreddo

Mascarpone Frozen Custard, Sour Cherry, Pistachio Cookie, Miso Carmel Glaze

\$95++ Per Guest