A Real Whopper: Most Expensive Burgers
Some Will run Customers Hundreds of Dollars

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Move over, filet mignon. The hamburger, that modest mound of meat, is moving up in the world.

Joe Calderone is the creative chef at the New York City landmark restaurant Serendipity 3, which is known for its decadent desserts, including the $1,000 Golden Opulent Ice Cream Sundae. Now it has created a $295 burger dubbed "Le Burger Extravagant," which even Guinness certified as "the most expensive in the world."

Calderone said it took them about four months of trial and error to find the perfect blend of meat and ingredients.

"We started with 4 ounces each of different cuts of [Japanese] Wagyu style beef," he said. "Our secret ingredient here: salish."

Salish is sea salt that has been smoked with alderwood. Another secret, Calderone said, is that the restaurant uses truffle butter infused with 10 different herbs, and the cheese is a Montgomery cheddar.

"It's from a famous cheese maker in Somerset, England, who hand-shapes these cheeses and cave ages them," Calderone said.

And don't forget the bun, which is flecked with pure 24-karat gold flakes from Switzerland. And although fries don't come with that, a side of farm-raised caviar from China does.

While Calderone wouldn't list all of the delicious delicacies in the "Extravagant," he said all the ingredients were "top of the line."

"The meat alone ranged from $40 to $80 a pound, the black truffles, the caviar, it's all pretty top end," Calderone said.

This burger even comes with its own jewelry: a solid gold, diamond encrusted toothpick. And yes, Calderone said he has actually seen customers pick their teeth with it.

"It's meant to take home and use as a little portable toothpick," he said.

But Calderone insisted that creating the burger was not about price, but about the food experience.

"Expensive is easy to do. You just find the most expensive ingredients. You throw them together," he said. "But if they don't work together, then it's a disaster. We really wanted the flavor. We wanted it to be the best burger along with being the most expensive."

If you think spending almost $300 on a burger is a little over-the-top, you're not alone. But Serendipity isn't the only burger joint aiming to offer a meat patty for top dollar. Here's a few other pricy burgers.

ABC News' Lauren Effron and Lauren Torrisi contributed to this story.

**Most Expensive Burgers**

**The FleurBurger 5000: $5,000**

Hubert Keller, the founder of the acclaimed restaurant Fleur in Las Vegas' Mandalay Bay hotel, and of Top Chef Masters fame, created a burger meal fit for high-rollers.