



THE LANGHAM, BOSTON CHOCOLATE BAR 21<sup>ST</sup> SEASON PRESENTS

“BOSTON’S CHOCOLATE TRAIL”

EXPLORE BOSTON’S FAVORITE NEIGHBORHOODS

-EXECUTIVE PASTRY CHEF: JED HACKNEY-

**DATE:** EVERY SATURDAY STARTING SEPTEMBER 12, 2009 AND ENDING  
SATURDAY JUNE 26, 2010

**TIME:** 11AM -3PM WITH RESERVATIONS AVAILABLE AT 11AM, 11:30AM, 1PM AND 1:30PM

**PRICE:** ADULTS \$38, CHILDREN 12 AND UNDER \$25, 4 AND UNDER FREE

THIS SEASON EXPLORES BOSTON’S FAMOUS NEIGHBORHOODS WITH A WONDERLAND OF CHOCOLATE CREATIONS. SOME DESSERTS RETURN FOR THE 21<sup>ST</sup> YEAR IN A ROW WHILE OTHERS ARE NEW TO THE CHOCOLATE BAR. INDULGE PLATE AFTER PLATE WITH GOURMET BITE-SIZE DESSERTS FROM CHINATOWN, THE NORTH END, FANEUIL HALL, BACK BAY, BEACON HILL, THE SOUTH END, AND FENWAY PARK. “BOSTON’S DIVERSE NEIGHBORHOODS INSPIRE ME ON A REGULAR BASIS,” SAID PASTRY CHEF, JED HACKNEY. “THERE ARE SO MANY UNIQUE AREAS IN BOSTON AND THIS CHOCOLATE BAR SEASON, WE ARE CREATING OUR OWN VERSIONS OF THE BEST DESSERTS IN OUR CITY.”

- *New* FOR THE 21<sup>ST</sup> *Season* -

**NORTH END**

INDULGE IN FRESH BAKED CHOCOLATE PIZZA WITH WHITE, MILK AND DARK CHOCOLATE TOPPED WITH ROASTED PINEAPPLE AND CANDIED CITRUS

**CHINATOWN**

AN ASSORTMENT OF DESSERT SUSHI IN MANGO, STRAWBERRY, CHOCOLATE AND GREEN TEA FLAVORS

**FANEUIL HALL**

FRESH MADE CIDER DONUTS SERVED WITH HOT MULLED APPLE CIDER

**FENWAY PARK**

HOMEMADE CRACKERJACKS WITH DARK CARAMEL, PEANUTS, AND SEA SALT, CHOCOLATE COVERED PEANUTS, AND ICE CREAM SANDWICHES

## **JUST A SAMPLING OF THE DELIGHTS THAT AWAIT YOU!**

### **NORTH END**

DARK CHOCOLATE FRANGELICO MOUSSE CAKE - RICH CHOCOLATE MOUSSE FLAVORED WITH ITALIAN HAZELNUT LIQUEUR AND FRESH ROASTED HAZELNUTS.

ZUCOTTO - A MOLDED AND RICHLY LAYERED PASTRY CREAM FILLED SPONGE CAKE DESSERT. IT IS WIDELY BELIEVED TO HAVE BEEN INSPIRED BY THE DOME OF FLORENCE, ITALY'S, DUOMO (THE CITY'S MAIN CATHEDRAL.)

ZABAGLIONE - A VERY LIGHT EGG BASED CUSTARD FLAVORED WITH SWEET MARSALA WINE AND SERVED WITH FRESH BERRIES

MOCHA TIRAMISU - A CLASSIC ITALIAN DESSERT THAT TRANSLATES TO "PICK ME UP". COFFEE SOAKED LADY FINGER SPONGE LAYERED WITH MASCARPONE MOUSSE

CHOCOLATE PANNA COTTA - SOFT ITALIAN CUSTARD FLAVORED WITH WHITE AND DARK CHOCOLATES

### **BEACON HILL**

PUMPKIN MILK CHOCOLATE TORTE - LIGHT CHOCOLATE CAKE TOPPED WITH SPICED PUMPKIN AND MILK CHOCOLATE MOUSSES

FLOURLESS CHOCOLATE STACK - DENSE CHOCOLATE LAYER CAKE MADE WITH FLOURLESS CHOCOLATE CAKE, CHOCOLATE MOUSSE, GANACHE, AND CHOCOLATE BUTTERCREAM

ESPRESSO PROFITEROLES - CRISP PATE CHOUX FILLED WITH ESPRESSO CREAM AND DUSTED WITH POWDERED CHOCOLATE

PEANUT CHOCOLATE SLICE - BOURBON AND PEANUT CHOCOLATE MOUSSE WITH A CRUNCHY PEANUT LAYER.

### **FANEUIL HALL**

INDIAN PUDDING - A TRADITIONAL NEW ENGLAND DESSERT MADE WITH CORNMEAL, RAISINS, CINNAMON AND DRIZZLED WITH MAPLE SYRUP

CRANBERRY WHITE CHOCOLATE BUCKLE - A WARM DESSERT SIMILAR TO A COBBLER FLAVORED WITH RUM AND SERVED WITH A RICH VANILLA ANGLAISE