

## Oslo is theme for August teas at the Saint Paul Hotel

**St. Paul, Minn. (June 2010)** – This summer, The Saint Paul Hotel will visit Norway for a special Saturday afternoon tea with an Oslo-inspired menu. The Oslo-themed teas will be offered on Saturday, August 7 and Saturday, August 21 at 2 p.m., in the hotel's elegant lobby.

The Oslo tea has been especially created for the Hotel's summer tea guests by Lance Kapps, the Executive Chef of The Saint Paul Hotel. The tea begins with a first course of Baby Red Potato with Dill Mayonnaise and Smoked Salmon; Lefsa Lingonberry with Cream Cheese and Rare Beef with Watercress Pesto on Rye. The second course features Seared Duck Breast with Juniper Spiced Cream Sauce and Lingonberry Preserves. For the third course, Chef Kapps offers Cardamom Spiced Scone with Honey Butter. The fourth course features three treats: Strawberry Pinwheel; Fruit Tart with Vanilla Cream and Licorice Candy. Carmel Cream Pudding will be served for the final course.

The Oslo Tea is \$27 per person and includes tax and gratuity. For reservations or further information on any of The Saint Paul Hotel's popular 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 and the Preferred Hotel Group, 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](http://www.saintpaulhotel.com). The Saint Paul Hotel is managed by Morrissey Hospitality Companies ([www.morrisseyhospitality.com](http://www.morrisseyhospitality.com)).

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