

FOR IMMEDIATE RELEASE
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**FINALE TO HOST CHOCOLATE EVANGELIST SUZANNE OAKLEY
FOUNDER OF EXPERIENCE: CHOCOLATE™**

BOSTON—On Monday, April 24th, Finale will host a Chocolate Tasting featuring all Valrhona chocolates (considered the industries finest). Finale has teamed up with Suzanne Oakley of Experience: CHOCOLATE™, who will present the classroom style tasting.

Guests will learn about where chocolate is grown, how it is made and how to taste and appreciate the complex and popular sweet—just as one would do in a wine tasting class.

Chocolate Tasting at Finale
with Suzanne Oakley
of Experience: CHOCOLATE™
Finale Harvard Square
30 Dunster Street
Cambridge, MA 02138
6:30 p.m. to 8:00 p.m.
\$22.95 per guest
includes tax and gratuity

Reservations only, (617) 441-9797

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, including the 2005 Boston's Choice Awards for Best Dessert.

Experience: CHOCOLATE™: Suzanne Oakley is a high tech entrepreneur turned chocolate evangelist. She founded Experience: CHOCOLATE™ in order to connect discerning chocolate lovers with premium chocolate brands and the factors that influence their taste. She conducts fun, informational, hands-on Chocolate Tastings for home and corporate events, where guests get a crash course in how to taste, analyze and rate quality chocolate. Media contact: (617) 840-4766 or email questions@experiencechocolate.com.