

FOODBEAST

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\$1000 Sundae Puts a Ring on It, Literally

We thought we'd seen it all with the \$175 Richard Nouveau burgers, containing gold flakes and black truffles from the Wall Street Burger Shoppe in New York City and then again with the \$1000 pizza, topped with six types of caviar, from Nino's Bellissima, also in New York City. But no, we were wrong. There was still something more extravagant and more decadent to come.

Chef Sebastien Chamaret at swanky Meatpacking district restaurant Bagatelle, takes pricey menu items to a whole new level with the \$1000 ice cream sundae.

The 'Mauboussin Mega Sundae,' also referred to by the restaurant as the 'Jay-Z of desserts,' costs \$1,000 a pop. The over-the-top dessert consists of vanilla ice cream (that's the normal bit), chocolate truffles, homemade macarons, Dom Perignon Rose sorbet (which costs around \$300 a bottle) with gold leaves (yes, real gold) and chocolate vodka sauce, gilded brownies and fresh whipped cream. No big deal right?

The epic creation is served in a giant martini glass alongside a white gold steel Mauboussin ring made exclusively for Bagatelle.

Warning, if you are a sweet tooth, don't go near this. Bankruptcy over ice cream sundaes is not good.