



FROM SOFT AND SWEET TO  
BOLD AND EXOTIC, SPICES  
ADD TEXTURE AND AROMA  
TO EVERY COURSE

## Saffron

Saffron, sourced from the crocus flower, is one of the world's most precious spices. Saffron adds a fragrant note in this scallop dish with a rutabaga, squash, spring pea, and carrot ratatouille. Chef Christian Casenace of The Parisian in Jupiter infused the Champagne sauce with saffron and topped the scallops with threads of the vivid red spice.