



Hemisphere Experience Menu 1 - Classic

Sharable Appetizer

Camembert Cheese Plate petite Camembert, roasted grapes, balsamic reduction, honey, pistachios, Mezza Doppio crostini

Salad

Roasted Toffee Bosc Pear Salad mustard greens, charred radicchio, spiced pecan, blue cheese mousseline, brûléed Bosc pear, butterscotch vinaigrette

Choice of Entrée

Petite Filet cast iron seared, truffle duchess potatoes, onions three ways: silky purée, deeply caramelized, and crispy, finished with red wine demi-jus

Herb Crusted Salmon grilled salmon filet, served over black lentils tossed in chimichurri, broccolini purée, charred broccolini, finished with caper cream reduction

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

Dessert

Strawberry Hibiscus strawberry mousse accompanied by hibiscus Bavarian cream, white chocolate ganache

****All Hemisphere Group Menus include coffee, tea, and Scarpetta style bread service featuring bread made by James Beard Award Winning, Sullivan Street Bakery***

\$125++ Per Guest



Hemisphere Experience Menu 2 – Contemporary Flair

Sharable Appetizers

Tempura Vegetables kecap manis sauce

Camembert Cheese Plate petite Camembert, roasted grapes, balsamic reduction, honey, pistachios, Mezza Doppio crostini

Salad

Chipotle Caesar artisan Romaine, Pecorino cheese, corn salsa, smoked almonds

Choice of Entrée

Rosemary & Thyme Airline Chicken pan seared airline chicken breast infused with fresh rosemary and thyme, celeriac-cauliflower purée, braised red cabbage, smoky mole sauce

Herb Crusted Salmon grilled salmon filet, served over black lentils tossed in chimichurri, broccolini purée, charred broccolini, finished with caper cream reduction

Petite Filet cast iron seared, truffle duchess potatoes, onions three ways: silky purée, deeply caramelized, and crispy, finished with red wine demi-jus

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

Dessert

Peach Pastel de Nata traditional Portuguese custard tart, accompanied by a sweet and tangy peach sorbet

****All Hemisphere Group Menus include coffee, tea, and Scarpetta style bread service featuring bread made by James Beard Award Winning, Sullivan Street Bakery***

\$135++ Per Guest



Hemisphere Experience Menu 3 – Culinary Adventure

Sharable Appetizers

Tempura Vegetables kecap manis sauce

Farmer's Blend Meatballs smoky meatballs consisting of beef, pork, and uncured bacon, coated in Gruyère Mornay sauce, smashed herb roasted potatoes, finished with fresh grated Parmesan and herbs

Camembert Cheese Plate petite Camembert, roasted grapes, balsamic reduction, honey, pistachios, Mezza Dopio crostini

Choice of Salad

Roasted Toffee Bosc Pear Salad mustard greens, charred radicchio, spiced pecan, blue cheese mousseline, brûléed Bosc pear, butterscotch vinaigrette

Chipotle Caesar artisan Romaine, Pecorino cheese, corn salsa, smoked almonds

Choice of Entrée

Rosemary & Thyme Airline Chicken pan seared airline chicken breast infused with fresh rosemary and thyme, celeriac-cauliflower purée, braised red cabbage, smoky mole sauce

Panko Herb Crusted Lamb Chops juicy lamb chops crusted with herb-panko blend, grilled polenta cakes, char-grilled asparagus, rosemary infused jus

Caribbean Risotto with Sous Vide Cod tender, sous vide cod in herb butter and garlic, served over a Caribbean style risotto with sweet drop peppers, lemon beurre blanc

Petite Filet cast iron seared, truffle duchess potatoes, onions three ways: silky purée, deeply caramelized, and crispy, finished with red wine demi-jus

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

Choice of Dessert

Strawberry Hibiscus strawberry mousse accompanied by hibiscus Bavarian cream, white chocolate ganache

Honey Semifreddo delicate honey semifreddo and milk chocolate crèmeux, finished with honey tuile

Peach Pastel de Nata traditional Portuguese custard tart, accompanied by a sweet and tangy peach sorbet

****All Hemisphere Group Menus include coffee, tea, and Scarpetta style bread service featuring bread made by James Beard Award Winning, Sullivan Street Bakery***

\$145++ 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).
- Hemisphere dining tables and chairs remain for all large parties or buy out events.

