

## **THE SAINT PAUL HOTEL SALUTES THREE AMERICAN CITIES THIS SUMMER WITH THEME TEAS: BOSTON, CHARLESTON AND SAN FRANCISCO**

### **Boston, Charleston and San Francisco will be saluted this summer**

**St. Paul, Minn. (February 2008)** – The Saint Paul Hotel will salute three American cities -- Boston, Charleston and San Francisco -- this summer during the hotel's popular Saturday afternoon teas. The Saint Paul Hotel's Executive Chef Lance Kapps has created special themed menus for the tea saluting each city. The dates for the teas are: Boston Tea on Saturday, June 7 and 21; Charleston Tea on Saturday, July 12 and 26 and San Francisco Tea on Saturday, August 2 and 9. The teas will be held at 3 p.m. in the hotel's elegant lobby.

The Boston, Charleston and San Francisco Teas are \$27 each per person. The price 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.

The Boston-themed tea begins with a first course of Gruyere and Parmesan Profiterole, accompanied by Crab and Candied Lemon Zest Finger Sandwich, and served with Potted Duck on Irish Soda Bread with Cherry Marmalade. The second course features Savory Corned Beef Turnover with Potato-Parsnip Puree. For the third course, Chef Kapps offers Potato Cheese Scone with Herb Butter. The fourth course features three classic Yankee treats: Boston Cookie, Irish Drop Cookie, and Profiterole with Irish Cream and Pistachios. Boston Cream Pie will be served for the final course.

The Charleston-themed tea begins with a Cornmeal Blini with Smoked Duck and Fig Conserve, accompanied by Benne Wafer with Pimiento Butter and Pickled Shrimp, and served with Black Eye Pea Salad in Phyllo Cup. The second course features Lump Crab Cake with Sweet Potato Pone. For the third course, Chef Kapps offers a Lemon Poppy Seed Blueberry Scone with Devonshire cream. The fourth course features a trio of Southern Tea Cake, Pecan Bourbon Cookie, and Key Lime Tartlet. The Southern favorite, Lady Baltimore Cake, will be served for the final course.

The San Francisco-themed tea begins with a first course of Marinated Eggplant Terrine, Sourdough Crustini with Gruyere Spread and Roasted Bell Pepper, and Crab Claw Cocktail in Petite Pilsner. The second course features Cheese Pasta Roll with Tomato Sauce and Spinach Custard, followed by a third course of Strawberry Scones with Whipped Honey Butter. For the fourth course, Chef Kapps offers a triumvirate of delicious San Francisco treats: a Bohemian Cookie, a Ghirardelli Double Chocolate Cookie, and a Meyer Lemon Black Pepper Cookie. Hippenasse (Candied Sugar Cookie Cup with Fresh Berries and Cream) will be served for the final course.

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](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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