

FOR IMMEDIATE RELEASE
JUNE 2003

**FINALE FARMERS MARKET:
SUMMER TASTING PLATE FOR TWO**

BOSTON—It's easy to wow guests with chocolate desserts, but it is harder to do so with fruit. Since guests always request, "something with fruit," during the summer months, we have created a dessert to meet their needs. Executive Pastry Chef, Nicole Coady has taken her childhood memories from West Virginia and turned them into a spectacular dessert for two themed around fruit.

"The base components came from the picnics I had at my grandmother's as a little girl. Fruit and ice cream, pound cake and fresh fruit, dumplings. Granny had apple trees, pear trees, raspberry and blackberry bushes. She grew strawberries, grapes, plums, cherries, and we would go picking all kinds of other fruits. That was the inspiration for our fruity dessert," explains Chef Coady.

We are calling the tasting plate for two, Farmers Market.

FARMERS MARKET

Butter pound cake with a quenelle of lemon curd and a crystallized flower petal

Blackberry and raspberry dumplings with a cinnamon honey sauce

Passion fruit and red currant jellies

*Cylinder of rum tuille filled with fruit juice soaked cake of passionfruit, lime, pineapple, mango,
and brunoise pineapple, mango and green apple with coconut sorbet*

Pyramids of white chocolate mousse served with spiced blueberries and a white chocolate, cranberry garnish

Finale Desserterie & Bakery celebrates five years of creating sensational dessert experiences for Boston on July 1st, 2003. It is a leading branded specialty restaurant featuring fine dining styled desserts, including the company's signature Molten Chocolate Cake. Finale has received recognition from the Food Network, *Bon Appetit*, and *Newsweek*, among others, for its award-winning desserts and unique concept.

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CONTACT

Kim Moore

617 797 7233

kim@finaledesserts.com

www.finaledesserts.com