



Hemisphere Experience Menu 1

Sharable Appetizers

Mushroom Toast Herb butter braised local mushrooms, house made ricotta, truffle honey, local grain bread

Tempura Vegetable kecap manis sauce

Salad

House Salad baby iceberg, heirloom tomato, radish, cucumber, carrot, pickled grapes, applewood bacon, tarragon blue cheese dressing

Choice of Entrée

Grilled Salmon black lentils with chorizo and sweet peas, caper cream, spiced heirloom carrots

Chicken Mole roasted quarter chicken, mole rojo, cotija cheese, Carolina gold rice, benne seed, pomegranate pickled onion

Short Rib 6 day brined short rib, bruléed polenta cakes, thumbelina carrots, grain mustard sauce

Grilled Cauliflower tahini glaze, panang coulis, fire roasted peppers, baby Yukon gold, basil

Choice of Dessert

Burnt Basque Style Cheesecake Grand Marnier soaked golden raisins

Passion Fruit Bombe white chocolate lemon mousse, cranberry gelee, passion fruit glaze, sweet potato short bread cookie

\$95++ Per Guest



Hemisphere Experience Menu 2

Sharable Appetizers

Tempura Vegetable kecap manis sauce

Burrata Mozzarella seasonal fruit, hazelnut crumble, endive, buttery brioche, local honey, mustard seeds

Kalbi Short Rib Slider daikon & carrot pickle, steamed bao bun

Choice of Salad

Chipotle Caesar romaine hearts, manchego, corn salsa, smoked almonds

House Salad baby iceberg, heirloom tomato, radish, cucumber, carrot, pickled grapes, applewood bacon, tarragon blue cheese dressing

Choice of Entrée

Catch of the Day mushroom risotto, beurre blanc, charred asparagus, mushroom chip, marcona almond, olive & currant chutney

Chicken Mole roasted quarter chicken, mole rojo, cotija cheese, Carolina gold rice, benne seed, pomegranate pickled onion

Picanha Steak Brazilian cut steak, Santa Maria rub, salsa verde, sweet potato feijoada

Grilled Cauliflower tahini glaze, panang coulis, fire roasted peppers, baby Yukon gold, basil

Choice of Dessert

Dark Chocolate Tower Devil's food cake, dark chocolate mousse, black berry gelee, cashew crumble with blueberry ice cream

Passion Fruit Bombe white chocolate lemon mousse, cranberry gelee, passion fruit glaze, sweet potato short bread cookie

\$110++ Per Guest



Hemisphere Experience Menu 3

Sharable Appetizers

Panko Oysters Wellfleet oysters, kewpie remoulade, yuzu kosho salad, capers, pickled fresno peppers

Burrata Mozzarella seasonal fruit, hazelnut crumble, endive, buttery brioche, local honey, mustard seeds

Kalbi Short Rib Slider daikon & carrot pickle, steamed bao bun

Choice of Salad

Roasted Baby Beets whipped mascarpone, shaved fennel, pistachios, citrus zest, tarragon

House Salad baby iceberg, heirloom tomato, radish, cucumber, carrot, pickled grapes, applewood bacon, tarragon blue cheese dressing

Choice of Entrée

Grilled Salmon black lentils with chorizo and sweet peas, caper cream, spiced heirloom carrots

Chicken Mole roasted quarter chicken, mole rojo, cotija cheese, Carolina gold rice, benne seed, pomegranate pickled onion

Picanha Steak Brazilian cut steak, Santa Maria rub, salsa verde, sweet potato feijoada

Short Rib 6 day brined short rib, bruléed polenta cakes, thumbelina carrots, grain mustard sauce

Grilled Cauliflower tahini glaze, panang coulis, fire roasted peppers, baby Yukon gold, basil

Choice of Dessert

Dark Chocolate Tower Devil's food cake, dark chocolate mousse, black berry gelee, cashew crumble with blueberry ice cream

Passion Fruit Bombe white chocolate lemon mousse, cranberry gelee, passion fruit glaze, sweet potato short bread cookie

Burnt Basque Style Cheesecake Grand Marnier soaked golden raisins

Flourless Chocolate Torte served with fresh berries

\$125++ Per Guest



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

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

- An 18% Gratuity and 6.5% Sales Tax will be applied to all parties of six or more guests.
- Any party 15 guests or more will require the use of custom menus.
- It is suggested that parties of 15 guests or more pre-select wines to ensure availability.
- The Hemisphere Private Dining Room seats (24) guests comfortably.
- Room rental for the Private Dining Room is \$250.00.
- The 10th floor may be utilized as a reception area for parties up to 30 guests.
- Parties of 40 guests or more will require a full buy out of the restaurant (based upon availability).
- The minimum F&B requirement to buyout Hemisphere is \$9,000 Sunday through Thursday and \$11,000 Friday and Saturday, not including gratuity and sales tax.
- Hemisphere dining tables and chairs remain for all large parties or buy out events.

