

SAINT PAUL HOTEL'S SUMMER TEAS OFFER A TOAST TO RUSSIA, AUSTRIA AND SCOTLAND

Saint Paul, Minn. (April 2007) – This summer, The Saint Paul Hotel will offer three distinctive Saturday afternoon tea events in its elegant lobby. Starting on Saturday afternoon, June 2 and Saturday, June 16, with a St. Petersburg, Russia theme, the Summer Teas will continue on Saturday, July 14 and Saturday, July 28 with a salute to Vienna, Austria, and conclude with a tribute to Glasgow, Scotland on Saturday, August 11 and Saturday, August 25. All Summer Teas are from 3:00 to 5:00 p.m. and cost \$26.00 per person. **Reservations can be made by calling 651-228-3860.**

The menu for the June St. Petersburg, Russia Tea will begin with Smoked Salmon with Caviar Deviled Eggs; Figs and Mascarpone Cheese Tartlets and Mini Chilled Summer Peach Soup Martini with Vodka. Smoked Salmon and Caramelized Leek Croquettes with Mustard Dill Caper Butter Sauce over wilted Greens will be followed by Scone Romanoff (Cherry Walnut Scone with Honey Butter). A decadent array of sweets, including Russian Tea Cookie, Kolachki (Candied Walnut Filled Cookies) and Pryanik (Honey Cookie) will precede a final course of Charlotte Russe (Cream with Ladyfingers and Fresh Berries).

The July menu, which salutes Vienna, Austria, begins with Deviled Eggs with Smoked Salmon; Spiced Cabbage and Duck Confit and Cucumber with Sour Pickle and Ham followed by Asparagus and Crab Quiche in Filo with Brie Cheese. A Blueberry Scone with Clotted Cream will be followed by a variety of sweets -- Raspberry Linzer Tea Cookie, Chocolate Meringues and Lemon Curd Tartlets. The tea concludes Apple Strudel.

In August, when the tea will be paying tribute to Glasgow, Scotland, the five course tea begins with Smoked Salmon Finger Sandwich with Egg and Watercress; Chicken Waldorf Salad in Bouche Cups and Duck Pate with Sage and Port Paired with Onion Marmalade. Poached Salmon with Dill Sauce and Wilted Greens will be followed by Gingerbread Scones with Strawberry Butter. The fourth course features Meringues with Cream, Empire Biscuit (Cherry Filled Sandwich Cookie) and Marzipan Dates. To top off the tea, Sticky Toffee Pudding will be served.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel. The newly-renovated 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. The Saint Paul Hotel is managed by Morrissey Hospitality Companies (www.morrisseyhospitality.com).

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