

SAINT PAUL HOTEL'S SUMMER TEAS OFFER A TOAST TO EUROPE

Paris, London, and Rome inspire Summer Tea menus

Saint Paul, Minn. (April 2006) – This summer, The Saint Paul Hotel will offer three distinctive Saturday afternoon tea events in its elegant, recently-renovated lobby. Starting on Saturday afternoon, June 3 and Saturday, June 17, with a Paris theme, the Summer Teas will continue on Saturday, July 8 and Saturday, July 22 with a classic London-style tea, and conclude with a tribute to Rome on Saturday, August 5 and Saturday, August 19. All Summer Teas are from 3:00 to 5:00 p.m. and cost \$26.00 per person. Reservations can be made by calling 651-228-3860.

“Europe perfected the idea of the afternoon tea,” notes Terrie Bulanek, Director of Catering for The Saint Paul Hotel. “This summer, we are pleased to bring that ideal of elegant mid-afternoon dining to Saint Paul, giving our guests a unique chance to sample the flavors and styles of tea in the three great European capitals. Each tea will give attendees a unique opportunity to spend a memorable afternoon together as they relax and enjoy some truly world-class menus.”

The menu for the June Paris Tea will begin with Breast of Duck with Mushroom Pate, Brie with Grapes, and Wine Poached Pear Stuffed with Camembert and Brandied Apricots. Quiche Lorraine will then be followed by Pommes A' Scones (Apple Scones with Cinnamon Butter). A decadent array of pastries, including Mini Eclairs, Cream Horns, and Macarons De Nancy, will precede a final course of Crème De Caramel (Vanilla Custard with Raspberries and Caramel Sauce). A wide array of gourmet teas will accompany the menu.

July's London Tea will offer a wide gourmet tea selection accompanied by a similarly decadent five-course menu, starting with Cucumber and Dill, Smoked Salmon with Dill Cream Cheese, and Egg Mayonnaise with Watercress Finger Sandwiches, followed by Poached Salmon over Arugula and Wild Mushrooms with Dill Stone Ground Mustard. A third course of Freshly Baked Golden Raisin Scones with Devonshire Cream will precede a scrumptious presentation of Blueberry and Lemon Bars, Short Bread Butter Cookies, Chocolate Éclairs, and Brandy Snaps. The tea will conclude with the British classic, Fresh Strawberries with Chambord over Pound Cake.

The August 19 Rome Tea will feature a five-course menu inspired by the finest tradition of Roman and Italian cuisine, accompanied by a wide selection of gourmet teas.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel. The newly-renovated 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).

###

Media Contact: Peg Roessler, Roessler PR, 952-949-6550, PRoess@aol.com