



Hemisphere Experience Menu 1 - Classic
\$120 ++ Per Guest

Sharable Appetizer

Tempura Vegetables kecap manis sauce

Salad

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

Choice of Entrée

Miso-Glazed Salmon pumpkin-leek risotto, charred greens

Korean Fried Chicken crispy airline chicken, kimchi, apple orchard gastrique

Niman Pork Chop apple brine pork chop, Brussel sprouts, Jai Alai mustard, Shimeji mushroom

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

Aged Petite Filet petite filet, aged 21 days, char grilled, Boursin mashed potatoes, Madeira demi **(+\$25 Per Guest)**

Dessert

Pistachio, Blackberry, Plum Mille-Feuille (Napoleon) flakey puff pastry layers with creamy pistachio cremeux and a flavorful blackberry-plum bourbon compote. Served with a decadent roasted vanilla ice cream.

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



Hemisphere Experience Menu 2 – Contemporary Flair
\$130 ++ Per Guest

Sharable Appetizers

Tempura Vegetables kecap manis sauce

Seasonal Burrata creamy burrata paired with seasonal accompaniments

Salad

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

Choice of Entrée

Miso-Glazed Salmon pumpkin-leek risotto, charred greens

Korean Fried Chicken crispy airline chicken, kimchi, apple orchard gastrique

Slow Braised Malanga Short Rib Malanga puree, brine baby roots, and tamarind demi

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

Aged Petite Filet petite filet, aged 21 days, char grilled, Boursin mashed potatoes, Madeira demi **(+\$25 Per Guest)**

Dessert

Apple Tarte Tatin caramel apples over French vanilla mousse and a crisp sablé breton. Served with a rich brown sugar caramel cream, brown sugar buttery streusel, and adorned with a vanilla tuile.

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Hemisphere Experience Menu 3 – Culinary Adventure
\$140 ++ Per Guest

Sharable Appetizers

Tempura Vegetables kecap manis sauce

Seasonal Burrata creamy burrata paired with seasonal accompaniments

Choice of Salad

Roasted Baby Beet pickles golden beets, red and pink roasted beets, shaved candy cane beets, beet blush, creamy goat cheese

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

Choice of Entrée

Miso-Glazed Salmon pumpkin-leek risotto, charred greens

Korean Fried Chicken crispy airline chicken, kimchi, apple orchard gastrique

Slow braised short rib Malanga puree, brine baby roots, and tamarind demi

Lamb Chops leek ash-crusted lamb chops, lemon-parsnip puree, confit carrot, pistachio gremolata

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

Aged Petite Filet petite filet, aged 21 days, char grilled, Boursin mashed potatoes, Madeira demi **(+\$25 Per Guest)**

Choice of Dessert

Apple Tarte Tatin caramel apples over French vanilla mousse and a crisp sablé breton. Served with a rich brown sugar caramel cream, brown sugar buttery streusel, and adorned with a vanilla tuile.

Pistachio, Blackberry, Plum Mille-Feuille (Napoleon) flakey puff pastry layers with creamy pistachio cremeux and a flavorful blackberry-plum bourbon compote. Served with a decadent roasted vanilla ice cream.

Chocolate and Caramel Coffee Mousse milk chocolate mousse cubes filled with star anise caramel, a melting chocolate biscuit, and covered in a rich and crunchy chocolate shell. Served with cocoa coffee streusel, caramel, chantilly cream, and coffee cremeux.

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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.

