

HAUTE LIVING

April 25, 2014



For dessert lovers looking for a truly over-the-top indulgence, Manhattan hotspot Bagatelle is adding a \$1,000 ice cream sundae to its menu beginning May 1.

Named the Mauboussin Mega Sundae after the legendary French jeweler, **Mauboussin**, the decadent sweet treat features 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. The culinary masterpiece, created by the restaurant's executive chef **Sebastien Chamaret**, is served in an oversized martini glass covered in chocolate vodka sauce.

Each diner that order the four-figured sundae also receives a black steel, white gold and diamond ring to take home as a souvenir. And yes, for those looking to secure the sparkly bauble—without all the pesky calories—it can be purchased separately for \$590.