

THE SAINT PAUL HOTEL ANNOUNCES THE 2008 FALL TEA SCHEDULE

St. Paul, Minn. (August 2008) – Plan a special outing this fall with your daughter, mother or grandmother. Consider spending a relaxing afternoon in the lovely lobby of The Saint Paul Hotel enjoying tea.

The Saint Paul Hotel's popular tea program continues this Fall, with Traditional Lobby Teas in September and October. The lobby teas will be held from 3-5 p.m. on Saturday afternoons on September 13 and 20, as well as October 4 and 25. The cost is \$27 per person.

All of the teas are multi-course teas with a special menu created by The Saint Paul Hotel's Executive Chef Lance Kapps. The first course of the Fall tea begins with Smoked Trout-Crepe Pinwheel with Dill; Black Forest Ham on Pumpnickel With Cornichon and Herb Cream Cheese and Petit Buckwheat Pancake with Duck Confit and Red Onion Marmalade. Roast Duck-Wild Mushroom Strudel with Fig Conserve and Tarragon Demi Glace is offered for the second course. The third course features a Cinnamon-Walnut Scone with Apple Butter. Chef Kapps has created a Cranberry-Pistachio Biscotti, Ginger Snap Cookie and Spiced Carrot Bar for the Fourth Course. A Pumpkin Roulade with Toasted Coconut Butter Cream will be served for the final course.

For reservations for any of the afternoon teas, please call 651-228-3860. Or, visit www.saintpaulhotel.com for more information.

Built in 1910, The Saint Paul Hotel is the Twin Cities' most established and elegant hotel located at 350 Market Street in the heart of downtown Saint Paul. 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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