

The brownie-inspired Melt Down at Robert's Steakhouse is topped with bourbon ice cream.

# sweet masterpieces

EVEN THE MOST INDULGENT SUNDAE IS NO MATCH FOR THE ARTFUL DESSERTS BEING PLATED BY ATLANTIC CITY'S PASTRY CHEFS.

BY ALEXANDRA LESHNER

## Azure by Allegretti

The Riviera-themed restaurant serves up inspired coastal cuisine, a long list of wine varietals from around the world, and a tasty lineup of picturesque desserts. You'll definitely want to snap a photo before diving into the apple tart tatin, a crispy round crust topped with thick pieces of baked apple, a dollop of vanilla ice cream, a swirl of caramel sauce, and a massive dried apple slice.

**Revel, 500 Boardwalk, 609-225-9870; azureatrevel.com**

## Buddakan

Classic rice pudding is upgraded with a sophisticated flavor profile and a creative presentation. "The sticky coconut rice pudding is placed in the center of a coconut foam and is complemented with pineapple sorbet, hazelnut financiers, and a lemon wafer," says pastry chef Steven Barile.

**The Pier Shops at Caesars, 1 Atlantic Ocean, 609-674-0100; buddakanac.com**

## Chart House

For the chocolate lovers among us, don't overlook the hot chocolate lava cake at Golden Nugget's Chart House. The pastry is bursting with a molten center made with Godiva Liqueur and finished with a cascade of chocolate syrup, a scoop of vanilla ice cream, and sprinkle of Heath bar crunch.

**Golden Nugget, 1 Castle Blvd., 609-340-5030; chart-house.com**

## Il Mulino New York

The gorgeous orange dessert, aranci con Grand Marnier a tavola, is a must-have at the Trump Taj Mahal's authentic Italian restaurant. "We train our staff to clean the oranges tableside, where they are then marinated in Grand Marnier and topped with home-made zabaglione (an Italian custard) and seasonal berries," says Executive Chef Michele Mazza.

**Trump Taj Mahal, 1000 Boardwalk, 609-449-6006; ilmulino.com**

## Knife & Fork Inn

The historic Knife & Fork Inn—which has been an Atlantic City landmark for more than a century—keeps things simple with its gelati and sorbetti trio. Though the three uniform scoops of ice cream hold their own, the wow factor is the crisscrossing knife and fork cookie that stands tall in the center of the plate.

**3600 Atlantic Ave., 609-344-1133; knifeandforkinn.com**

## Robert's Steakhouse

This upscale eatery gives the brownie sundae a mouth-watering makeover that will sate any dessert fanatic's sweet tooth. Robert's Melt Down begins with a decadent mudslide brownie foundation that is stacked with a gooey chocolate chip cookie and topped off with a

refreshing scoop of Maker's Mark bourbon ice cream.

**Trump Taj Mahal, 1000 Boardwalk, 609-428-6505; robertsatlanticcity.com**

## Scarduzio's

Cap off your meal at this steak and sushi lounge, located inside Showboat, with pastry chef Debbie Pellegrino's tribute to "growing up as a kid on the Ocean City boardwalk." The delicacy comes with a Butterscotch Krimpets-style cake filled with raspberry jam and a house-made version of three candy favorites: a peppermint cream, a chocolate-covered coconut and almond candy, and a peanut butter cup.

**Showboat, 801 Boardwalk, 609-343-4000; showboat.com**

## Wolfgang Puck American Grille

Executive Chef Aram Mardigian constructs a delightful carrot cake confection of cavity-inducing proportions here. "[It has] great flavors of spices and sweetness, and the ginger-scented gelato is a perfect accompaniment," he says. Decorated with a generous dusting of candied walnuts, this eye-catching dessert is definitely worthy of the Wolfgang Puck name.

**Borgata Hotel Casino & Spa, 1 Borgata Way, 609-317-1000; wolfgangpuck.com PS**



## EYE CANDY

**Michel Richard** dishes on one of Central Michel Richard's most popular desserts.



"I love the crust on our raspberry cheesecake—it's mixed with white chocolate and feuilletine to make it crunchy. The fresh raspberry gives a brightness to the creamy cake, too. I came up with this as a sister to my Chocolate Bar dessert. You eat it with your eyes before you even taste it. I often play with trompe l'oeil and trompe 'bouche' presentations, but here I just wanted it to be beautiful."

**Revel, 500 Boardwalk, 609-225-9864; revelresort.com**

