

SEMELI



HOTEL

VALENTINE'S MENU

AMUSE BOUCHE

Snow crab on a sundried tomato bread,
hollandaise sauce and parmesan crisp

STARTER

Fresh lobster on a bed of crispy greens
and citrus segments, toasted pecans and
Semeli secret dressing

MAIN DISHES (SELECTION)

Charolaise Beef Steak

Or

Premium Norwegian Salmon

Served with pomme fondant and asparagus
wrapped in prosciutto crudo

DESSERT

Mignardises of Love

*Selection of Individual Desserts Specially
Designed and Presented

BEVERAGES

Wine Pairing Experience

*All 4 courses will be accompanied with
the Appropriate Wine Service
€40.00 per person for the Entire Experience

