

THE SAINT PAUL HOTEL'S M ST CAFÉ IS GIVING DINERS MORE REASONS TO SAY 'THANKS' THIS NOVEMBER

The Twin Cities' most established and elegant hotel offers a Thanksgiving Day brunch complete with turkey, stuffing, all the trimmings, and a dessert tray that would make a pilgrim blush

St. Paul, Minn. (October 2008) – No peeling. No basting. No mashing, stirring, serving it up, or scrubbing it off at the end of the day. (And don't tell, but it might even be better than grandma used to make.)

This year, there are more reasons than ever to celebrate Thanksgiving at The Saint Paul Hotel's M ST Café. On Thursday, November 27, from 10 a.m. to 3 p.m., M ST will be serving a Thanksgiving Brunch that will delight feast-lovers with its traditional platters, delectable side-dishes, and a decadently indulgent array of Thanksgiving desserts specially prepared by M ST's pastry chef, Eileen Zolan.

"At The Saint Paul Hotel, we know that the most important thing about Thanksgiving holiday is for families and loved ones to enjoy their time together," notes David Miller, General Manager of The Saint Paul Hotel. "By offering a traditional feast with all the trimmings at our M ST Cafe, we hope we can let our guests enjoy an unbeatable meal together without the stress that can come from preparation and clean-up."

The M ST Thanksgiving Brunch will be served on multiple Chef's Sideboards. The cold sideboard offerings will include: Homemade Acorn Squash Bisque; Mixed Green Salad with Cucumbers, Cheddar Cheese, Tomatoes, Diced Egg and Croutons; Seasonal Fresh Fruit Display; Peel and Eat Shrimp with Traditional Condiments; Basil Pesto Pasta Salad with Feta; Display of Assorted Pastries, Danish, Croissants and Muffins.

The Hot Chef's Sideboard will feature Chef Carved Sage Rubbed Turkey with Natural Pan Gravy and Cranberry Relish; Chef Carved Ham with Bourbon, Stone Ground Mustard Glaze; Country Sage Stuffing; Roasted Yams with Maple Butter Sauce; Rosemary Whipped Red Skin Potatoes; Green Beans Almondine with Sautéed Baby Carrots; Seared Swordfish with Arugula, Pancetta Sauté and Ginger Butter Sauce; Traditional Eggs Benedict and Blueberry Waffles. In addition, there will be a made-to-order Omelet Station.

To cap off this festive feast, the Saint Paul Hotel's celebrated Pastry Chef, Eileen Zolan, has planned a special holiday display of her own signature desserts, including fresh cakes, tortes, mini pastries, dipped fruit and chocolates.

The Thanksgiving Brunch is \$23.95 per person. M ST can accommodate groups and reservations can be made by calling 651-228-3855 or visiting www.mstreetcafe.com.

M ST Cafe, located in The Saint Paul Hotel, serves breakfast from 6:30 a.m. to 11:00 a.m. and lunch from 11 a.m. to 2:00 p.m. Monday through Fridays. On weekends, M ST

serves breakfast from 7 a.m. to 11 a.m. and serves Brunch from 10 a.m. to 2 p.m. For more information or reservations, please call 651-228-3855 or visit www.mstreetcafe.com.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel. The Saint Paul Hotel, an AAA Four Diamond Award winner for 25 consecutive years, as well as recognized as a *Conde Nast Travelers* Gold List property, is located at 350 Market Street on Rice Park in downtown Saint Paul, Minnesota. For additional information, call 651-292-9292 or 1-800-292-9292, or visit www.saintpaulhotel.com. The Saint Paul Hotel, a member of the Historic Hotels of America and the Preferred Hotels and Resort Group, is managed by Morrissey Hospitality Companies (www.morrisseyhospitality.com).

-30-

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