



INDUSTRY KITCHEN

Ice Cream Sundaes in America (One Costs \$1000!)

For those moments when a double scoop isn't enough.

By Hilary Sheinbaum July 17, 2017



At Industry Kitchen, located in New York City's South Street Seaport, the modern-American on-the-water restaurant serves a \$20 dessert inspired by the French profiterole. It's a huge puff pastry with burnt sugar ice cream, whipped cream, toasted almonds, and hot chocolate sauce

drizzled on top, totaling 2.2 pounds of sugary goodness. Pro tip: If you're into Instagram, make sure to have your camera ready when the dessert comes out—the chocolate sauce is poured on hot tableside, and you'll want to get that all-important shot.