

CHOCOLATE LOVER'S TEA PRESENTED AT THE SAINT PAUL HOTEL ON FEBRUARY 2, 9, 16 and 23, 2008

St. Paul, Minn. (January 2008) – Calling all chocolate lovers! The Saint Paul Hotel is presenting its popular Chocolate Lover's Tea every Saturday in February (February 2, 9, 16 and 23, 2008) from 3-5 p.m. This decadent tea, which features chocolate in each of the five courses served, will be held in the hotel's beautiful lobby.

A five-course, chocolate-themed menu has been especially created for this tea by Lance Kapps, the Executive Chef of The Saint Paul Hotel. The tea begins with Thai Peanut Chocolate Soba Noodle Skewers with Shrimp; Braised Duck Baked Chocolate Sundried Cherry Mascarpone Tartlet and Edible Spoons with Chocolate Goat Cheese. This will be followed by Chicken Mole with Mango Chutney and Cinnamon Honey Glaze. The third course will consist of Chocolate Scone with White Chocolate and Hazelnuts and Pralinosa Butter. The sweets served in the fourth course will include: Chocolate Madeleine; Chili Spiced Truffle & Mini Pot Du Crème. A Chocolate Pate with Cookie Crust and Ginger Spiced Cherry Jam will be served for the final course.

The Chocolate Lover's Tea is \$35 per person and includes tax and gratuity. For reservations or further information on any of the afternoon teas, please call 651-228-3860.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel. The Saint Paul Hotel, a member of the Historic Hotels of America, is located at 350 Market Street on Rice Park in downtown Saint Paul, Minnesota. For additional information, please call 651-292-9292 or 1-800-292-9292, or visit www.saintpaulhotel.com. The Saint Paul Hotel is managed by Morrissey Hospitality Companies (www.morrisseyhospitality.com).

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