

CAMBRIDGE

Finale Harvard Square

30 Dunster Street
Cambridge, MA 02138
(617) 441-9797

Monday	11:00 am - 11:00 pm
Tuesday	11:00 am - 11:30 pm
Wednesday	11:00 am - 11:30 pm
Thursday	11:00 am - 12:30 am
Friday	11:00 am - 12:30 am
Saturday	12:00 pm - 12:30 am
Sunday	12:00 pm - 11:00 pm

Desserterie - Dining Room Service

Plated Desserts are served after 6:00 p.m. Monday through Saturday and after 5:00 p.m. Sunday.

Prelude menu is available Monday through Saturday 6:00 p.m. until 10:00 p.m. and Sunday from 5:00 p.m. until 10:00 p.m.

Bakery - Counter Service & Carryout (separate menus available)

Lunch is served 11:00 a.m. to 3:00 p.m. Monday through Friday.

Finale Bakery (take out) is open during all hours listed above.

BOSTON

Finale Park Plaza

One Columbus Avenue
Boston, MA 02116
(617) 423-3184

Monday	11:30 am - 11:00 pm
Tuesday	11:30 am - 11:30 pm
Wednesday	11:30 am - 11:30 pm
Thursday	11:30 am - midnight
Friday	11:30 am - midnight
Saturday	6:00 pm - midnight
Sunday	4:00 pm - 11:00 pm

Desserterie - Dining Room Service

Plated Desserts are served after 6:00 p.m. Monday through Saturday and after 4:00 p.m. Sunday.

Prelude menu is available Monday through Saturday 6:00 p.m. until 10:00 p.m. and Sunday from 4:00 p.m. until 10:00 p.m.

Bakery - Counter Service & Carryout (separate menus available)

Lunch is served 11:30 a.m. to 3:00 p.m. Monday through Friday.

Finale Bakery (take out) is open during all hours listed above.

www.finaledeserts.com

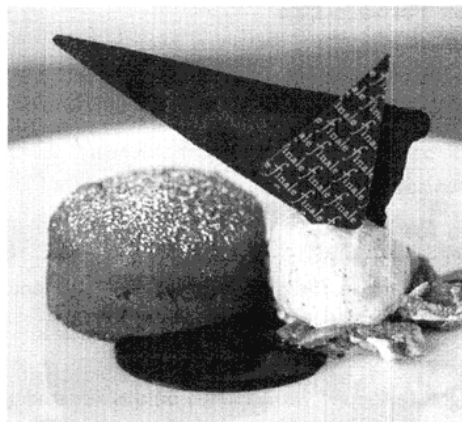
IMPROPER BOSTONIAN BOSTON'S BEST DESSERT 2004

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DESSERTERIE MENU



Evening dining room service

*f*inale[®]
www.finaledeserts.com

We create sensational dessert experiences. [®]

Prelude

For a light bite before you indulge in something sweet.

Soup Du Jour

Daily selections by our chef. 6.95

Warm Spinach Salad

Spinach with apples, candied pecans and bacon, dressed with warm bacon dressing. 7.95

Fancy Mesclun Salad

Dressed greens with goat cheese and cherry tomatoes. 7.95

Chicken Caesar Salad

Herb chicken with house-made dressing and sesame lavosh. 9.95

Cheese Plate for Two

Dolce Gorgonzola, Mahon, Manchego, Explorateur, Valency pyramid served with assorted fruits, olives, nuts and bread. 10.95

Sun-Dried Tomato Dip

Layers of sun-dried tomato, pesto and sweetened mascarpone served with bread points and a balsamic reduction. 9.95

Traditional Hummus

Served with roasted red peppers, artichoke hearts, olives and a small mesclun salad. 8.95

Antipasto for Two

Fine cuts of sopressata and prosciutto served with artichoke hearts, roasted peppers, marinated onions, olives, Spanish Manchego and cantaloupe. 13.95

Bruschetta

Toasted baguette topped with cipollini onions, roasted garlic, cherry tomatoes, basil and shaved parmesan, served warm. 8.95

Mediterranean Pizza

Red roasted tomatoes with fresh mozzarella slices, fresh basil leaves, and drizzled with a balsamic reduction. 8.95

White Pizza

Grilled chicken with caramelized onions, feta, and lemon cream. 9.95

Farmer's Pizza

Roasted potatoes with gruyere cheese, bacon and garlic. 8.95

Prix Fixe Menu

Available daily, when seated between before 8:00 p.m. Enjoy one Prelude item and one Prix Fixe Dessert listed below for \$17.95 per guest. Antipasto and Cheese Plate may not be ordered as part of the Prix Fixe menu but may be ordered a la carte. No substitutions.

Prix Fixe Desserts: Molten Chocolate, Cheesecake, Pecan Tart, Apple Orchard, Crème Brûlée

Beverages

Port: Boston's most extensive selection in terms of style and vintage

Dessert Wines: Sparkling, Late Harvest, Ice Wines, Sherry & Madeira

Sparkling Wine & Champagne: by the glass, 1/2 bottle, & bottle

Finale Favorites & Hot Toddlies: made with fine liqueurs

Sensational Spirits: dessert martinis (available only at Harvard Square)

Wine, Beer, Illy Coffee & Espresso, Loose Leaf Teas, & more

Plated Desserts

Award-winning plated desserts served in the dining room.

Chocolate Euphoria for Two

A chocolate lover's dream. Black Forest Torte with sweet Morello cherries, paired with our warm Molten Chocolate Cake and a creamy White Chocolate Dome with a strawberry liquid center. Also features banana gelato, crisp milk chocolate florentines, and four hand-made chocolates with flavors of praline, nougat, espresso, and chewy dark chocolate. 26.95

Fantasia for Two

Fresh strawberry tart with vanilla gelato; peach almond torte with apricot sauce; white chocolate flower petals filled with butter crumb cake, lemon Bavarian cream and topped with sliced blueberries; chocolate basket filled with mixed berry sauce and miniature sugar cakes; orange crème caramel; cinnamon rice pudding topped with mango sorbet. 16.95

Magnanimous Molten

A more generous portion of our best selling Signature Dessert, served with a trio of ice creams and milk chocolate covered almonds. 16.95

Molten Chocolate

Baked-to-order warm chocolate cake with a gooey center, served with coffee ice cream and milk chocolate covered almonds. 10.95

Crème Brûlée

Vanilla cream glazed a la minute by our pastry artists, garnished with half moons of orange butter cookies and a medley of fresh fruit. 8.95

Winter Trio

This tasting plate for one features a roasted pear wedge with peach sauce, gingerbread with chestnut anglaise and a tower of milk chocolate mousse filled with whole almonds, paired with butterscotch sauce. 12.95

Manjari Mousse

Bittersweet chocolate mousse layered with chocolate buttermilk cake and French apricot puree, served with a napoleon of blackberry cabernet sorbet and strudel dough. 11.95

Pecan Tart

Buttery pecan tart served with vanilla gelato, chocolate sauce and vanilla anglaise. 9.95

Cheesecake

Creamy, smooth cheesecake with a port wine reduction, served with seasonal fruits, topped with a chocolate florentine. 8.95

Apple Orchard

Light honey cake and McIntosh apples that have been stewed in brown sugar, butter and cinnamon, topped with a dollop of luscious yogurt mousse. 8.95

Profiterole Party

Pick 3 gelati and/or sorbets (chocolate, vanilla, lemon, banana or coffee) to be paired with as many sauces (chocolate, vanilla, apricot, butterscotch, or raspberry). 12.95

Italian Teaser

Finale-styled tiramisu, made with rich mascarpone cheese mousse and coffee soaked lady fingers; baby cannolis stuffed with light ricotta filling; tart lemon curd gelato; plate is finished with a luscious brandied coffee sauce. 12.95

Gelati & Sorbets Assortment 7.95

Fresh Fruit Assortment 9.95

Flavors selected daily by our chef.

Executive Pastry Chef: Nicole Coady

Revised February 2005

Lunch Menu

Sandwiches

Served with garlic pickle (whole/half pricing)

Classic Club. Ham, smoked turkey, Gruyère cheese, bacon, lettuce, tomato, and mustard mayo on country white \$6.75/\$4.25

The Mediterranean. Hummus with Monterey Jack, sprouts, European cucumbers, tomato, fresh red pepper and fresh red onion on multigrain \$6.25/\$3.50

Ham & Swiss. Ham, Gruyère, romaine, and honey mustard on country white \$6.50/\$3.75

B.L.T. Bacon, romaine, beefsteak tomato, Monterey Jack cheese, and mayo on multigrain \$4.95/\$3.00

Tuna Salad. White tuna (with mayonnaise, onion, and celery), lettuce, and tomato on multigrain \$4.95/\$3.00

Fresh Mozzarella. Fresh mozzarella, arugula, vine ripened tomatoes, and basil mayo on country white \$5.50/\$3.25

Apple Mango. Sliced apple, mango chutney, goat cheese, caramelized onions, arugula, and walnuts on white \$5.25/\$3.00

California Turkey. Smoked turkey, avocado, sprouts, and chipotle mayo on country white \$5.95/\$3.50

Chicken Salad. Poached chicken, pecans, grapes, celery, and onion on multigrain. \$5.75/\$3.25

Egg Salad. Traditional egg salad with mustard and mayonnaise and romaine lettuce on white. \$4.25/\$2.75

Chicken Caesar. Roasted chicken breast, romaine and Caesar dressing on country white \$6.95/\$4.25

Roasted Chicken. Oven roasted chicken, Jack cheese, arugula, sweet red onions, and mustard mayo on country white \$6.95/\$4.25

Fresh Salads & Other Ideas

Antipasto Salad \$7.95

Chicken Caesar Salad \$6.95

Field Greens \$5.25/\$3.25

Finale Chef Salad \$7.25

Assorted Chips \$.75

Soups of the Day

Bowls priced from \$5.25 to \$6.25

Cups priced from \$3.25 to \$4.25

At least two selections available each day.

Bowls of soup are served with a roll.

Mix-n-Match

Half Sandwiches, Cups of Soup, or Small Salads for an affordable lunch!

Price varies

Sandwich-as-Salad

Make any whole sandwich into a great salad by ordering the sandwich "on field greens."

add \$1.50

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Lunch (eat-in or takeout) is served until 3pm, Mon. - Fri.

Bakery items are designed for takeout only, but may be served in the dining room during daytime hours.

The Finale Desserterie menu (plated desserts and light appetizers) is served in the dining room in the evening.

www.finaledesserts.com

IMPROPER BOSTONIAN BOSTON'S BEST DESSERT 2004

Best of Citysearch 2004

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The Boston Phoenix Best Dessert 2004

BAKERY & LUNCH MENU



Takeout & daytime counter service

finale[®]
www.finaledesserts.com

We create sensational dessert experiences.[®]

Pastries & Pastry Gift Boxes

A sensational dessert experience you can present in our signature blue box.

Enjoy them at home, give them as a gift, or bring them with you to any dinner party or celebration. Each pastry is a single serving.

VSOP \$4.75 ea. XO \$5.75 ea. 4 pc. Box \$20 9 pc. Box \$40

XO. Intricate and eye-catching, our eXtraOrdinary pastries are almost too pretty to eat. Daily options will vary but may include: Ultimate Chocolate, Dark Chocolate Decadence, Tiramisu, White Chocolate Raspberry, and Chocolate Passion.

VSOP. Our Very Special Original Pastries are delicious and decadent, featuring rich mousses, premium fillings, and the finest chocolate. Daily options will vary but may include: Crème Brulee, Fruit Tart, Lemon Tart, Key Lime Tart, and Cheesecake.

Cookies, Cupcakes & More

While Finale is known for our award-winning cakes and individual pastries, we also proudly offer a broader variety of tasty treats for take-out customers.

Cookies. Known by cookie connoisseurs as “best-in-class.” Daily options will vary and may include: Triple Chocolate, Chocolate Chip Walnut, Peanut Butter, and Oatmeal Raisin. \$20 per dozen^A \$1.90 each \$0.95 mini

Gold Cookie Gift Tins.^A Our remarkable cookies beautifully packaged for gift-giving.

Hearty Tin	Dozen and a half Cookies in a gold tin	\$30
Party Tin	Four dozen assorted Mini Cookies in a gold tin	\$30
Mini Tin	Dozen assorted Mini Cookies in a gold tin	\$10

Cupcakes. Grown-up versions of your childhood favorite. Yellow and Chocolate varieties are available. \$25 per dozen^A \$13 per half dozen^A \$2.50 each

Miniature Pastry Trays.^B An impressive assortment of miniature tarts, mousse cups, and other Finale favorites. \$15 per dozen (4 dozen minimum)

Small Tray	Serves 12-14 (4 dozen)	\$60
Large Tray	Serves 18-20 (6 dozen)	\$90

Signature Dessert Buffet.^B A striking chef's selection of handmade cakes, tarts and miniature pastries. Appropriate for 40 guests or more. Call to discuss options for smaller groups. Price is based on specific order.

Important Information

Advance Orders. Finale will make every effort to accommodate last minute orders. To ensure availability, please use the following guidelines:

A Advance order requested by 5 p.m. the day before pick-up.

B Advance order requested 7 days before pick-up.

Advance orders require a credit card number to guarantee the order.

Cancellations. Small orders may be canceled without penalty by 5 p.m. on the day before pick-up. For large or custom orders, cancellations may be made 7 days prior to the event without penalty. Please ask about our policy for your specific order.

Surcharges. Special or custom requests may require additional charges.

Delivery. With advanced notice, Finale can arrange delivery in the Boston area using the services of a courier. Charges can range from \$10-\$50 or more.

Preservation of Quality. We use only the freshest ingredients (no preservatives), therefore our products are fragile. Refrigerate items in the box or in an air-tight container until served. We encourage our customers to enjoy their sensational Finale desserts within 48 hours of pick-up.

Birthday Amenities. Candles, plates, napkins, & utensils are available for sale. Personalized cake messages are presented on a marzipan plaque free of charge.

Menu Date. March 2005. Call to confirm product availability and pricing.

Finale Cakes, Pies & Tarts^A

All cakes are available in 6" (serves 4-8) and 10" (serves 12-16) sizes. Some cakes are also available in 4" (serves 2) and 8" (serves 8-12) sizes. All of our cakes, pies, and tarts are presented in our signature blue box.

Mousse Cakes. Layers of mousse and cake, usually wrapped in a thin ribbon of almond cake called joconde.

10" \$42 8" \$32 6" \$22 4" \$9.95

Ultimate Chocolate. Bittersweet chocolate mousse layered with chocolate buttermilk cake. (10", 8", 6", 4")

Chocolate Symphony. Three tiers of Valrhona chocolate mousse (bittersweet, milk, and white) with chocolate cake. (10", 8", 6", 4")

Chocolate Passion. Milk chocolate mousse, chocolate ganache and passion fruit mousse layered with chocolate cake. (10", 6")

Carrot Cake. Traditional carrot cake with pecans and golden raisins layered with a sweetened cream cheese mousse. (10", 6")

Tiramisu. Coffee soaked ladyfingers layered with rich mascarpone mousse, topped with a dusting of cocoa powder. (10", 8", 6", 4")

Tutti Fruitti Too. Refreshing layers of lemon mousse, passion fruit mousse, red currant gelee, and white cake. (10", 8", 6", 4")

White Chocolate Raspberry. Layers of white chocolate mousse, raspberry mousse and white cake. (10", 6")

Dark Chocolate Decadence. Maximum chocolate extravagance in this dense, fudgy, flourless, truffle-like cake with a hint of coffee.

10" \$42 8" \$32 6" \$22 4" \$9.95

Boston Cream Cake. A Finale-styled Boston original, with moist yellow cake, Bavarian cream and fine chocolate ganache. 10" \$42 8" \$32 6" \$22 4" \$9.95

Cheesecakes. Creamy cheesecake swirled with strawberry or blueberry puree with a graham cracker crust. 10" \$38 6" \$22

Strawberry Bavarian. Spectacular fresh ripe strawberries atop white cake and a delicious vanilla Bavarian cream. 10" 3-tier \$44 10" 2-tier \$34 6" 2-tier \$20

Black & White Cakes. Create your own cake for any occasion by mixing and matching 3 layers of moist cake with our special creamy icing and chocolate decoration. 10" \$32 8" \$27 6" \$16 4" \$9.95

I. **Cake Choices:** Chocolate Buttermilk Cake, Moist Yellow Cake

II. **Icing Choices:** Whipped Chocolate Ganache, Cream Cheese White Chocolate Icing

III. **Decoration Choices:** White or Dark Chocolate Shavings

Tarts. Delicious fillings inside a hand-made crust.

10" (serves 8-12) \$30 8" (serves 4-8) \$20 6" (serves 2-4) \$12

Cherry Almond. Almond cake with vanilla custard & tart cherries.

Key Lime. Traditional key lime custard filling.

Fruit & Cream. Artfully arranged fresh fruits with almond frangipane and vanilla Bavarian cream filling.

Chocolate. Rich chocolate ganache filling.

Frangipane. Fruit baked with almond filling.

Strawberry Rhubarb. Baked strawberry and rhubarb filling.

Pies. Traditional styles with a delicious crust.

10" (serves 8-12) \$20 8" (serves 4-8) \$15

Coconut Cream. Creamy coconut filling topped with fresh whipped cream and toasted coconut.

Apple Cranberry. Chunky, buttery apples with cranberries.