

**FOR IMMEDIATE RELEASE
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FINALE CELEBRATES 10 YEARS OF THE CHOCOLATE PLATE FOR TWO

BOSTON—Each year, on Valentine's Day, Finale Desserterie & Bakery debuts a new chocolate plate for two. This year, it is named Chocolate Infatuation. Executive Pastry Chef Nicole Coady, now celebrating 10 years at Finale, has created a stunning plate that is once again, dedicated to chocolate.

Back in 1999, the first Valentine's Day celebrated at Finale, Chef Coady unveiled something that had never been seen in Boston. Out of simplicity, it was called the Chocolate Plate for Two. It was \$30. Over the years, it has developed a following of devoted chocolate lovers, a perfect excuse to celebrate a new one on Valentine's Day.

1999 Chocolate Plate for Two	2004 Chocolate Bliss
2000 Chocolate Plate for Two	2005 Chocolate Euphoria
2001 Chocolate Obsession	2006 Temptation for Two
2002 Chocolate Passion	2007 Chocolate Paradise
2003 Chocolate Indulgence	2008 Chocolate Infatuation

2008 Chocolate Infatuation

This delectable dessert for two starts with our signature Molten Chocolate served with crème anglaise, a Napoleon of Valrhona Caraibe chocolate layered with tart Morello cherry marmalade and Tahitian vanilla Bavarian crème, a praline feuilletine with passion fruit curd and chocolate streusel, a moist Valrhona Alpaco chocolate meringue cake with rich chocolate caramel crème topped with salted pine nut croquant, a basket of seasonal sorbet and two raspberry Lime Rickey truffles 26.95

Photography available: Monday, January 28th.

Information

Guests may join us for dessert only, or for dinner and dessert—reservations only.

2-Course Prix Fixe includes choice of Entrée and shared Chocolate Infatuation* 55.00 per couple

3-Course Prix Fixe includes choice of Soup or Salad, Entrée and shared Chocolate Infatuation* 70.00 per couple

*Guests may choose individual Plated Desserts in place of the shared Chocolate Infatuation.

About Finale Dessert Company: 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 Dessert Company currently operates four locations in Massachusetts: Park Plaza in Boston, Harvard Square in Cambridge, Natick Collection in Natick and Coolidge Corner in Brookline.

finale
We create sensational dessert experiences.®
www.finaledesserts.com



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