

Saint Paul Hotel's Popular Garden Tea returns on August 14

St. Paul, Minn. (June 2010) – The Saint Paul Hotel is well-known for the beautiful urban garden that welcomes guests. On Saturday, August 14 at 11 a.m., guests who attend the hotel's popular Garden Tea will enjoy a five-course garden-inspired tea in the hotel's elegant lobby. During the tea, guests are encouraged to visit the 6,500 square foot garden, where Sarah Orvik, the hotel's full-time gardener, will be stationed to answer questions and provide commentary.

The tea menu, which was created by Executive Chef Lance Kapps, will begin with Marinated Garden Tomato and Mozzarella Salad on Fennel Flat Breads; Sundried Cranberry and Brie Phyllo Cups and Deviled Eggs with Smoked Salmon and Crème Fraiche. The second course features Grilled Asparagus, Pancetta, and Goat Cheese Quiche with Wild Mushroom Brandy Cream Sauce. For the third course, guests will be treated to Strawberry Scones with Honey Butter. The treats featured on the fourth course include: Mint Infused Truffle; Pistachio-Orange Biscotti and Lemon Curd Tartlet. The tea will conclude with a Fresh Berry Fruit Tart with Vanilla Bean Pastry Cream.

The Garden Tea is \$35 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).

###

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