

# epicurious

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the epi·log

## The \$1,000 Ice Cream Sundae Showdown: Which One Do You Prefer?



The latest over-the-top expensive ice cream sundae comes courtesy of Bagatelle in New York City -- the day-party brunch spot that puts a sparkler in every popped Champagne bottle. Let's see how Bagatelle's Mauboussin Mega Sundae, which debuts on May 1st, stacks up against Serendipity's Golden Opulence Sundae, a.k.a the defending champion of the \$1,000 dessert wars.

### **Contender #1: Bagatelle's Mauboussin Mega Sundae (above)**

**Ice Cream:** Homemade vanilla ice cream and Dom Perignon Rose Champagne sorbet

**Gold:** Edible gold leaf, plus 24-carat gold-covered dark chocolate brownies

**Drizzle:** Chocolate vodka sauce

**Extras:** Chocolate truffles, homemade macarons, whipped cream

**Served In:** Oversized martini glass

**The bling:** Diamond, white gold and black steel ring named "**Moi non plus/Toi non plus**," from famed French jeweler Mauboussin.

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**Contender #2: Serendipity 3's The Golden Opulence**

**Ice Cream:** 5 scoops of Tahitian vanilla bean ice cream infused with Madagascar vanilla

**Gold:** 23-carat edible gold leaf

**Drizzle:** Amadei Porcelleana Chocolate Sauce (aka worlds most expensive chocolate)

**Extras:** Grand Passion Dessert Caviar, Gilded sugar flower by artist Ron Ben-Israel, Chuao chocolate chunks, candied fruits from Paris, gold dragets, truffles, and marzipan cherries

**Served In:** Baccarat Harcourt crystal goblet, 18-karat gold spoon to partake in the indulgence, served with a petite mother of pearl spoon

**And the winner is.....The Golden Opulence!**

For the true dessert lover, Amadei chocolate and the rare dessert caviar toppings trump vodka chocolate sauce any day. Plus you can buy the ring in Bagatelle's sundae a la carte for a cool \$530.