



Hemisphere Experience Menu 1

Sharable Appetizers

Burrata Bruleed delicate squash, hazelnut, pomegranate seeds, white balsamic reduction

Tempura Vegetable Kecap Manis Sauce

Salad

House Salad Baby Iceberg, Heirloom Tomato and Radish, Cucumber, Carrot, Pickled Grapes, Applewood Bacon, Tarragon Blue Cheese Dressing

Choice of Entrée

Grilled Salmon Mushroom risotto, charred asparagus, mushroom chip, beurre blanc

Butter Chicken Young tender Half Chicken, Basmati Rice, Mahkani Sauce, Mango chutney

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

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

Choice of Dessert

Blackberry Marjoram Flan Spanish style Flan, flavored with Marjoram leaves over a black berry gelee sauce

Chocolate joy mousse cake chocolate and hazelnut mousse cake covered in a hard chocolate shell and crunchy hazelnut

\$100++ Per Guest



Hemisphere Experience Menu 2

Sharable Appetizers

Tempura Vegetables Kecap Manis Sauce

Burrata Bruleed delicate squash, hazelnut, pomegranate seeds, white balsamic reduction

Panko Oysters Wellfleet oysters with green papaya Salad tossed in a soy vinaigrette, Capers, Fresno aioli

Choice of Salad

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

House Salad Baby Iceberg, Heirloom Tomato and Radish, Cucumber, Carrot, Pickled Grapes, Applewood Bacon, Tarragon Blue Cheese Dressing

Choice of Entrée

Grilled Salmon Mushroom risotto, charred asparagus, mushroom chip, beurre blanc

Butter Chicken Young tender Half Chicken, Basmati Rice, Mahkani Sauce, Mango chutney

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

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

Choice of Dessert

Blackberry Marjoram Flan Spanish style Flan, flavored with Marjoram leaves over a black berry gelee sauce

Chocolate joy mousse cake chocolate and hazelnut mousse cake covered in a hard chocolate shell and crunchy hazelnut

\$115++ Per Guest



Hemisphere Experience Menu 3

Sharable Appetizers

Duck wings confit duck wings with a five spiced blend, cherry glaze, cashew chutney

Toro Tuna fresh seared tuna belly with bubu arrare, sea beans, smoked avocado and a charred chimi sauce

Burrata Bruleed delicate squash, hazelnut, pomegranate seeds, white balsamic reduction

Choice of Salad

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

Roaste Baby Beets whipped mascarpone, shaved fennel, pistachios, citrus zest, licorice lace

Choice of Entrée

Grilled Salmon Mushroom risotto, charred asparagus, mushroom chip, beurre blanc

Butter Chicken Young tender Half Chicken, Basmati Rice, Mahkani Sauce, Mango chutney

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

Niman Ranch Pork Chop grilled swiss chards, sea island red peas, benne seeds, hen of the woods, Jai alai IPA mustard

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

Choice of Dessert

Blackberry Marjoram Flan Spanish style Flan, flavored with Marjoram leaves over a black berry gelee sauce

Chocolate joy mousse cake chocolate and hazelnut mousse cake, covered in a hard chocolate shell and crunchy hazelnut

Lemon and Lychee Merenge fire torched lemon tart with our special lemon lychee curd, lemon mousse, chambard and lychee center

\$130++ 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 Executive Chef Jeffery Powell, 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 50 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.

