

Spice it UP!



These bespoke international menus were created by the team at the Steve Westphal restaurants for the 2020 Conference. Mention your conference attendance to enjoy this superb culinary experience.



St. Pete Conference on World Affairs Menu

3 Courses \$55 per person

First

Spice Seared Tuna

Ginger Vegetables, Sweet Soy, Wasabi

Peppercorn Seared Prime Beef Carpaccio

Parmesan, Shallot, Caper, Truffle Oil

Jumbo Lump Blue Crab Cake

Pan Fried, Lemon Vinaigrette, Spicy Tomato Jam

Main

Lobster Pasta

Fresh Tomato, Tarragon, Vodka Cream Sauce, Angel Hair Pasta

Beef Wellington

Beef Tenderloin, Grilled Portobello, Truffle Liver Pate, Puff Pastry, Demi-Glace

Roasted Natural Chicken Breast

Spinach, Pancetta, Sun Dried Tomato, White Beans, Lemon, Natural Jus

Dessert

Crème Brulee

Fresh Berries, Vanilla Whipped Cream

Decadent Chocolate Bar

Raspberry Coulis, Hazelnut Brittle

400 BEACH
seafood & tap house

Saint Petersburg Conference on World Affairs

\$50 per person

Available February 16th – 20th

First Course

CREOLE BAKED OYSTERS

Lime Aioli

JUMBO SHRIMP COCKTAIL

Brandy Mustard

TUSCANY GRILLED CAESAR

Garlic Toast, Parmesan Crisp

Second Course

COCONUT SHRIMP & SIRLOIN

Garlic Mashed, Crispy Brussel Sprouts, Spiced Orange Marmalade

FILET MEDALLIONS

Roasted Garlic Fingerling Potatoes, Grilled Asparagus, Blue Cheese Fondue

SEAFOOD TRIO

Cold Water Tail, Jumbo Shrimp, Scallops, Island Rice, Vegetable Medley

Third Course

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis

MACADAMIA CRUSTED KEY LIME PIE

Chantilly Cream

NEW YORK CHEESECAKE

Dark Cherry Glaze



International Flight

Available February 16th–21st after 4pm

First Course

Gambas Al Ajillo - Spain

Olive Oil Poached Jumbo Shrimp,
Garlic, Capers, Olives, Sundried Tomatoes, Fresh Basil

Caprese Skewers - Italy

Cherry Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction

Second Course

Grilled 6oz Filet Mignon Au Poivre - France

Peppercorn Crusted, Cognac Cream Sauce,
Roasted Fingerling Potatoes, Haricot Vert

Seafood Mofongo - Caribbean

*Shrimp, Scallops, Warm Water Lobster,
Mashed Plantains, Caramelized Onion-Garlic Sofrito*

Dessert

Chocolate Decadence - Belgium

Fudge-like Chocolate Torte, Fresh Whipped Cream, Raspberry Coulis

Raspberry & White Chocolate Cheesecake - New York

Homemade Chocolate Syrup, Fresh Whipped Cream

\$ 39.95 per person