

Dublin is Theme for Saint Paul Hotel's June Teas

St. Paul, Minn. (April 2010) – The Saint Paul Hotel will be hosting a Dublin Tea on Saturdays, June 12 and 26 at 3 p.m. Guests who attend the Dublin Tea will enjoy a five-course tea created by Saint Paul Hotel's Executive Chef Lance Kapps.

The menu for the Dublin Tea begins with Corned Beef on Soda Bread Finger Sandwich; Deviled Egg with Curry and Chili Oil and an Assortment of Pickled Vegetables. The second course will be an Irish Stew. A Current and Citrus Scone will be served for the third course. The third course will consist of Butter Short Bread with Course Sugar, Custard Cup with Fresh Berries and Bailey's Truffle. The final course will be Chocolate Stout Cake with Bailey's Whipped Cream.

The Dublin Tea is \$37 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. The Saint Paul Hotel is managed by Morrissey Hospitality Companies (www.morrisseyhospitality.com).

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