

FEBRUARY 24, 2003

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RESTAURANT
TRENDS

Sweet Priorities

Had enough of lean cuisine? Get ready to savor the dessert restaurant, which offers multi-course meals consisting of nothing but sweets. At Sugar, a swanky dessert bar in Chicago, a menu might include a palate-cleansing roasted-quince-in-cider soup (\$6), followed by pomegranate gelatin with tangerine sorbet (\$6) and Macdeth by Chocolate (\$15). Boston's Finale does offer "pre-dessert" items, such as salads, but they're slipped onto the back of the menu so that diners can focus on delicacies like a Chocolate Indulgence tasting plate for two (\$30). The sweet tooth has also migrated overseas. Espai Sucre (Sugar Space) in Barcelona heralds itself as Spain's first dessert restaurant. —By Wendy Cole

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