

**FINALE SHARES EASY TIPS FOR CREATING A ROMANTIC
DESSERT EXPERIENCE FOR VALENTINE'S DAY**

BOSTON—Finale Desserterie & Bakery, now celebrating 10 years in the Park Plaza location, shares top ten tips on making the dessert course something special this Valentine's Day.

"For the Valentine's revelers who might not be all that comfortable in the kitchen, we've put together a great list of super easy ways to make Valentine's Day something special, as it relates to the most important course of the meal," explains Kim Moore, Finale co-founder.

1. Serve dessert with a paired dessert wine. *Executive Pastry Chef Nicole Coady provides suggestions below.*
2. During the meal, display the items to create anticipation.
3. Serve two or three types of desserts, not just one—even for just two people.
4. Add a dessert sauce to the plate that compliments the dessert.
5. Add a gelato or sorbet.
6. Make nice neat slices with a hot knife.
7. Serve dessert on a large plate. Give it the respect it deserves.
8. Put a dessert fork and spoon at the place setting.
9. Serve dessert warm.
10. Whether you're making it or buying it, start with good ingredients. If you can't pronounce it, don't use it. Look at labels. Ask the baker what's in it. It should be chocolate (nice chocolate), sugar, eggs, cream, butter, fruits, nuts, spices, etc.

Executive Pastry Chef Nicole Coady's Suggested Dessert Wine Pairings

Pastries	Suggested Pairing	Flavors to seek in wine pairing
Boston Crème	Ten Year Old Tawny: Delaforce "His Eminence's Choice" (Douro)	plummy, raisin, and date flavors
Cheesecake	Ten Year Old Tawny: Warre's "Sir William" (Douro)	dried fruits with a nutty finish
Chocolate Berry Tart	2003 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)	fresh raspberry flavor with soft effervescence
Chocolate Crème Tart	R.L. Buller & Sons, Premium Fine Tawny (Victoria, Australia)	orange, dates, honey and maple syrup
Chocolate Ganache Tart	Taylor Fladgate Twenty Year Old Tawny (Douro)	flavors of raisin, nuts, and honey
Coconut Cream Tart	Lustau Solera Reserva "Tintilla De Rota" (Spain)	balance of caramel and nuts
Coffee Mousse Pyramid	2002 Antinori Vin Santo (Tuscany)	hints of nutty caramel with honeysuckle
Caramel Napoleon	Twenty Year Old Tawny: Delaforce "Curious & Ancient" (Douro)	walnuts, hazelnuts, and dried fruits
Crème Brulee	Leacock's Aged Five Year Old Malmsey (Madeira)	hints of black tea, roasted coconut and citrus
Dark Chocolate Decadence	Vintage Character: Taylor Fladgate "First Estate" (Douro)	blackberry, plum and licorice
Frangipane Fruit Tart	2001 Bonny Doon Muscat Vin de Glaciere (Santa Cruz)	subtle citrus with hints of cinnamon and cloves
Fruit and Cream Tart	2004 Selaks Marlborough Ice Wine (New Zealand)	sweet and crisp with notes of nectarine and lime
Key Lime Tart	2004 Michele Chiarlo, Moscato d'Asti "Nivole", (Piedmont, Italy)	low alcohol, intense fruit with slight effervescence
Lemon Tart	2004 Michele Chiarlo, Moscato d'Asti "Nivole", (Piedmont, Italy)	low alcohol, intense fruit with slight effervescence
Finale Forest	2003 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)	fresh raspberry flavor with soft effervescence
Strawberry Rhubarb Tart	2000 De Loach Late Harvest Gewurztraminer	apricot, peach, pineapple and honey
Tiramisu	Twenty Year Old Tawny: Delaforce "Curious & Ancient" (Douro)	walnuts, hazelnuts, and dried fruits
Ultimate Chocolate	2003 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)	fresh raspberry flavor with soft effervescence

About Finale Desserterie & Bakery: U.S. News & World Report has credited Finale with being the trendsetter 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. Finale Desserterie & Bakery currently operates four locations in Massachusetts: Park Plaza in Boston, Harvard Square in Cambridge, Natick Collection in Natick and Coolidge Corner in Brookline.

finale
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High resolution photography available: people, plated desserts, carryout desserts, architectural interiors