

THE SAINT PAUL HOTEL OFFERS THREE DIFFERENT THEMED TEAS DURING JULY AND AUGUST

Honolulu-themed tea held on July 11 and 25 at 3 p.m.

Hotel Garden Tea held on August 15 at 11 a.m.

Savannah-themed tea held on August 8 and 22 at 3 p.m.

St. Paul, Minn. (May 2009) – The Saint Paul Hotel will be hosting three different themed teas during the summer months of July and August. First, a Honolulu-themed tea will be offered on Saturday, July 11 and 25 at 3 p.m. Savannah will be the theme of the next set of teas, held on Saturday, August 8 and 22 at 3 p.m. The final tea offered in August is the popular Saint Paul Hotel Garden Tea on Saturday, August 15 at 11 a.m. The Saint Paul Hotel's Executive Chef Lance Kapps has created menus especially for each of these teas. The Hotel Garden Tea is \$35 per person; the Honolulu and Savannah-themed teas are \$27 per person. **For reservations or further information on any of The Saint Paul Hotel's popular afternoon teas, please call 651-228-3860.**

The Honolulu-themed tea will begin with a Smoked Salmon Sushi Ball; a Shrimp Ragout on Crostini and a BBQ Pork on Buttermilk Biscuit with Citrus Aioli. The second course will feature Citrus Glazed Shrimp on Grilled Polenta with Pineapple Salsa followed by an Apricot Scone with Orange Honey. The fourth course of sweets will offer Macaroon Cookies; Rum Balls and Rainbow Pastries. The final course will be a Marmalade Torte Paradise.

The first course of the Savannah-themed tea will feature a Petite Prawn Salad; a Mussel with Fresh Tomato Relish and a Prosciutto-Wrapped Melon. The second course will be a Buttermilk Chicken Fritter with Whipped Yukon Gold Potatoes, followed by a Cranberry Scone with Orange Butter. A Hazelnut Tea Cookie; a Fudge Brownie and a Raspberry Cheesecake Tartlet will be offered as the fourth course. A Peach Cream Brulee will top off the multi-course tea.

The Hotel Garden Tea, which features a tour of the hotel's beautiful garden with horticulturalist Sara Orvik, will begin with a Chickpea, Feta and Roasted Garlic Spoon; a Curried Deviled Egg and a Baguette Turkey Sandwich. A Roasted Pork Tenderloin with Grilled Asparagus Salad will be the second course and a Raisin Scone with Lemon Butter is the third course. The fourth course will offer Mini Corn Muffins, a Chocolate Chocolate Chip Meringue Cookie and a Blueberry and Peach Tartlet. The final course will be a Berry Terrine.

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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