

**FOR IMMEDIATE RELEASE: OCTOBER 2005**  
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# finale

## **HOLIDAY AND VALENTINE'S ADVISORY FINALE DESSERTERIE & BAKERY**

BOSTON—At Finale, we're pro-dessert. And as such, we're eager to see sweets represented in seasonal and holiday coverage.

As you plan your upcoming Holiday and Valentine's Day coverage, please consider using Finale as a resource. Our **Executive Pastry Chef, Nicole Coady** has run the Finale kitchen since 1998. Her experience ranges from the Ritz Carlton to a small independent 5-star restaurant and everything in between. She is native West Virginian.

- Recipes
- Traditions
- Buying vs. Making Desserts
- Ingredient Stories
- Regional Desserts
- Pastry Techniques
- Fruit Desserts
- Chocolate Desserts
- Ethnic Desserts
- West Virginia Desserts
- Something Unique for Valentine's
- Children Friendly Recipes
- Flourless Chocolate Cake (Kosher style)

This year, Finale celebrates it's seven-year anniversary. 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-dining styled desserts, including the company's signature Molten Chocolate Cake. With locations in Boston and in Harvard Square, Finale has received recognition from the Food Network, *Business Week* and *TIME Magazine*, among others, for its award-winning desserts and unique concept.

Photography by **Stephanie Mitchell**, 617.495.5882, [stephanie\\_mitchell@harvard.edu](mailto:stephanie_mitchell@harvard.edu), [www.stephaniemitchell.com](http://www.stephaniemitchell.com).



*Strawberry Swirl Cheesecake*



*Boston Cream Pie with Whoopie Pies*



*Pear Cranberry Tart*



*Chocolate Bliss*



*Apple Orchard*



*Bourbon Pecan Pie*