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finale

FOOD NETWORK SPOTLIGHTS FINALE
PASTRY CHEF NICOLE COADY ON SUGAR RUSH

BOSTON—Finale’s executive pastry chef, Nicole Coady, will be featured on Food Network’s new show *Sugar Rush*. The show titled “**Over the Top,**” will premiere January 18, 2006, at 9:30pm and 1:30am. It will repeat Sunday, January 22, 2006, at 7:30pm.

Coady will demonstrate how to create the beautiful joconde cake that wraps most of the pastries at Finale. She will also show how to make an amazing bittersweet chocolate mousse with Valrhona Manjari chocolate.

Food Network’s new primetime offering, *Sugar Rush* is hosted by lawyer-turned-baker Warren Brown. Brown’s passion for over-the-top confectionary creations leads him to sweet shops and bakeries around the country where he talks to and learns from pastry chefs whose dazzling desserts truly do take the cake.

Showcasing much more than traditional apple pie, *Sugar Rush* shows viewers gourmet desserts as an art form as well as a guilty pleasure. *Sugar Rush*’s Brown crisscrosses the country on his quest for awe-inspiring desserts. Following each visit, Brown returns to the kitchen to prepare a recipe inspired on what was learned from the avant-garde chefs he visited.

Finale Desserterie & Bakery: The June 6, 2005, U.S. News & World Report named Finale the trend-setter in starting the dessert-focused restaurant concept, now springing up around the country. Finale is a leading branded specialty restaurant featuring fine plated desserts, including the company’s signature Molten Chocolate Cake. With locations in Boston and in Harvard Square, Finale has garnered numerous best dessert awards and recognition.



Manjari Mousse from Finale: Bittersweet chocolate mousse with layers of buttermilk chocolate cake soaked in apricot puree, served with blackberry cabernet sorbet.