



Hemisphere Experience Menu 1

Sharable Appetizers

Tempura Vegetable Kecap Manis Sauce

Salad

Gem House Salad Candy Cane beets, Cashew Dust, Parmesan, Carrots, Cucumber, Radish and Avocado Champagne Dressing

Choice of Entrée

Grilled Salmon Mushroom Risotto, Charred Asparagus, Mushroom Chip, Beurre Blanc

Niman Ranch Pork Chop Apple Brined, Grilled, Swiss Chard, 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

Dessert

Classic Crème Brulée Custard dessert topped with caramelized sugar, house made honeycomb, and fresh berries

\$100++ Per Guest



Hemisphere Experience Menu 2

Sharable Appetizers

Tempura Vegetables Kecap Manis Sauce

Burrata Blood Orange, Pickled Green Strawberries, Smoked Almond, White Balsamic Reduction, Served with Crostin

Choice of Salad

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

Gem House Salad Candy Cane Beets, Cashew Dust, Parmesan, Carrots, Cucumber, Radish and Avocado Champagne Dressing

Choice of Entrée

Grilled Salmon Mushroom Risotto, Charred Asparagus, Mushroom Chip, Beurre Blanc

Chicken Vichyssoie Apricot Glazed Airline Chicken, Leek Cream Sauce, Green Leek Oil, Boursin Potato Croquet

New York Strip Steak Prime Grilled 14oz NY Strip Steak, Brocolini, and Whipped Potato

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

Dessert

Key Lime Panna Cotta Key Lime Panna Cotta with White Chocolate Lemon Mousse, Passion Fruit Jelly Finish with Graham Crumble, White Chocolate Chips, Mini Meringue and Lime Zest Tuile

\$115++ Per Guest



Hemisphere Experience Menu 3

Sharable Appetizers

Tempura Vegetables Kecap Manis Sauce

Burrata Blood Orange, Pickled Green Strawberries, Smoked Almond, White Balsamic Reduction, Served with Crostin

Mushroom Toast Herb Butter Braised Local Mushroom, House Made Ricotta, Truffle Honey, James Beard Award Winner Sullivan Street Bakery Multi Grain Bread

Choice of Salad

Gem House Salad Candy Cane beets, Cashew Dust, Parmesan, Carrots, Cucumber, Radish and Avocado Champagne Dressing

Roaste Baby Beets Whipped Mascarpone, Shaved Fennel, Pistachios, Citrus Zest, Licorice Lace

Choice of Entrée

Chicken Vichyssoie Apricot Glazed Airline Chicken, Leek Cream Sauce, Green Leek Oil, Boursin Potato Croquet

Seared Scallops Mercato Di Trevi of Orlando Hand-Made Squid Ink Pasta, Prosciutto Sausage, Saffron Sauce, Romanesco Broccoli

Petite Filet Prime Cut Cast Ironed Seared 6oz Filet, Confit Carrots, Whipped Potato

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

Choice of Dessert

Key Lime Panna Cotta Key Lime Panna Cotta with White Chocolate Lemon Mousse, Passion Fruit Jelly Finish with Graham Crumble, White Chocolate Chips, Mini Meringue and Lime Zest Tuile

Chocolate Hazelnut Mousse House Made Sugar Cookie Topped with a Decadent Chocolate Mousse Covered with a Crunchy Chocolate Layer and Tangy Raspberry Sauce

\$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

- A 20% 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 \$350.00.
- 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 \$10,000 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.

