

MODERN LUXURY

OCEAN DRIVE



@OCEANDRIVEMAG
MODERNLUXURY.COM

G-EAZY



Savor



It takes about 70,000 crocus blossoms or 210,000 stigmas to yield just a pound of saffron.

TASTE THE LUXURY

THESE INGREDIENTS ARE RARE, OPULENT AND DOWNRIGHT DELICIOUS. BY KATHY BUCCIO

Consider the salt. Not the standard shaker or even the Maldon flakes, but the gleaming white crystals that chef Costas Spiliadis uses to encrust a loup de mer at his Estiatorio Milos. Those crystals, Kytherian rock sea salt, to be exact, are the star of the dish—and for good reason. Each one is sourced by hand by salt harvesters (yes, a real trade) who climb the rocky Greek coastline after the tide has rolled out to collect the bounty created by the magical trifecta of the Aegean Sea, the Mediterranean sun and good old evaporation. At Azabu Miami Beach, the most coveted ingredient is flown in daily from Japan: *anikini*, also known as the “foie gras of the sea.” It’s rich, silky and runs near \$200 a pound—if you can get it. The delicacy is only available during the winter months and only served in The Den as part of the restaurant’s *omakase* experience. At Maska Indian Kitchen and Bar, the Kashmiri saffron is the undisputed golden child. To wrap your head around the \$400-per-ounce price of the spice, consider how it is sourced: Once a year at sunrise, vibrant purple crocus blooms are harvested, and the three stamens—saffron threads—are picked by hand and dried. You would never guess that so much work goes into the Kashmiri short ribs, but it’s how the kitchen makes good on its promise to bring authenticity and flavor to iconic Indian dishes.