

hemispheres bistro

STARTERS

CALAMARI FRITTE 15

marinara, horseradish ranch, dressed mix greens

DUCK BREAST 18

goat cheese fritter, brioche, chambord, micro greens

YELLOWFIN TUNA TATAKI 16

yuzu miso, honey citrus dressing, rice cakes

SAIGON LETTUCE CUPS 15

marinated beef tenderloin, romaine crunch, toasted coconut, citrus mayo

SALADS & SOUP

SUNCHOKE BISQUE 10

stewed chicken, sunchoke chips, truffles, crisps

BURRATA CAPRESE 12

ripe vine tomato, crisp lettuce, prosciutto, pistachio toast, balsamic, basil vinaigrette

BIBB SALAD 12

bibb lettuce, cauliflower preserves, shrimp, roasted pickled beets, fenugreek vinaigrette

MAIN (PLEASE CHOOSE 1)

10 oz BEEF TENDERLOIN 45

10 oz AUSTRALIAN WAGYU RIBEYE 60

10 oz PRIME NY STRIP 55

10 oz PORK TENDERLOIN 32

7 oz VENISON TENDERLOIN 45

8 oz RACK OF LAMB 47

7 oz LAMB TENDERLOIN 45

10 oz SCALLOPS (5) 45

8 oz CHILEAN SEABASS 47

FINISHINGS (PLEASE CHOOSE 1)

Bordelaise

Szechuan Peppercorn

Chateaubriand

Huckleberry

Bacon Jam

Chimichurri

Black Mission Fig Gastrique

SIDES (PLEASE CHOOSE 2)

garlic fettuccini

yakisoba

white cheddar smashed

smoked paprika red potatoes

arborio risotto

butternut squash

white asparagus

brussels sprouts

broccolini

DESSERT

Vanilla Bean Cheesecake 10

Sticky Toffee Pudding with Vanilla Bean Gelato 10

Chocolate Mousse, Chocolate Shavings 12