

# MARITANA

## G R I L L E

### SAVORY & SPICE

\$85 per person; \$125 with wine pairing

**"The taste of life depends on the spices used to brew it."**

**—Israelmore Ayivor**

#### FIRST COURSE | CHOICE OF

##### Jamón Iberico

*Ocooch Mountain, Asparagus, Radish Sprout, Lemon Emulsion*

*Melina International Organic Olive Oil | Lemon Grass*

Albariño, Paco & Lola, Salnés Valley, Sp 11

##### Marlin

*Chilies, Coconut, Lotus Root, Pomegranate Sorbet*

*Thai Chilies | Coconut Oil*

Sauvignon Blanc, Vincent Delaporte, Sancerre, Fr 12

#### SECOND COURSE | CHOICE OF

##### Diver Scallop

*Ox Tail "Ravioli", Black Truffle, Chanterelle, Cabernet Jus*

*Italian Black Truffle Sea Salt | Porcini Mushroom*

Proprietary Blend, Craggy Range, "Te Kahu-Gimblet Gravels," Hawkes Bay, Nz 11

##### Palmetto Creek Pork

*Pumpkin Gnocchi, Quince, Brown Butter, Rosemary, Bourbon*

*Pumpkin Spice | Star Anise*

Zinfandel, Joel Gott, Ca 11

#### THIRD COURSE | CHOICE OF

##### Anderson Ranch Lamb Rack

*Celeriac, Fiji Apple, Foraged Mushrooms, Glacé Onions, Sherry*

*Fennel Pollen | Maldon Sea Salt*

Pinot Noir, Orogeny, "Green Valley," Sonoma 11

##### Sea Bass

*Anson Mills "Rice Grits", Saffron, Asparagus, Chard Tomato, Lemon Verbena*

*Saffron | Lemon Verbena*

Chardonnay, "Antica," Napa Valley, Ca 09

#### FOURTH COURSE | CHOICE OF

##### Artisan Cheese

*Truffle Almonds, Rose Petal Jam*

*Rose Petal | Wild Flower Honey*

##### Frozen Espresso Parfait

*Coffee Gelée | Spiced Hot Chocolate*

*Hot Chile Cocoa | Coffee Extract*

Broadbent, "Colheita," Madeira, Prt '96

**Menu items subject to change based on availability.**

**For reservations call 727.363.5077**



For more information about our spices, please visit [www.savoryspiceshop.com](http://www.savoryspiceshop.com)  
Please note an 18% gratuity will be added for guests enjoying the tasting menu.  
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