

ZAGAT

May 1, 2014

FEATURE

Yes, This Sundae Costs \$1,000



Over-the-top food items are nothing new for NYC, especially ones with an extravagant price tag. Now, there's new baller bait at trendy Meatpacking favorite **Bagatelle**, known for its boozy club-like brunches and French bistro fare. Beginning today, the eatery is rolling out a doozy of a dessert, called the Mauboussin Mega Sundae, which costs \$1,000 a pop and puts a ring on it - it's served alongside an actual white gold ring. So let's break down exactly how this "Jay-Z of desserts" (as the restaurant calls it) is made. Below, executive chef Sebastien Chamaret walks us through the process step by step.



The mise en place - vanilla ice cream, chocolate truffles, homemade macarons, Dom Perignon Rose sorbet with gold leaves (you read that correctly), chocolate vodka sauce, gilded brownies and fresh whipped cream. This is like Richie Rich's dream sundae station.

< 1 / 10 >