

finale

your sweet spot

At Finale we start with dessert because that's what we're famous for. So plan to leave room as you contemplate our menu of award-winning plated desserts, savory sensations, fine wines and specialty cocktails. Try our full spectrum of flavors and find your sweet spot.

finaledesserts.com

sweet emotion

Our desserts are made with passion. Using only the best ingredients, such as Valrhona chocolate and Tahitian vanilla beans, we create sweet works of art that are as exciting to look at as they are to eat.



Magnanimous Molten

Plated Desserts

Molten Chocolate

Baked-to-order warm chocolate cake with a gooey center, served with coffee gelato, milk chocolate covered almonds and Valrhona chocolate sauce 10.99
20-Year-Old Tawny: Taylor Fladgate (Douro)

Crème Brûlée

Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit 9.99
Leacock's Aged 5-Year-Old Malmsey (Madeira)

Finale Cheesecake

Our light, creamy, crustless cheesecake served with glazed fresh blueberries 8.99
2006 King Estate Pinot Gris Vin Glacé (Oregon)

Strawberry Shortcake

Buttery sugar cookies with fresh strawberries tossed in rhubarb sauce, with Bavarian cream and fresh whipped cream 8.99
2005 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile)

Hot Fudge Sundae

Tahitian vanilla gelato with fudge brownie pieces, hot Valrhona fudge sauce, fresh whipped cream and topped with a candied maraschino cherry 6.99
2006 Banyuls, Les Clos de Paulilles (Languedoc, France)

Apple a La Mode

Warm and lightly spiced Macintosh apple and cranberry tart served with Tahitian vanilla gelato, lavender soaked hazelnut financier and honey caramel sauce 8.99
Lustau Solera Reserva Moscatel Superior "Emilin" Sherry (Spain)

Manjari Mousse

Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and French apricot puree, served with a napoleon of blackberry cabernet sorbet and strudel dough 11.99
2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)

Boston Cream

Finale's version of the famed dessert featuring yellow cake, cream and chocolate. Also includes chocolate whoopie pies, a vanilla gelato sandwich with cherry almond florentines, apricot sauce and fresh fruit 10.99
10-Year-Old Tawny: Fonseca (Douro)

Tiramisu Delizioso

Finale-style tiramisu with illy coffee gelée and layers of buttery pistachio wafers, Tahitian vanilla gelato and fig puree 9.99
2003 Domaine Sigalas Vin Santo (Santorini)

Chocolate Parfait

Layers of dark, rich chocolate pudding with fresh whipped cream topped with a crisp chocolate tuille and accompanied by an assortment of warm miniature cookies 7.99
Lustau Solera Reserva Deluxe Cream "Capataz Andres" (Spain)

Butterscotch Pudding

Velvety smooth butterscotch pudding finished with whipped cream and semi-sweet chocolate shavings 6.99
Almond Mocha Hot Toddie with Disaronno Amaretto and Godiva Dark

Each dessert is followed by a suggested wine/beverage pairing. • A gratuity of 20% will be added to parties of 6 or more guests. • All desserts are prepared on the same equipment and may contain trace amounts of nuts.
Executive Pastry Chef: Nicole Coady

how sweet it is

Lucky you. You're here with a friend or that special someone who shares your passion for life's sweet pleasures. Dig in to one of our sharable desserts and enjoy each other's company.



Dessert Sampler



Finale proudly features these premium products

Sharable Desserts

Magnanimous Molten

A more generous portion of our best-selling Signature Dessert, served with a trio of chocolate, vanilla and coffee gelato and milk chocolate covered almonds 16.99
Three Port Flight: 10-Year Fonseca (Douro), 20-Year Taylor Fladgate, 30-Year Taylor Fladgate

Fantasia

Fresh strawberry tart with mascarpone mousse; peach chardonnay torte; white chocolate flower petals filled with butter crumb cake, lemon Bavarian cream and blueberries; chocolate basket filled with mixed berry sauce and miniature sugar cakes; orange crème caramel and cinnamon rice pudding with mango sorbet 16.99

Late Harvest Wine Flight: Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier

Dessert Sampler

For the pair that wants to try one of almost everything! This sampler plate features nine elements from eight of the desserts on the menu, including the Crème Brûlée, Strawberry Shortcake, Manjari Mousse, Hot Fudge Sundae, Finale Cheesecake, Boston Cream, Apple a la Mode and Gelati & Sorbet 19.99

Add a Molten Chocolate to your order for an additional \$5.99

2006 Inniskillin Vidal Ice Wine (Niagara, Canada)

Chocolate Caramel Tryst

This dessert for two features Molten Chocolate cake with caramel sauce, milk chocolate caramel pastry layered with passion fruit gelée and praline crisp, chocolate covered marshmallows, dark chocolate bark with crystallized oranges and tart cherries, cocoa nib baklava, walnut fudge cake and vanilla anglaise 26.99

Sherry Flight: Lustau's Solera Reserva "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin"

Light & Sweet

Gelati & Sorbets

Flavors selected daily by our chef 8.99

Fresh Fruit

Seasonal fruit served with sorbet or gelato 9.99

Sugar-Free Chocolate Mousse

Rich sugar-free chocolate mousse with a smattering of fresh fruit 7.99
illy cappuccino

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Executive Pastry Chef: Nicole Coady

take your sweet time

You need not hurry to get to dessert. It will be there when you're ready. You can have it all.



Mediterranean
Pizza

Savory Sensations

Served from 4:00 p.m. until 10:00 p.m. Enjoy roasted chicken for an additional \$3.00 or baked shrimp for an additional \$4.00 with any menu option. Wine suggestions follow each item. [V] VEGETARIAN.

Soup du jour

Daily selections by our chef 7.29

Mesclun Salad [v]

Mesclun greens, goat cheese and cherry tomatoes with creamy balsamic vinaigrette 7.99
2008 Robert Mondavi Solaire Pinot Noir
(Santa Lucia Highlands, California)

Spinach Walnut Salad [v]

Spinach and arugula tossed with toasted walnuts, red onions, diced apples, crumbled goat cheese and honey lime vinaigrette 7.99
2007 Rudolf Müller Riesling Kabinett (Mosel, Germany)

Raspberry Brie Salad

Arugula tossed with bacon, raspberries, goat cheese, pecans, brie filled phyllo stars and raspberry vinaigrette 8.99
2007 Genesis Riesling (Columbia Valley, Washington)

Chicken Caesar Salad

Marinated chicken with Caesar dressing and toasted focaccia 9.99
2009 Monkey Bay Sauvignon Blanc
(Marlborough, New Zealand)

Finale Short Ribs

Boneless short ribs dry rubbed with Valrhona cocoa and illy coffee, braised in dark beer and caramelized onions, served with roasted carrots and yellow potatoes 14.99
2008 Robert Mondavi Solaire Pinot Noir
(Santa Lucia Highlands, California)

Cheese Plate for Two

Chef's selection of cheeses served with salami, assorted fruits, olives, nuts and bread; ask your server for our daily cheese assortment 11.99
10-Year-Old Tawny: Fonseca (Douro)

Crab Cakes

Baked lump crab cakes with spicy chipotle sauce and fresh cole slaw made with jicama, cabbage and cantaloupe 12.99
2009 Monkey Bay Sauvignon Blanc
(Marlborough, New Zealand)

Roasted Tomato & Broccoli Penne [v]

Penne pasta with roasted tomatoes, fresh broccoli, shaved parmesan cheese and tomato infused oil 8.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Truffle Macaroni and Cheese [v]

Pasta shells and roasted asparagus in a truffle Gruyere cheese sauce 9.99
2007 Genesis Riesling
(Columbia Valley, Washington)

Mushroom Phyllo Triangles [v]

Baked phyllo triangles filled with rich sautéed mushrooms served with fresh herb mesclun salad and pan roasted cauliflower 11.99
2007 Diseno Malbec (Mendoza, Argentina)

Roasted Scallops with Linguini

Roasted sea scallops, brussel sprouts, fresh red peppers, and linguini tossed in a creamy orange chardonnay wine sauce 12.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Crab Quiche

Baked with pears, tarragon and Gruyere cheese, served with a sweet grape tomato and fresh mozzarella salad 11.99
2007 Toasted Head Chardonnay (Yolo County, California)

Baked Shrimp

Succulent shrimp marinated with oregano and parsley, finished with a light mango puree and served upon a bed of shaved zucchini with lemon juice, olive oil and ricotta salata 11.99
2007 Toasted Head Chardonnay (Yolo County, California)

Mediterranean Pizza [v]

Roasted tomatoes, slices of fresh mozzarella and whole basil leaves with a drizzle of balsamic reduction 8.99
2006 Columbia Crest "Grand Estate" Merlot
(Columbia Valley, Washington)

White Pizza

Roasted chicken, caramelized onions, feta and lemon cream sauce 9.99
2007 Bollini Pinot Grigio (Trentino, Italy)

Dinner & Dessert Special

Enjoy one savory entrée and one Prix Fixe Dessert for 17.99 per guest

Choice of Spinach Walnut Salad, Raspberry Brie Salad, Chicken Caesar Salad, Roasted Tomato & Broccoli Penne, Crab Quiche, Mushroom Phyllo Triangles, Baked Shrimp, Mediterranean Pizza, White Pizza or Truffle Macaroni and Cheese. No substitutions.

Selection of Prix Fixe Desserts

Molten Chocolate, Crème Brûlée, Boston Cream, Finale Cheesecake, Strawberry Shortcake, Hot Fudge Sundae, Chocolate Parfait, Apple a la Mode, Tiramisu Delizioso and Gelati & Sorbets.

sweet & sassy

You'll love our signature collection of drink recipes made with premium chocolate, delicious fruit purees and the finest spirits.



White Chocolate Martini

Martinis

Our signature selection featuring chocolate, espresso and fruit flavors.

Chocolate Bliss Martini

Godiva Caramel, Godiva Dark, Crème de Cacao, Finale chocolate ganache and a scoop of vanilla gelato 10.99

Molten Chocolate Martini

To honor the Molten Chocolate Cake: Svedka, chocolate sauce, Disaronno Amaretto, Kahlua 9.99

White Chocolate Martini

Svedka, Godiva White, Crème de Cacao, Anglaise, raspberry sauce 10.99

Espresso Martini

Svedka, Godiva Dark, Kahlua, Espresso 9.99

The Milky Way

Svedka Vanilla Vodka, Kahlua, Frangelico, Grand Marnier 9.99

Cappuccino Martini

Svedka, Tia Maria, Baileys 9.99

Peach Cosmopolitan

Svedka, Mathilde Peach, Squeezed Lemon, Cranberry Juice 8.99

Fruitini

Svedka, peach schnapps, orange juice, pineapple juice, grenadine 9.99

Pink-Tini

X-Rated Fusion Vodka, Cointreau, splash of cranberry juice 10.99

Tiramisu Martini

Kahlua, Frangelico, butterscotch schnapps, espresso and a scoop of vanilla gelato 11.99

Citrus Martini

Limoncello, Cointreau, Prosecco, and a splash of Chambord 11.99

Tropical Sunset

X-Rated Fusion Vodka, pineapple juice, raspberry puree, splash of soda water 9.99

Wild Berry Mojito

Gran Gesta Cava, mixed berry puree, mint leaves, peach schnapps, splash of lemon-lime soda 8.99

Ice Wine Martini

Jackson Triggs Vidal Ice Wine, Svedka 11.99

Chocolate Concoctions

Our own secret recipes made with the finest Valrhona chocolates.

Chocolate Lush

Our signature Hot Chocolate, Baileys and butterscotch schnapps 8.99

The Finale Freeze

Valrhona chocolate, Baileys, butterscotch schnapps and cold milk over ice 8.99

Hot Toddies

With illy coffee or cappuccino 7.99
With our Hot Chocolate 8.99

Hazel-Nut

Crème de Cacao, Frangelico and cream

After Eight

Crème de Menthe, Baileys, Kahlua, milk

Almond Mocha

Disaronno Amaretto and Godiva Dark

Chocolate

Godiva Dark Chocolate liqueur

Toasted Almond

Kahlua, Disaronno Amaretto and cream

Nuts and Berries

Chambord, Frangelico and cream

Godiva Italiano

Godiva, Disaronno Amaretto and Grand Marnier

Nutty Irishman

Frangelico and Baileys

Almond

Disaronno Amaretto

Cloud Nine

Baileys, Frangelico and Kahlua

Armadillo

Disaronno Amaretto, Kahlua and Grand Marnier

B-52

Grand Marnier, Kahlua and Baileys

Mexican

Kahlua

Shamrock

Irish Mist

Swiss

Crème de Cacao and Crème de Menthe

Hot Chocolates

Rich, creamy house recipes made with real chocolate.

Equatoriale Chocolate (traditional bittersweet) 4.99

Noisette Chocolate (rich hazelnut) 5.99

Ivoire Chocolate (white chocolate with a hint of orange) 5.99

Hot Chocolate Flight

Tastings of all 3 signature hot chocolates, served with a bite of each variety of Valrhona chocolate 9.99

Frozen Cocktails

Almond Mocha Freeze

Disaronno Amaretto and Godiva Dark blended with illy coffee and cream 9.99

Frozen Cloud Nine

Baileys, Frangelico and Kahlua blended with illy coffee and cream 9.99

Mango Tango

Peach schnapps and Grand Marnier blended with mango puree 9.99

Pomegranate Pleasure

Chambord and Grand Marnier blended with pomegranate puree 9.99

Spirits

Cognacs, Armagnacs & Brandy

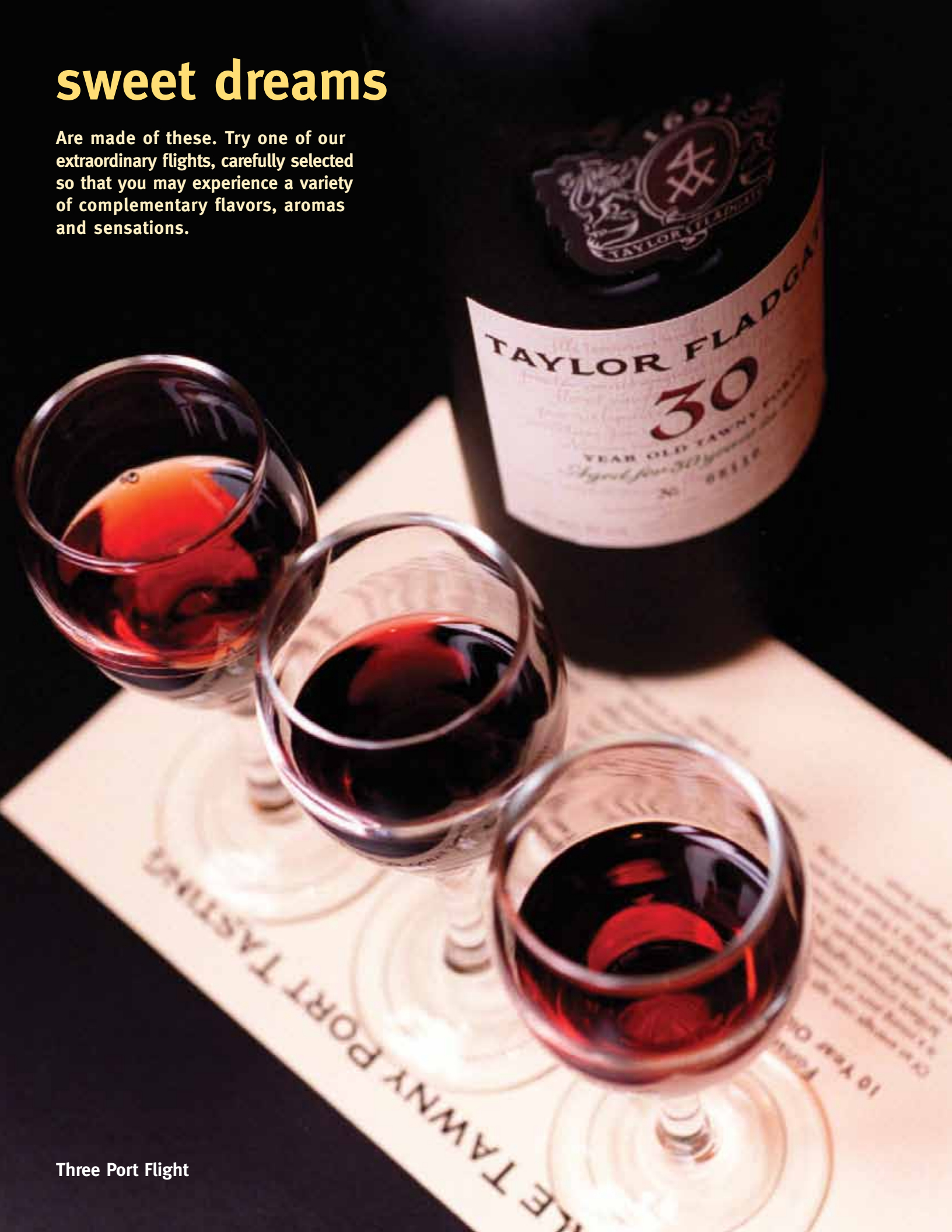
Courvoisier VSOP 8.99
Hennessy VSOP 8.99
Remy Martin VSOP 8.99
Poire Williams 8.99
Larresingle Reserve Tresor VSOP 8.99
Delamain Pale and Dry 18
Remy Martin XO 21
Hennessy Paradis 45

Scotch

Single Malt Macallan 12 Years 8.99
Glenmorangie 10 Years 8.99
Laphroaig 10 Years 8.99

sweet dreams

Are made of these. Try one of our extraordinary flights, carefully selected so that you may experience a variety of complementary flavors, aromas and sensations.



Three Port Flight

Sampling Flights

Five Port Flight

10-Year-Old Tawny - Fonseca; Vintage Character - Croft Distinction; Fonseca Terra Bella; 1998 Fonseca Guimaraens; 1998 Taylor Fladgate "Quinta de Vargellas" 19.99

Three Port Flight

10-Year Fonseca, 20-Year Taylor Fladgate, 30-Year Taylor Fladgate 15.99

Sherry Flight

Lustau's Solera Reserva Sherries: "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin" 12.99

Late Harvest Flight

Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Rosenblum Viognier 13.99

Noble Wine Flight

Chateau de Cosse, Haut Charmes, Kracher Cuvée Beerenauslese 15.99

Sparkling Wine Flight

Gran Gesta Brut Reserva Cava, Nino Franco "Rustico" Prosecco, Domain Chandon Brut 10.99

Grand Marnier Flight

Cinquantenaire, Cuvée du Centenaire, Grand Marnier 24.99

Ice Wine Flight

Jackson Triggs Vidal Ice Wine, King Estate Pinot Gris, Renwood Amador Ice Zinfandel 16.99

Bottle-Aged Port

Fortified early during fermentation and aged in wooded casks for two years before bottling; decanted prior to service.

1998 Fonseca Guimaraens (Douro) 13.99
Rich fruit, earthy tones with a rich finish

1998 Taylor Fladgate "Quinta de Vargellas" (Douro) 15.99

Velvety, rich cider, spice flavors

Cask-Aged Port

Fortified early during fermentation and aged to maturity in wooden casks; often paired with chocolate.

Croft Pink (Douro) 7.49

Deliciously ripe cherry and raspberry fruit flavors with lovely nuances of honey and grapefruit

Fonseca Terra Bella (Douro) 7.99

Intense berry, cherry and plum flavors

Vintage Character: Taylor Fladgate

"First Estate" (Douro) 6.99

Vigorous tannins with a rich mellow flavor

Vintage Character: Croft Distinction 7.99

Jammy with flavors of raisins and black plums

Late Bottled Vintage:

2003 Taylor Fladgate (Douro) 7.99

Vibrant fruit and rich tannins

10-Year-Old Tawny:

Fonseca (Douro) 10.99

Notes of vanilla with ripe fruit flavors

20-Year-Old Tawny:

Taylor Fladgate (Douro) 12.99

Dry full flavor with light berry and tobacco

30-Year-Old Tawny:

Taylor Fladgate (Douro) 18.99

Powerful spice with honey and a nutty finish

Sherry & Madeira

Leacock's Aged 5-Year-Old Malmsey

(Madeira) 7.99

Grapey, nutty, chocolatey with a medium-long finish

Banyuls, Les Clos de Paulilles,

(Languedoc, France) 11.99

Velvety finish with flavors of ripe cherry, black currant and strawberries

Lustau Solera Reserva "Tintilla

De Rota" (Spain) 9.99

Rich, sweet, velvety, and soft in the mouth

Lustau Solera Reserva Deluxe Cream

"Capataz Andres" (Spain) 7.99

Date, fig and sweet raisin

Lustau Solera Reserva Moscatel

Superior "Emilin" (Spain) 7.99

Intensely sweet, raisin, perfumed burnt sugar

Sparkling Wine & Champagne

NV Gran Gesta Brut Reserva

Cava (Spain)

8.99 glass / 35.99 btl

NV Nino Franco "Rustico"

Prosecco (Italy)

9.99 glass / 46.99 btl

NV Shooting Star "Black Bubbles"

Shiraz (California)

10.99 glass / 49.99 btl

NV Chandon, Brut (California)

9.99 glass / 39.99 btl

NV Moët & Chandon, Nectar

Impérial (Champagne)

19.99 btl (187 ml)

NV Taittinger LaFrancaise Brut

(Champagne)

36.99 btl (375 ml)

NV Veuve Clicquot, Brut Yellow

Label (Champagne)

79.99 btl

NV Taittinger Prestige Rosé

(Champagne)

89.99 btl

NV Taittinger Nocture (Champagne)

179.99 btl

1998 Dom Perignon (Champagne)

179.99 btl

Noble Wines

Sweet dramatic textures, intensified by the rare vineyard growth "pourriture noble."

2006 Kracher Cuvée Beerenauslese

(Austria) 17.99

Exotic fruit after grapefruit and lychee, elegant with good structure

2005 Haut Charmes (Sauternes) 13.99

Fine gold color, rich delicate flavors of honey and apricot

2005 Chateau de Cosse

(Sauternes) 12.99

Butterscotch and caramel with notes of orange blossom

sweet victory

The Food Network called Finale “the best of America’s desserts.” Complement yours with an equally impressive glass of dessert wine, a specialty cocktail or a freshly brewed illy coffee drink.



Martinis, Cocktails and Hot Toddlies

Dessert Wines

Sparkling Wines

Light and fruity with a refreshing hint of bubbles the Italians call “frizzante.”

2008 Michele Chiarlo, Moscato d’Asti “Nivole” (Piedmont, Italy) 9.99
Fragrant, intense peach bouquet, crisp finish

2007 Rosa Regale, Brachetto d’Acqui (Piedmont, Italy) 10.99
Sweet hint of rose petals and raspberries

Late Harvest Wines

Clean, smooth and luscious, made from extremely ripe grapes, with honeyed tropical flavors.

2005 Chateau St. Michelle Late Harvest (Columbia Valley, Washington) 12.99
Aromas and flavors of honeydew, lime and marmalade

Muscat de Saint Jean de Minervois (Languedoc, France) 7.99
Apricot, quince and mandarin orange

2005 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile) 9.99
Ripe fruits, papaya, peach and honey

2008 Hogue Late Harvest White Riesling (Columbia Valley, Washington) 7.99
Aromatic with notes of orange peel, honeyed lemon, peach and apricot scents followed by tangerine

NV Rosenblum Late Harvest Viognier Ripken Ranch (Lodi, California) 12.99
Honeyed apricot, peach and vanilla bean

Dried Grape Wine

Made from the juice of “raisined” grapes aged for a number of years in casks.

2003 Domaine Sigalas Vin Santo (Santorini) 14.99
Rich, extraordinarily long finish, hint of fig, honey on the nose

Ice Wines

Concentrated and rich, made from the juice of frozen grapes, with fruity varietal flavors.

2007 Jackson Triggs Vidal Ice Wine (Niagara, Canada) 9.99
Papaya, mango and apricot balanced with fine acidity and a silky finish

2006 Selaks Marlborough Ice Wine (New Zealand) 9.99
Character of honey, lychee and apricots

2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.99
Lychee, tangerine, nectarine and peach with clover honey

2006 King Estate Pinot Gris Vin Glacé (Oregon) 13.99
Peach, apricot and honey

2007 Renwood Amador Ice Zinfandel (Amador County, California) 18.99
Aromas of strawberries and cherries with a complex, lush finish

Wine

White Wine

2007 Bollini Pinot Grigio (Trentino, Italy) 7.99 glass / 29.99 btl
Apple with subtle floral and hazelnut notes

2009 Monkey Bay Sauvignon Blanc (Marlborough, New Zealand) 6.49 glass / 25.99 btl
Crisp and refreshing with ripe grapefruit, gooseberry and pineapple

2007 Rudolf Müller Riesling Kabinett (Mosel, Germany) 6.99 glass / 26.99 btl
Ripe apples, pears, peaches and citrus with a touch of minerality and floral aromas

2007 Genesis Riesling (Columbia Valley, Washington) 8.99 glass / 36.99 btl
Vibrant aromas of citrus and honeyed melon, and tangerine/apricot on the finish

2007 Toasted Head Chardonnay (Yolo County, California) 6.79 glass / 27.99 btl
Fresh pear, tropical fruit aromas, hints of mango and a lingering, toasty vanilla finish

Wine (continued)

Red Wine

2008 Robert Mondavi Solaire Pinot Noir (Santa Lucia Highlands, California) 8.99 glass / 36.99 btl
Citrus, pear, stone fruit aromas and flavors

2006 Hogue Merlot (Columbia Valley, Washington) 7.29 glass / 29.99 btl
Notes of ripe cherry, vanilla, cocoa, and a touch of coffee and white pepper

2006 Columbia Crest “Grand Estate” Merlot (Columbia Valley, Washington) 6.99 glass / 27.99 btl
Notes of blackberry and cocoa, balanced by vanilla and black fruits

2007 Diseno Malbec (Mendoza, Argentina) 6.79 glass / 27.99 btl
Lilac, cherry blossom, hints of tobacco, followed by flavors of blueberry and dark chocolate

2007 Red Guitar (Navarra, Spain) 6.79 glass / 27.99 btl
Black fruit, ripe raspberry and a smooth, long finish

2007 Hayman & Hill Zinfandel (Sonoma, California) 8.29 glass / 33.99 btl
Raspberry, warm Bing cherry, toffee and dusty aromas

Bottled Beer

Harpoon IPA 4.29
Harpoon Hefeweizen 4.29
Newcastle Brown Ale 4.29
Amstel Light 4.29
Lindemans Lambic Cassis 7.99
Young’s Double Chocolate Stout 8.99

Soft Beverages

Italian Soda
French Soda
Fountain Soda
Nantucket Nectars
Izze Sparkling Juices
Fresh-brewed Iced Tea
Homemade Lemonade
Saratoga Still & Sparkling Water
Loose Leaf Teas (ask for selection)

erving the finest espresso, cappuccino and brewed coffee by 

home sweet home

Don't let it end. Take Boston's best desserts home with you.



Bakery Carryout

**Finale Cakes • Tarts
Pastries & Pastry Gift Boxes
Miniature Pastries
Cupcakes • Whoopie Pies
Cookies & Cookie Gift Boxes**

If you want to order something special, or if your order is for a large group, please be sure to call and place your order at least a day in advance.

Now shipping nationwide.
Call or visit our online store at finaledesserts.com.



Download the free “**Survey on the Spot**” application for your iPhone and let us know how we’re doing while you sit at your table. Or you can take our survey online by going to surveyonthespot.com from your smartphone or computer and then searching “Finale.”

Sweet Rewards

For exclusive perks and benefits, including a no-strings-attached birthday dessert, pick up a Sweet Rewards Card today. It's free and it's the sweetest deal in town.

Gift Cards

Available in our Desserteries, online and via email.

FYI

Finale is proud to be all natural and trans-fat free.

Private Events

Consider hosting your next birthday party, holiday party, bridal shower, baby shower or corporate event at Finale. Call us at 617.206.9105 ext. 11 or email us at parties@finaledesserts.com

finale
your sweet spot
finaledesserts.com

Park Plaza | Coolidge Corner | Harvard Square