



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

Grilled Salmon grilled salmon, wild rice, green papaya salad, mango—papaya chutney

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 roasted sesame-cruste cauliflower steak with herbed cauliflower—tahini purée, lemon zhoug, crispy shallots, potatoes

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

Dessert

Toasted Coconut Panna Cotta silky toasted coconut panna cotta served with mango sorbet, mango crèmeux, mango & pineapple fluid gels, lychee crumbs & crisp coconut tuile

****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

Grilled Salmon grilled salmon, wild rice, green papaya salad, mango—papaya chutney

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 roasted sesame-crusting cauliflower steak with herbed cauliflower—tahini purée, lemon zhoug, crispy shallots, potatoes

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

Dessert

Dark Chocolate Tahini Mousse rich dark chocolate mousse with tahini, filled with passion fruit crèmeux, chocolate cake, finished with a glossy mirror glaze, served with passion fruit whipped ganache, sesame tuile, chocolate crumble, passion fruit fluid gel & passion fruit crèmeux

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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, and creamy goat cheese

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

Choice of Entrée

Grilled Salmon grilled salmon, wild rice, green papaya salad, mango—papaya chutney

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

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

Lamb Chops coffee—allspice crusted lamb chops, carrot purée, confit carrots, carrot hay, red wine glaze

Grilled Cauliflower roasted sesame-crusting cauliflower steak with herbed cauliflower—tahini purée, lemon zhong, crispy shallots, potatoes

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

Choice of Dessert

Lemon & Strawberry Meringue lemon curd filled with a strawberry—basil compote, served over basil shortbread with a lemon cream, strawberry gel, fresh strawberries, micro basil & delicate meringue shards

Dark Chocolate Tahini Mousse rich dark chocolate mousse with tahini, filled with passion fruit crèmeux, chocolate cake, finished with a glossy mirror glaze, served with passion fruit whipped ganache, sesame tuile, chocolate crumble, passion fruit fluid gel & passion fruit crèmeux

Toasted Coconut Panna Cotta silky toasted coconut panna cotta served with mango sorbet, mango crèmeux, mango & pineapple fluid gels, lychee crumbs & crisp coconut tuile

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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.

