

simple & sublime

“STRESSED” SPELLED BACKWARD IS “DESSERTS,” WHICH MAKES PERFECT SENSE. PERHAPS THE SWEETEST WORD IN THE CULINARY LEXICON, DESSERTS REPRESENT TEMPTATION, INDULGENCE AND PURE, UNADULTERATED PLEASURE.

BY BONNIE DAVIDSON

Cookies studded with chocolate chips become complex creations when they're baked by Pastry Chef Jansen Chan at contemporary seafood house Oceana. On his basic-sounding chocolate chip cookie plate are various incarnations of the snack-time staple, including almond and cocoa nib tuile, pistachio biscotto, peanut butter thumbprint, macaron, white chocolate chip fudge, double chocolate meringue and a classic version. Waiter, another glass of milk, please. *Oceana, McGraw-Hill Bldg., 120 W. 49th St., 212.759.5941*



PHOTOS: OCEANA, NOAH FECKIS; LE BERNARDIN, EVAN SUNG



Sorbet boldly defies conventional dessert wisdom in the hands of Pastry Chef Michael Laiskonis. “I try to strip away whatever preconceived notions diners may have,” says the genius behind French fish palace Le Bernardin’s sweet potato sorbet, a scoop of which is displayed like art on a pedestal of Dominican chocolate *crèmeux*, with drops of bourbon caramel and spheres of caramelized white chocolate. *Le Bernardin, 155 W. 54th St., 212.554.1515*

Sablé, the traditional French butter biscuit named for the town in Normandy renowned for its prized farm butter, is topped with mild, creamy, fresh (unaged) goat cheese and slow-cooked rhubarb and paired with pistachio ice cream. Pastry Chef Matthew Lambie's magnificent confection, *sablé au fromage blanc et rhubarbe*, *glace pistache*, is a finale to a meal at flower-filled La Grenouille, which elevates fine dining to the stratosphere. *La Grenouille*, 3 E. 52nd St., 212.752.1495



PHOTOS: LA GRENOUILLE: EVEN SUNG; SHO SHAUN HERGATT; NOAH PECKS

Strawberries are fabulously ripe, plump and sugar-sweet when they appear in Executive Pastry Chef Jennifer Yee's seasonal desserts at SHO Shaun Hergatt. She fashions organic tri-star strawberries from upstate New York into slices (fresh and dehydrated), gelée and coils of meringue; dollops tomato-basil espuma into the center; garnishes with fresh micro basil leaves and encircles her creation with a drizzle of aged balsamic vinegar. *SHO Shaun Hergatt*, 40 Broad St., 2nd fl., 212.809.3993

