

“TRIBUTE TO THE TITANIC” IS THE THEME OF TEAS AT THE SAINT PAUL HOTEL IN SEPTEMBER AND OCTOBER

Teas held at 3 p.m. on September 12, 19 and 26; October 3, 10 and 17

St. Paul, Minn. (June 2009) – The Saint Paul Hotel will be hosting several “Tribute to the Titanic”-themed teas in conjunction with exhibit “Titanic: The Artifact Exhibition” being presented at The Science Museum of Minnesota. The teas will be held at 3 p.m. on Saturday, September 12, 19 and 26, as well as October 3, 10 and 17.

Saint Paul Hotel Executive Chef Lance Kapps created a five-course tea menu that was inspired by the food served on The Titanic. Referencing the book “The Last Dinner on The Titanic” by Rick Archbold and Dana McCauley, Kapps developed a Victorian-era menu, selecting some identical menu items that were served on The Titanic and adapting others.

For the first course, guests will enjoy Canapés a l’ Amirl, including Shrimp Cream Cheese on Toasted Baguette; a Caviar Stuffed Quail Egg and a Taste of Spring Pea Soup. The second course is Quail Aux Cerises or Quail with Cherry Chutney. For the third course, a Stilton Blue Cheese Scone with Herb Butter will be served and Assorted Fresh Fruits and Cheese will be the fourth course. The final course will include Waldorf Pudding Mini Martini paired with Chocolate Painted Éclair with French Vanilla Cream.

The Tribute to the Titanic Teas are \$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).

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