

Adam Platt's tour of the city's most decadent

**OLD-WORLD CLASSIC: SOUFFLÉ, LA CARAVELLE, 33 West** 55th Street (212-586-4252). Ask for ice cream, which the waiter will drop into your soufflé (chocolate or Grand Marnier) from a great height, like a depth charge.

## **NEW WORLD COMFORT: BUTTERSCOTCH PANNA** COTTA, DAVIDBURKE & DONATELLA, 133 East 61st Street

(212-813-2121). Leave it to Burke to present this beautifully textured dish in a martini glass and spike it with swirls of curry and cocoa gelée.

#### **OLD-WORLD COMFORT: STICKY TOFFEE PUDDING.**

SCHILLER'S LIQUOR BAR, 131 Rivington Street (212-260-4555). Mr. McNally transforms one of the stodgy delicacies of his youth into the epitome of hip.

FUSION: RASPBERRY GRANITÉ, ASIATE, 80 Columbus Circle (212-805-8881). It's really a disassembled raspberry snow cone, with rich spoonfuls of chocolate mousse.

### **CUTTING-EDGE: DESSERT FLIGHT, JEAN GEORGES, 1 Cen**tral Park West (212-299-3900). The themes change seasonally, but Johnny luzzini's hypercreative desserts are always interesting and usually delectable.

# SIMPLE PLEASURE: APPLE CIDER DOUGHNUT, HEARTH,

403 East 12th Street (646-602-1300). An old-style fritter laced with apple cider, fried to order, and served with chunky applesauce and a dab of maple whipped cream.

