

VALENTINE'S DAY PREVIEW

DECEMBER 20, 2005
CONTACT: KIM MOORE
617.797.7233 M

finale

FINALE CONTINUES ANNUAL VALENTINE'S DAY TRADITION CHEF COADY UNVEILS 2006 CHOCOLATE PLATE FOR TWO FEBRUARY 14TH: RESERVATIONS ONLY

BOSTON—Valentine's Day marks the official unveiling of Finale's over-the-top Chocolate Plate for Two. For the last 7 years, Executive Pastry Chef Nicole Coady has baked up an extraordinary plated dessert designed for two chocolate lovers. Those looking for a sweet celebration book reservations months in advance.

This year, Finale will open exclusive reservations for registered Finale cardholders until January 15th (Card registration is free and easy. Cards are available at Finale locations only.). On the 15th, reservations will be available to the general public. Guests may make reservations by calling either Finale location:

Finale Harvard Square	617 441 9797
Finale Park Plaza	617 423 3184

The 2006 Chocolate Plate for Two (name and exact ingredients still under wraps) is \$26.95 and is available in the dining room only. On February 14th, Finale will offer a three-course or a two-course prix fixe menu. The entire dessert menu will also be available a la carte. Guests may dine at Finale for dessert only, if desired.

For those who do not want to venture out on Valentine's, Finale will preview the 2006 Chocolate Plate for Two starting February 7th. Members of the media can make special arrangements for individual previews by request only. Photography available.

"Valentine's Day is the biggest day of the year at Finale, so of course, we do something special," explains President and Co-founder Paul Conforti. Over the years, Finale has served the 1999 Chocolate Plate for Two, 2000 Chocolate Obsession, 2002 Chocolate Passion, 2003 Chocolate Indulgence, 2004 Chocolate Bliss, 2005 Chocolate Euphoria. The 2006 Chocolate Plate for Two will be on Finale's menu until Valentine's 2007.

Special takeout desserts will also be available from the Finale Bakery, including Valrhona chocolate dipped, long-stem strawberries.

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. 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



2005 Chocolate Euphoria (not 2006)

Black Forest Torte with sweet Morello cherries, paired with our warm Molten Chocolate Cake and a creamy White Chocolate Dome with a strawberry liquid center. Also features banana gelato, crisp milk chocolate florentines, and four hand-made chocolates with flavors of praline, nougat, espresso, and chewy dark chocolate.