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# Miami's 13 Most Decadent Desserts

Posted by [Miguel Pena](#) / May 29, 2017

It's a known fact that sweets give us an instant lift and make us happy. Dessert lovers can rejoice at the list we've composed with some of Miami's most decadent desserts for your sweet tooth cravings. They are grandiose and over-the-top like many things you'll find in our wonderful city some even compare to a full meal, so why not start with dessert?

From old school Miami classics like Walls Old Fashioned Ice Cream to newer spots like Vicky's House, these places are sure to have you making plans to visit very soon and listed in geographical order from north to south for your eating pleasure.

New American cuisine is Pinch's specialty and to that to extent, chefs John Gallo and Rene Reyes developed the recipe for their Orange-Chocolate Souffl. They've taken the French originated recipe to another level by baking the dessert inside a hollowed orange so that it incorporates orange zest. The finished product is then dusted with powdered sugar and served with crme anglaise for the perfect pairing.

## 2 Cone Creations - Cream Parlor

If you dream it, Ainsley & Johnny Tsokos of Cream Parlor will create it. The couple's devotion to comfort food was realized in this vintage-meets-modern eatery on Biscayne Boulevard that caters to any cravings. Patrons flock for its indulgent baked goods, coffee drinks, and the colossal ice cream cone creations. The cone creations are artistically crafted with a chocolate dipped waffle cone rolled in your choice of crushed cereal or chocolate, two (or more) generous scoops of ice cream, your desired toppings, Ainsley's piped roses and intricate decorations like a butterfly or Cream Parlor's unicorn poop.

## 3 Grand Gateaus - Paris 6 Bistro

Paris 6's Hagen-Dazs ice cream bar based dessert can be customized to your liking with anything from Kit Kat, Twix, Reese's Peanut Butter Cups, cheesecake, brownie, and cookies. The restaurant also has a list of 13 unique grand gateaus with lots of ingredients that you can choose from but the star of the menu is the Grand Gateau au Ferrero Rocher a "Adriana Birolli" that is made with Nutella ganache, Ferrero Rocher chocolate bites with toasted hazelnuts, a Hagen-Dazs Dark Chocolate bar, topped with a Ferrero Rocher truffle and drizzled with Nutella ganache and condensed milk.

## 4 Milk Shakes - Bocas House

Bocas House & Bocas Grill's Milk Shakes have made quite the stir in the Magic City. At any given time customers are skipping their entrees and ordering the milkshakes

without hesitation. Bocas' uses whole milk and ice cream for the shakes that are topped with a large portion of cake, brownies, cookies or churros and doused with Nutella, dulce de leche, and/or sprinkles plus whipped cream depending on the flavor you have selected.

### **5 Deep Fried Oreos - Yardbird Southern Table & Bar**

Oreo lovers flock to Southern fare favorite, Yardbird for its Deep Fried Oreos. The made-from-scratch cookies are dipped in batter and deep fried until golden brown. Then they are dusted with powdered sugar and served alongside Oreo ice cream plus chocolate sauce and chocolate rice crispies for an over the top dessert experience.

### **6 Dolla' Dolla' Bills, Yo - Barton G. The Restaurant**

Never one to be underestimated, Barton G sets the standard in grandiose presentation with everything on the menu. While there are many to choose from, like the Instagram famous Marie Antionette, the elaborate dessert that has captured our attention is the Dolla' Dolla' Bills, Yo with chocolate ganache and dulce de leche tart, under a gold brick shell plus graham cracker crust, soft meringue, chocolate feuilletine golden nuggets with a jumbo size \$100 bill backdrop.

### **7 La Bomba - Toro Toro Restaurant**

Chef Richard Sandoval's restaurant inside the InterContinental Hotel in Downtown Miami has a bomb of a dessert literally. Toro Toro's La Bomba is a chocolate sphere that is dropped over a clear plastic sheet on your table so it shatters and reveals dulce de leche and strawberry ice cream, fresh berries, cream cheese mousse, almond cookie crumbs, and edible flowers inside. Caramel, berry, and vanilla sauces are then drizzled over the chocolate shards and scattered contents.

### **8 La Mar by Gaston Acurio at Mandarin Oriental, Miami**

The Peruvian restaurant inside the Mandarin Oriental Miami in Brickell Key is a popular destination for brunch lovers. Not only do you spend the day overlooking Biscayne Bay and the Miami skyline but you also end your dining experience with the signature Brunch Dessert House. This extravagant doll house holds 12 different desserts like panna cotta, sorbet de chichi morada, chocolate mousse, and alfajadores, but the desserts change every week depending on chefs Patrick Coston and Diego Oka's inspiration.

### **9 Flourless Chocolate Cake - Chef Sucre Cafe**

This quaint French-Latin infusion restaurant in Coral Gables motto is Food for Foodies and the flourless chocolate cake is like none other. The gluten-free recipe for this cake was personally developed by chef Antonio Sucre for those with dietary restrictions, however it is one of his customers' favorite desserts. The cake itself is made with Belgian chocolate, cocoa powder and pure cane sugar then topped with freshly made whipped crme and dark chocolate chips.

### **10 The Breakfast Club Specialty Shake - Vicky's House**

Located in Coconut Grove right door to Lokal is owner Matt Kusher's homage to his mom, Vicky's House. Transport yourself to the late 1980s in the recreation of his childhood home complete with everything from the music to the washing machine beer cooler and Nintendo game system. Reminiscent of the era is The Breakfast Club specialty shake which features a peanut butter rim with Captain Crunch cereal, whipped cream, maple syrup, Miami Smoker's bacon, a shot of espresso and a glazed donut from The Salty Donut.

### **11 Peacock Garden Cafe**

It only makes sense that Coconut Grove's garden themed restaurant's elaborate dessert match it's decor. Peacock Garden's tiramisu dessert is cleverly disguised as a flower pot with budding edible flowers and mint. Underneath you will find that the "dirt" is actually Oreo cookie crumbles covering lady fingers soaked in espresso coffee and a touch of aged rum to contrast the mascarpone cheese.

### **12 Great Wall of Ice Cream - Walls Old Fashioned Ice Cream**

Located in South Miami, family owned and operated Walls is a 1950s style ice cream parlor. Here you'll find the massive Wall's Great Wall of Ice Cream with 32 scoops of 12 different flavors of ice cream, bananas, brownies, two wet toppings, two dry toppings with whipped cream and a cherry totally a whopping five-and-a-half pounds. And if you can finish it, Wall's will put your picture on their Wall of Fame.

### **13 Strawberry Fields - Chef Adrienne's Vineyard Restaurant And Wine Bar**

The Napa Valley inspired, West Kendall restaurant's dessert menu boasts the aptly named Strawberry Fields. The base of this dessert is a large slice of cheesecake made with a mascarpone and cream cheese recipe that chef Adrienne Calvo learned from chef Patrick Lassaque of the Ritz Carlton Paris. The base is then topped with a mountain of homemade, double vanilla ice cream to accentuate the flavor of the cheesecake. Freshly sliced strawberries are then swirled all around the ice cream and finished off with buttered and toasted graham cracker dust, fresh whipped cream and mint.

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