

A Day of Comfort Food for Stressed-Out CEOs

NEW YORK ([TheStreet](#)) -- People turn to comfort food when the economy is weak and stress is high. For moguls and millionaires, the genre takes on a new meaning.

TravelsInTaste.com has created a day of comfort food that draws from signature dishes of the country's top restaurants. It's guaranteed to calm even the most stressed out CEO.

Breakfast: Instead of grabbing an Egg McMuffin at **McDonald's**(MCD Quote), look to Norma's at New York's Le Parker Meridien for the Zillion-Dollar Lobster Frittata. It costs \$1,000 and comes with a whole lobster and 10 ounces of sevruga caviar.

Lunch: Who doesn't love pizza? Thin crust or thick, it is one of the most popular comfort foods around and an easy option for those stuck at their desks. Instead of ordering from **Papa John's**(PZZA Quote), try Nino's Bellissima Pizza in New York. Owner Nino Selimaj has created a decadent option that costs \$1,000 and must be ordered 24 hours in advance. It's a thin-crust pizza with chives, crÃ"me fraiche, 8 ounces of four different kinds of Petrossian caviar, 4 ounces of thinly sliced Maine lobster tail, salmon roe and a little bit of wasabi.

Dinner: For a decadent dinner and dessert, we turn our attention to the fine-dining mecca Las Vegas. If you're a burger lover, chef Hubert Keller has whipped up the ultimate version with the \$5,000 "Fleurburger" at Fleur de Lys inside **MGM Mirage's**(MGM Quote) Mandalay Bay. The sandwich is masterfully prepared with Kobe beef, foie gras and black truffles, and then served on a brioche truffle bun. It's accompanied by a bottle of 1990 Chateau Petrus, poured in Ichendorf Brunello stemware imported from Italy. When you're done with the meal, the glassware and a numbered certificate will be delivered to you at your home to commemorate the experience.

Valentino at **Las Vegas Sands'**(LVS Quote) Venetian has a "Rich & Famous" package. For \$650, guests receive a bottle of 2000 Dom Perignon and Russian Osetra caviar. For \$1,100, guests get a bottle of 1990 Dom Perignon Oenotheque, a truly rare find. If you'd want to skip the Champagne, you could buy 1 ounce of Russian Osetra caviar with traditional accompaniments for \$170 at the restaurant.

Dessert: The Palazzo pays homage to the ultimate in fun fast food at its cupcake and candy store. Sweet Surrender has created the \$750 Decadence D'Or. The cupcake is made from Palmira Single Estate Chocolate -- derived from the rare Porcelana criollo bean and cultivated exclusively at the Valrhona plantation - and Tahitian Gold Vanilla Caviar, the world's most labor-intensive agricultural crop. One-hundred-year-old Louis XIII de Remy Martin cognac and edible gold flakes top the creation. The cupcake is encased in a hand-blown sugar fleur-de-lis and presented on a handmade crackled-gold glass plate and bowl.

After-dinner drink: Stop by the N9NE Steakhouse and try its \$69 "ultimate margarita," made from Herradura Seleccion Suprema Tequila, Grand Marnier's 150 anniversary edition, Del Maguey mescal, and fresh lime and pomegranate juices.

-- Reported by *TravelsinTaste.com*