



HEMISPHERE

EST 1992 | VIEWS FOOD DRINKS | MCO

**Join us on Friday, March 25, 2022
For a Tour de France
Featuring a Variety of French Wines
Paired with an Inspired Menu Created by
Executive Chef Jeff Powell and Chef de Cuisine Jason Moltz**

MENU

1st Course:

Pignoli Crusted Kumquat Glazed Quail

Pear, Celeriac, Wild Rice, Pistou

Château Clarke, Le Merle Blanc de Château Clarke Bordeaux

2nd Course:

Seared Scallop

Trout Caviar, Apple, Fennel, Lime, Torched Piment Aioli

Les Tourelles de la Créé, Montagny 1er Cru

3rd Course:

Lamb T-Bone

Roasted Aubergine, Nastrium, Sunchoke,

Lingonberry, Demi-Glace au Agneau

Saintes Pierres De Nalys Châteauneuf-du-Pape Rouge

Dessert

Strawberry, Rhubarb, Vanilla, Pistachio

Famille Perrin, Muscat Beaumes de Venise

Reception Begins at 7PM

\$140.00 Per Adult, Must be 21 to Attend

(Taxes and Gratuities not Included)

**For Reservations, Please Contact
Arlene Diel at 407-825-1315 or arlene.diel@hyatt.com**

Items may change due to product availability

