

**Forbes**

April 23, 2014

## \$1,000 Ice Cream Sundae? What's In New York's Latest Four-Figure Dessert?

In 2007, the *Guinness World Records* listed a thousand dollar dessert at New York's Serendipity 3 restaurant as the world's most expensive sundae. A year later, the same restaurant upped the ante considerably by rolling out a \$25,000 version of its signature frozen hot chocolate called the "Frozen Haute Chocolate," which contained among many other things, a blend of 28 cocoas and a fifth of an ounce of edible 23-carat gold. It was served in a goblet stuffed with an 18-carat gold bracelet with 1 carat of white diamonds – for keeping, not eating. While Wikipedia reports that both were discontinued years ago, the restaurant's original New York location lists the sundae on its online menu, still at one grand, although it requires 48 hours advance notice – hardly the makings of an impromptu indulgence.

Those who can't commit two days in advance to ordering a thousand dollar sundae and prefer to make it an impulse decision are now in luck. Starting May 1, the French-inspired Bagatelle NY restaurant, a favorite of celebrities, will offer its own take on the \$1,000 sundae (the Big Apple Bagatelle moved to a new location and reopened in June 2012, joining siblings in St. Tropez, St. Barths, Miami, San Paolo, Las Vegas and LA).

Bagatelle NY's piece de resistance is humbly called the Mauboussin Mega Sundae, named for the venerable and nearly two century old French jeweler, Mauboussin, who provides the black steel, white gold and diamond ring each diner takes home upon finishing dessert – apparently in the world of four figure sweets, jewelry is par for the dessert course. Even the ring has a name, "Moi non plus/Toi non plus," selling for \$590 (sans ice cream).



The "Mauboussin Mega Sundae" at New York's Bagatelle restaurant comes with homemade ice cream, homemade macarons and brownies gilded in 24k edible gold. It also comes with a ring from jeweler Mauboussin.

The sundae itself is the work of Bagatelle Executive Chef Sebastien Chamaret, who combines homemade vanilla ice cream, chocolate truffles, homemade French macarons, sorbet made from Dom Perignon rose champagne, gold leaves, dark chocolate brownies gilded in edible 24 carat gold and fresh whipped cream, all in an oversized martini glass covered in chocolate vodka sauce.

Bon appetit.



New York's Bagatelle, now in a new location downtown, is popular with celebrities.

261 Fifth Avenue, 2<sup>nd</sup> Floor ♦ New York, NY 10016

Telephone: (212) 685-4300 ♦ Fax: (212) 685-9024

[www.DKCnews.com](http://www.DKCnews.com)