

CRAIN'S

NEW YORK BUSINESS®

April 11-17, 2005



New York, New York

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A new blend at Starbucks

Starbucks will soon revamp its lunch offerings at shops around town. For starters, on April 18, hundreds of stores will add a gourmet cheese plate from **Terrance Brennan's** Artisanal Cheese Center.

The celebrity chef approached Starbucks with his plan about a year ago and recently signed a deal to provide \$5.95 cheese boxes to 340 Starbucks locations in the New York area. The boxes include crackers, dried fruit and nuts, and advice on pairing, say, aged Gouda with Gold Coast Blend. For Starbucks, the cheese plate is part of a larger effort in the works to improve its meals.

Over the next six months, Starbucks will change more than half its menu, adding such items as Grilled Vegetable Ciabatta and Italian Antipasta Ciabatta.

Starbucks has been quietly testing the cheese program in select stores and agreed to roll it out on a larger scale for three months. "If it's successful, we'll go national with it," says Mr. Brennan.



WHAT'S COOKING: Celebrity chef Terrance Brennan signed a deal to provide cheese plates to Starbucks.