

**FOR IMMEDIATE RELEASE**  
**NOVEMBER 25, 2005**  
CONTACT: KIM MOORE  
617.797.7233 M  
KIM@FINALEDESSERTS.COM

finale

**GET IN THE HOLIDAY SPIRIT WITH FINALE DESSERTERIE & BAKERY  
FESTIVE DESSERT DRINK RECIPES FOR THE SEASON**

BOSTON—Finale Desserterie & Bakery announces a special menu of holiday dessert drinks.

“We wanted to do something for all of the holiday revelers who come in after skating at the Frog Pond, shopping or after a Nutcracker matinee,” explains Stefanie Gerken, Finale Director of Operations.



**Chocolate Candy Cane**

*Finale Hot Chocolate made with Valrhona chocolate laced with Peppermint Schnapps*

**Holly Berry Champagne Cocktail**

*Champagne with a splash of cranberry juice and lime  
substitute Sparkling Apple Cider to make it kid-friendly*

**Cinnamon Apple**

*Hot apple cider with a splash of cranberry juice and cinnamon sticks*

**Santa's Sparkle Punch**

*Sparkling apple cider, pineapple juice, cranberry juice, with raspberry sorbet*

**Apple Cider Martini**

*Hot apple cider, rum, and maple syrup (Harvard Square location only)*

**Nuts and Spice**

*Amaretto and Chai Cream Liqueur  
add to coffee or espresso drink for the perfect hot toddie*

Home use recipes available upon request. Photography available.

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. The Food Network proclaims Finale the “best of America's desserts,” and will feature executive pastry chef Nicole Coady on it's new hot program, “Sugar Rush,” in January 2006. [www.finaledesserts.com](http://www.finaledesserts.com)