



FLAVOR
experience

FLAVOR PLAYBOOK

*Menu inspirations from
the Flavor Experience 2023*



Welcome to the Flavor Playbook,

a photo collection of the food & beverage offerings prepared by sponsors at the 2023 Flavor Experience in San Diego.

This collection is arranged by menu category, then by sponsor. The meal period at which the item was served is noted in the upper right corner on each page.

Click on the logos and the call-to-action circles for more information.



*Photos courtesy of David Siegel,
Insight Studio
dave@insightstudioinc.com*

*Sunday photos courtesy of
Katie Kelley
katiekelleycreative@gmail.com*



*The Steelite logo on
the photo links to
featured tabletop items.*

*A special thank you to Flavor's on-site
photography manager, Dana Maloney*

*Click here to
email questions or
comments to the
Flavor Experience
team.*

TABLE OF CONTENTS

Click below to go directly to each section

Snacks

Breakfast

Sandwiches & Burgers

Savory Dishes

Beverages

Desserts & Sweet Bites

Tabletop Sponsor



FLAVOR INSPIRATIONS:

SNACKS



FLAVOR
experience

Nubu Nut Butter Bites

Individual sweet & crunchy snacks. Featured flavor: Pecan



Spreading Goodness

Single-serve Good Foods® Avocado Mash accompanied by Damascus Bakeries' whole-grain and flax & chia pita chips



Still baking bread the way our grandfather did.



*Learn more about
Damascus Bakeries'
offerings.*

*Learn more about
Good Foods' single-
serve solutions.*

Hamachi Poke Acevichado

By Flavor Experience Exec. Chef Valeria Molinelli

Hamachi, pineapple, and chicha sushi rice poke on rice paper seaweed chip, avocado, acevichado sauce, chives, corn nuts togarashi

Chicha Morada Sour with Aquafaba Espuma

By Flavor Experience Beverage Director Katrina Herold

Chicha morada, Pisco Porton, lime juice, simple syrup, aquafaba, Pineapple Clove bitters, cinnamon



Pre-Packaged Idaho® Russet Potato Chips



Hot Honey n' Nuts Protein Bar

Featuring Monin Hot Honey, toasted nuts & seeds, dried blueberries, cherries, gluten-free oats, popped rice, flax seeds, peanut butter & chocolate chips



SUPPORTING SPONSOR PRODUCTS:

- Azar
- Ghirardelli



*For more info, contact
your Monin rep or click
[here to email.](#)*

Hot Honey Candied Bacon

Featuring Monin Hot Honey Syrup & Smithfield Applewood
Smoked Bacon



IN COLLABORATION WITH:

• *Smithfield Culinary*



*For more info, contact
your Monin rep or click
here to email*

Flavorites (Nacho Jalapeño Poppers)



Açaí Berry Bowl

SAMBAZON organic açaí, granola, blueberries,
and coconut oil drizzle



Global Bacon Bar

Sweet to Savory Smithfield Bacon skewers and desserts



Asian Fusion Crunch

Seasoned wontons, crispy onions, almonds and crunchy garlic with a ginger seasoning; great for snacking or adding to stir fry, poke bowls or salads



Chewy Marshmallow Bars

Individually wrapped, certified gluten-free and GMO-free



*See all Manifesto®
Individually Wrapped
desserts.*

Texas Pete® Cowboy Sweet Heat Crunch



SUPPORTING SPONSOR PRODUCTS:

- Azar

Fresh Blueberries Snack Packs



FLAVOR INSPIRATIONS:

BREAKFAST



FLAVOR
experience

California Avocado East-Meets-West Key Lime Granola

Creamy California Avocado Key lime pie topped with granola and fresh avocado pieces



Caramelized Onion and Bacon Galette

A divine combination of Gruyère cheese and caramelized onion bacon jam within a delicate and flaky pastry crust

Featuring Custom Culinary® GOLD LABEL Bacon Onion Marmalade



Jalapeño Brioche Avocado & Crab Toast

A mini buttery brioche toast bite studded with diced jalapeño and topped with fresh mashed avocado, citrus and mango crab salad finished with a rich and tangy fermented mustard-seed hollandaise



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

Impossible™ Breakfast Sausage Shakshuka Egg Bites

with spiced tomato stew and micro cilantro

IMPOSSIBLE™



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Tokyo Breakfast Sando Slider

Togarashi hot honey-glazed pork belly, toasted sesame
marbleized egg, scallions, miso sabayon, shiitake "bacon,"
micro wasabi

Featuring King's Hawaiian® Original Slider Bun



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Pandan Waffle with Ginger Mousse and Chili Crisp Maple Syrup

Savory Extra Melt™ pandan waffle topped with Anchor™ Chef's Heavy Cream ginger mousse and a "swicy" chili crisp maple syrup

Farmer-Owned
LAND O LAKES®
FOODSERVICE



Jianbing Breakfast Crêpe

Scallion wrap, egg, hoisin, wonton, chili crisp

*Featuring Lee Kum Kee Hoisin Sauce and Lee Kum Kee Chiu Chow
Style Chili Crisp Oil*



[Learn more here!](#)

Coconut, Quinoa & Lentil Bircher Muesli

Bircher muesli originated in Switzerland and is an uncooked mixture of soaked grains, nuts, seeds and fruits—this version features oats, lentils, and quinoa with green apple, honey, orange and pineapple juice, coconut milk, coconut yogurt, raisins, bananas and walnuts.



*Email us for
questions, more
information, or
menu assistance.*

Hot Honey Candied Bacon

Featuring Monin Hot Honey Syrup & Smithfield Applewood
Smoked Bacon



IN COLLABORATION WITH:

• *Smithfield Culinary*



*For more info, contact
your Monin rep or click
here to email*

Mango Sticky Rice Sushi Bite

Ripe mango sesame sushi rice topped with fermented green mango, chili de mango crema and micro Thai basil

Mango.org



SUPPORTING SPONSOR PRODUCTS:

- Oatly
- Markon
- Fresh Origins

Watermelon Jelly Doughnut

Craveable sweet and salty fried dough with watermelon jelly filling, maple glaze and smoky bacon sprinkles



It's always watermelon season; pair with warm flavors such as maple.

North African Shakshuka with Garlic Yogurt, Chermoula and Quail Egg

Featuring Nestlé Professional Pizza Sauce, Minor's Basil Pesto and Minor's Roasted Garlic Flavor Concentrate



Ready-to-Eat Açaí Bowls

Amazon Superberry: Açaí berry blend with granola &
Dragon Fruit: Dragon fruit blend with coconut chips



Croque Madame Skewer with Savory Blueberry Compote



Blueberry Playa Bowl



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

FLAVOR INSPIRATIONS:

SANDWICHES & BURGERS



FLAVOR
experience

California Avocado Middle Eastern Black Bean Torta on Bolillo

Torta with herb-braised lamb, California Avocado crema,
veggies, sliced California Avocado



SUPPORTING SPONSOR PRODUCTS:

- Aussie Beef & Lamb
- EPI Breads



*Contact us for more
information about
California Avocados*

Hong Bomb Crispy Chicken Sandwich

A brined and breaded piece of crispy fried chicken breast tossed in a sweet and zesty pineapple chili crisp sauce and topped with pickles, mango halves and a sweet-and-sour slaw studded with carrots, cilantro, mung bean sprouts, pineapple tidbits and thinly sliced baby bok choy; served on a toasted brioche bun slathered with a sweet and spicy chili crisp aioli



Cheese Muffuletta Topper

A classic muffuletta build loaded with spicy soppressata, rich mortadella, smoky speck, provolone cheese, olive tapenade and a blackened Creole whole-grain mustard on a soft slider bun studded and topped with a four-cheese blend; skewered and served over a mini charred-tomato Bloody Mary



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*

Thai-Style Breakfast Banh Mi

Toasted Cuban roll spread with rich pâté and layered with thick-cut lemongrass bacon, crab omelet, sliced chilies, bean sprouts, pickled shallot, fresh herbs; served with a lime wedge

Featuring Cuban Bread



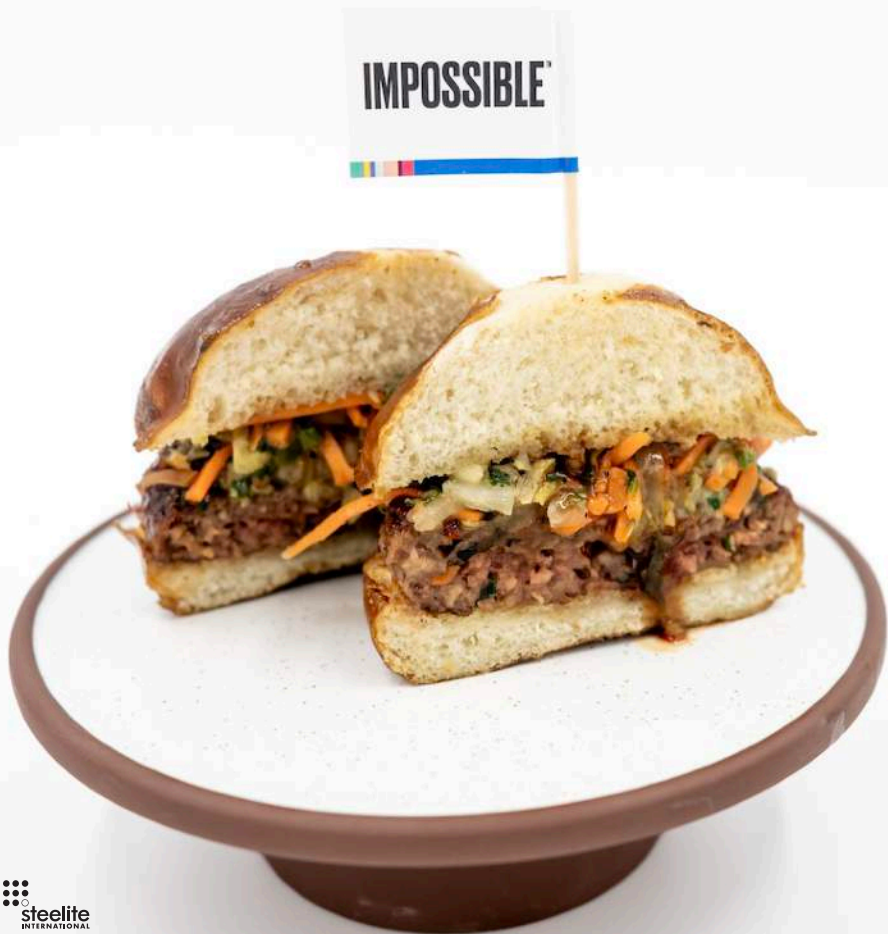
SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*
- *Kikkoman*
- *Fresh Origins*
- *Markon*

Impossible™ Indulgent Beef Sticky Sesame Slider

with charred cabbage slaw and miso mustard

IMPOSSIBLE™



Barbacoa Lamb Birria Slider

Aussie Select Lamb Pastrami, blistered Oaxacan cheese, Grillo's Spicy Pickle de Gallo, salsa macha, guasacaca, ancho chicharrónes, micro cilantro, The Lost Abbey Red Barn Ale & guajillo-charred lime broth for dunking
Featuring King's Hawaiian® Pretzel Slider Bun



SUPPORTING SPONSOR PRODUCTS:

• Fresh Origins

Tokyo Breakfast Sando Slider

Togarashi hot honey-glazed pork belly, toasted sesame
marbleized egg, scallions, miso sabayon, shiitake "bacon,"
micro wasabi

Featuring King's Hawaiian® Original Slider Bun



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Mango “Not” Dog

Fermented carrot dog, grilled, in buttered lobster roll, with mango mustard and Thai ripe and green mango slaw

Mango
.org



SUPPORTING SPONSOR PRODUCTS:

- *King's Hawaiian*
- *Markon*

All-American Hot Honey Chicken Slider

Monin Hot Honey Syrup drizzled fried chicken, stacked with classic potato salad, pickles and deviled egg



*For more info,
contact your
Monin rep or click
here to email.*

Spice-Smoked Watermelon Bao

Dim sum-style handheld sandwich with spice-smoked watermelon, miso watermelon rind slaw, pickled mustard seeds and watermelon hoisin sauce



SUPPORTING SPONSOR PRODUCTS:

- Kikkoman

●●●●
●●●●
●●●●
steelite
INTERNATIONAL

*Reduce food waste by
using watermelon rind
in unique applications.*

Quorn Kickin' Korean BBQ Sliders

Crispy ChiQin cutlet with tangy Korean
barbecue sauce



SUPPORTING SPONSOR PRODUCTS:

- ACE Bakery



*Email us for more
information on this and
other Quorn items
available.*

Guacamaya Torta

Bolillo roll topped with fresh, creamy avocado, fresh lime juice, Smithfield Pork Rinds, salsa and pico de gallo



The Birria Dip

Beef brisket simmered in Mexican spices, tucked in a telera roll, topped with cilantro, onion and Oaxaca cheese



*Please speak with your
local Smithfield
representative to learn
more.*

Bossam Bao

Steamed bao bun filled with brown sugar-crusted ham, topped with ginger shallot sauce, spicy ssam sauce, kimchi



*Please speak with your
local Smithfield
representative to learn
more.*

Deconstructed Salisbury Steak Burger

New ACE Bakery® 4 Classic Burger Bun topped with Salisbury steak, brushed with mustard butter, Gruyère cheese, sautéed mushrooms and gravy; served with a chili pickle garnish



FLAVOR INSPIRATIONS:

SAVORY DISHES



FLAVOR
experience

Shio Koji Oxtail Croquette

Served with smoked bone marrow aioli and MSG red wine-shallot jam

Eat Well, Live Well.



For questions, more
info, samples or support,
[contact us here.](#)

Tinned Salmon Rillette on MSG Milk Bread served with MSG Gravlax

Eat Well, Live Well.



For questions, more
information,
samples, or support
[contact us here.](#)

Miso Alaska Sablefish with Corn Blini and Ikura



Maple Chili Alaska Sockeye Salmon en Brioche



Wild, Natural & Sustainable®



Grilled Indonesian Chicken Satay

Served with Coco Re'al and Ginger Tropical Slaw
and spicy peanut sauce

***American
Beverage
Marketers*** Delivering
the Ultimate
Cocktail Experience



SUPPORTING SPONSOR PRODUCTS:

• Markon

steelite
INTERNATIONAL

Vadouvan Curry Warmed Indian Naan Bread Bites

Served with Re'al Infused Compound Butters

***American
Beverage
Marketers*** Delivering
the Ultimate
Cocktail Experience



SUPPORTING SPONSOR PRODUCTS:

- Markon
- FGF Brands



Chorizo, Pumpkin Re'al & Fennel Dumplings

Served with Apple Re'al purée and mustard sour cream sauces

***American
Beverage
Marketers*** Delivering
the Ultimate
Cocktail Experience



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

Bite-Sized Leaf Lettuce Wrap

Served with Watermelon Re'al balsamic dressing,
whipped feta cheese, mint and fresh radish

***American
Beverage
Marketers*** Delivering
the Ultimate
Cocktail Experience



SUPPORTING SPONSOR PRODUCTS:

- Markon

Mini Tuétano Tlayuda

Crispy mini corn tortilla topped with fresh mashed avocado whipped with roasted bone marrow and herbs, refried beans, crumbled queso fresco, pickled onion and serrano relish; garnished with fresh cilantro



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

Avocado Ramen Taco

Warm flour tortilla layered with white miso guacamole, crispy ramen noodles, oshinko pickles, chili strings; finished with a furikake powder



SUPPORTING SPONSOR PRODUCTS:

- *Markon*

Shio Koji Malt-Glazed Australian Grassfed Beef Skewers

Australian grassfed beef ribeye grilled over binchotan charcoal and brushed with shio koji malt glaze; topped with bubu arare



Aussie Lamb Thai-Tillas

Green Thai coconut curry, ground Australian lamb, braised collard greens and melted cheese inside crispy frico tortillas; served with lime-cilantro yogurt



Barilla Frozen® Cellentani with Polish Sausage Ragout, Fermented Cabbage and Parmigiano Cheese



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Cacio e Pepe Deep Fried Lasagne Cube on Pecorino Fondue



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*
- *Land O Lakes*

California Avocado Korean Short Rib Parfait

California Avocado wasabi-mashed potato, white
California Avocado barbecue sauce, pickled avocado,
kimchi slaw in a waffle cone



SUPPORTING SPONSOR PRODUCTS:

- Idaho Potato Commission,
- Markon



Contact us for more
information about
California Avocados

Avo-CA-bonara

California Avocado carbonara miso cream sauce, confit
bacon, capers, California Avocado pieces, bucatini



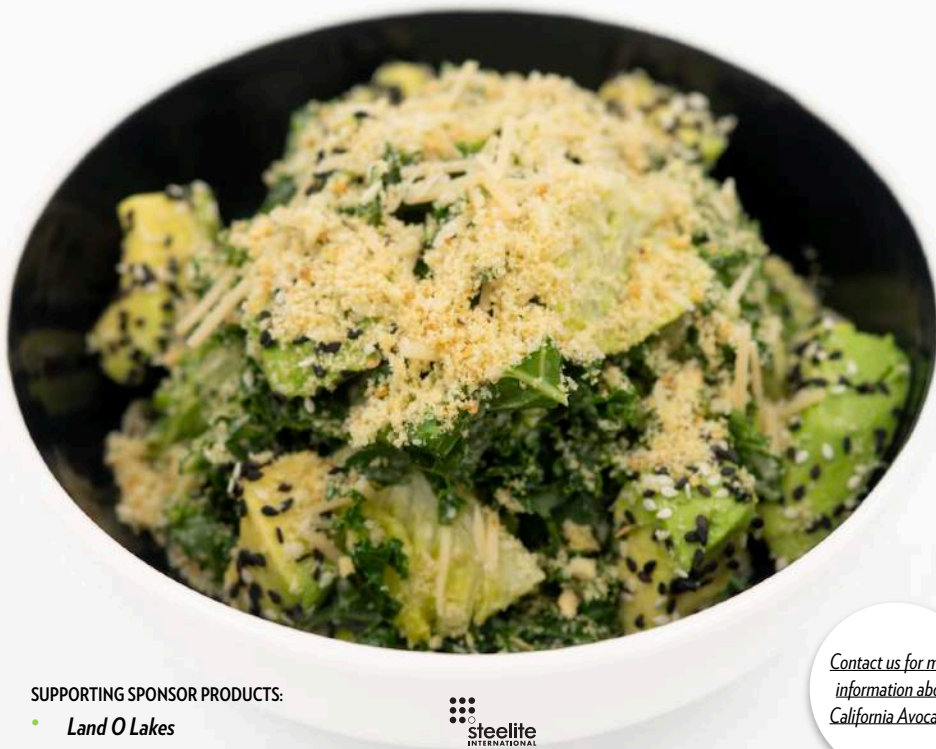
SUPPORTING SPONSOR PRODUCTS:

- *Barilla for Professionals*
- *Smithfield Culinary*

*Contact us for more
information about
California Avocados*

California Avocado Sesame Caesar Salad

California Avocado Sesame Caesar dressing, shredded kale and romaine with California Avocado sesame croutons and shaved Parmesan cheese



SUPPORTING SPONSOR PRODUCTS:

- Land O Lakes
- Markon



Contact us for more
information about
California Avocados

California Avocado Middle Eastern Black Bean Torta on Bolillo

Torta with herb-braised lamb, California Avocado crema,
veggies, sliced California Avocado



SUPPORTING SPONSOR PRODUCTS:

- Aussie Beef & Lamb
- EPI Breads



*Contact us for more
information about
California Avocados*

Double Fudge California Avocado Bone Marrow Brownie Bites

California Avocado bone marrow brownies topped with
California Avocado and bone marrow whip



SUPPORTING SPONSOR PRODUCTS:

• Ghirardelli

steelite
INTERNATIONAL

*Contact us for more
information about
California Avocados*

California Avocado Fried Rice Salad

California Avocado fried rice, chili crunch, pickled avocado, microgreens, kimchi vinaigrette and MSG



SUPPORTING SPONSOR PRODUCTS:

- **Ajinomoto**
- **Fresh Origins**
- **Markon**



Contact us for more
information about
California Avocados

Cali-Korean Cheesy Stir-Fried Tteokbokki

Stir-fried Korean rice cakes in a spicy California cheesy gochujang sauce



LOOK FOR THE SEAL.



Gazpacho Latino with Real California Burrata

Spicy and cool summer gazpacho with Latin flavors, a scoop of creamy California burrata and the crunch of a California dry Jack frico



LOOK FOR THE SEAL.



SUPPORTING SPONSOR PRODUCTS:

• **Natural Brands**

steelite
INTERNATIONAL

[View the recipe.](#)

Cheesy Cali K-Dogs

The classic K-dog, California style: Skewered mini hot dog and Real California Pepper Jack, crusted and garnished with gochujang mayo dipping sauce



LOOK FOR THE SEAL.



[View the recipe.](#)

Gnudi with Real California Ricotta, Truffle Toma & Sage Brown Butter

Pillowy California ricotta dumplings in sage brown butter with shaved truffle toma, dry Jack and crispy sage



LOOK FOR THE SEAL.



SUPPORTING SPONSOR PRODUCTS:

• Markon



[View the recipe.](#)

Moroccan Frittata with Harissa Hollandaise

A savory fusion of farm-fresh eggs, roasted carrots, chopped kale, chickpeas and sundried tomatoes, baked to perfection and accompanied by a delightful harissa-hollandaise sauce

Featuring Custom Culinary® GOLD LABEL Hollandaise and Harissa Sauces



Wild Mushroom Ragout with Truffle-Scented Polenta

A medley of roasted wild mushrooms gently simmered in a plant-based alfredo-style sauce, presented atop truffle-scented polenta and garnished with microgreens

*Featuring Custom Culinary® GOLD LABEL Plant-Based
Alfredo-Style Sauce*



Dos Chilaquiles Con Huevo

Crispy corn tortillas immersed in a combination of zesty red chili sauce and tangy tomatillo salsa verde, presented side by side, garnished with queso fresco, crème and crowned with a delicate quail egg

Featuring Custom Culinary® GOLD LABEL Latin Citrus Chili and Tomatillo Serrano sauces



Latin-Style Pastelitos

A delectable blend of tender pulled pork and spicy chilies,
encased in a flaky golden-brown crust and served
alongside a pineapple-guajillo salsa

Featuring Custom Culinary® GOLD LABEL Al Pastor Sauce



Caramelized Onion and Bacon Galette

A divine combination of Gruyère cheese and caramelized onion bacon jam within a delicate and flaky pastry crust

Featuring Custom Culinary® GOLD LABEL Bacon Onion Marmalade



Pinsa Romana with Semi-Dried Cherry Tomatoes, Mortadella and Ciliegine



Still baking bread the way our grandfather did.



SUPPORTING SPONSOR PRODUCTS:

- Markon

Pinsa Romana with Whipped Ricotta, Goat Cheese & Artichoke



Still baking bread the way our grandfather did.



SUPPORTING SPONSOR PRODUCTS:

• Markon

steelite
INTERNATIONAL

Tasajo Avocado Tlayuda

A corn-based pizza with a thin layer of refried beans, tomatoes, avocados and thinly sliced beef; topped with a koji Mexican crema drizzle and mole coloradito



Tuna Crudo Carpaccio with Mandarin & Sicilian Flavors

Sashimi-grade tuna sliced thin and coupled with a simple salad of sweet yet vibrant Mandarin and Sicilian blood orange slices, Sicilian pistachios, olive oil and sea salt



Hong Bomb Crispy Chicken Sandwich

A brined and breaded piece of crispy fried chicken breast tossed in a sweet and zesty pineapple chili crisp sauce and topped with pickles, mango halves and a sweet-and-sour slaw studded with carrots, cilantro, mung bean sprouts, pineapple tidbits and thinly sliced baby bok choy; served on a toasted brioche bun slathered with a sweet and spicy chili crisp aioli



Cheese Muffuletta Topper

A classic muffuletta build loaded with spicy soppressata, rich mortadella, smoky speck, provolone cheese, olive tapenade and a blackened Creole whole-grain mustard on a soft slider bun studded and topped with a four-cheese blend; skewered and served over a mini charred-tomato Bloody Mary



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*

Thai-Style Breakfast Banh Mi

Toasted Cuban roll spread with rich pâté and layered with thick-cut lemongrass bacon, crab omelet, sliced chilies, bean sprouts, pickled shallot, fresh herbs; served with a lime wedge

Featuring Cuban Bread



SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*
- *Kikkoman*
- *Fresh Origins*
- *Markon*

Jalapeño Brioche Avocado & Crab Toast

A mini buttery brioche toast bite studded with diced jalapeño and topped with fresh mashed avocado, citrus and mango crab salad finished with a rich and tangy fermented mustard-seed hollandaise



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

Hamachi Poke Acevichado

By Flavor Experience Exec. Chef Valeria Molinelli

Hamachi, pineapple, and chicha sushi rice poke on rice paper seaweed chip, avocado, acevichado sauce, chives, corn nuts togarashi

Chicha Morada Sour with Aquafaba Espuma

By Flavor Experience Beverage Director Katrina Herold

Chicha morada, Pisco Porton, lime juice, simple syrup, aquafaba, Pineapple Clove bitters, cinnamon



Breakfast Toast

Open-faced breakfast toast made with red pepper
scrambled egg on sourdough and topped with Good Foods®
Avocado Salsa and chives



SUPPORTING SPONSOR PRODUCTS:

- EPI Breads
- Markon



*Email for more
Avocado-Based
products from Good
Foods.*

Stuffed Shishito Peppers

Shishito peppers stuffed with Good Foods® Bacon
Wrapped Date and Goat Cheese spread, served with
roasted red pepper pesto and cilantro



SUPPORTING SPONSOR PRODUCTS:

• Markon

steelite
INTERNATIONAL

*Email for more
spreads & dips
from Good
Foods.*

Pozole

A reimagined take on a rustic hominy Mexican classic,
featuring broth clarified with egg whites



Crispy Egg Salad Bite

Egg salad complete with various inclusions; breaded, fried until golden brown and garnished with pickled red onions and microgreens



Idaho® Potato Skin Shrimp Toasts

Idaho® russet potato skins, shrimp, bourbon barrel-smoked sesame seed, ube powder; served on kombu sheets



Spiralized Idaho® Potato Skewer

With nacho cheese, crushed Flamin' Hot Cheetos,
chopped chive



Idaho® Potato Surf & Turf Sushi

Idaho® russet potato nigiri, smoked crème fraiche, Wagyu beef, smoked trout roe



SUPPORTING SPONSOR PRODUCTS:

- **Aussie Beef & Lamb**

Impossible™ Cacio e Pepe Chicken Nuggets

IMPOSSIBLE™



Impossible™ BBQ Beef Ribs

with yuzu kosho BBQ sauce and micro bulls blood microgreens

IMPOSSIBLE™



SUPPORTING SPONSOR PRODUCTS:

• *Fresh Origins*

steelite
INTERNATIONAL

Impossible™ Beef Korean Cabbage Roll

with gochugaru crema and micro cilantro garnish

IMPOSSIBLE™



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Impossible™ Pork Dumpling

with charred scallion & chili oil; micro chives garnish

IMPOSSIBLE™



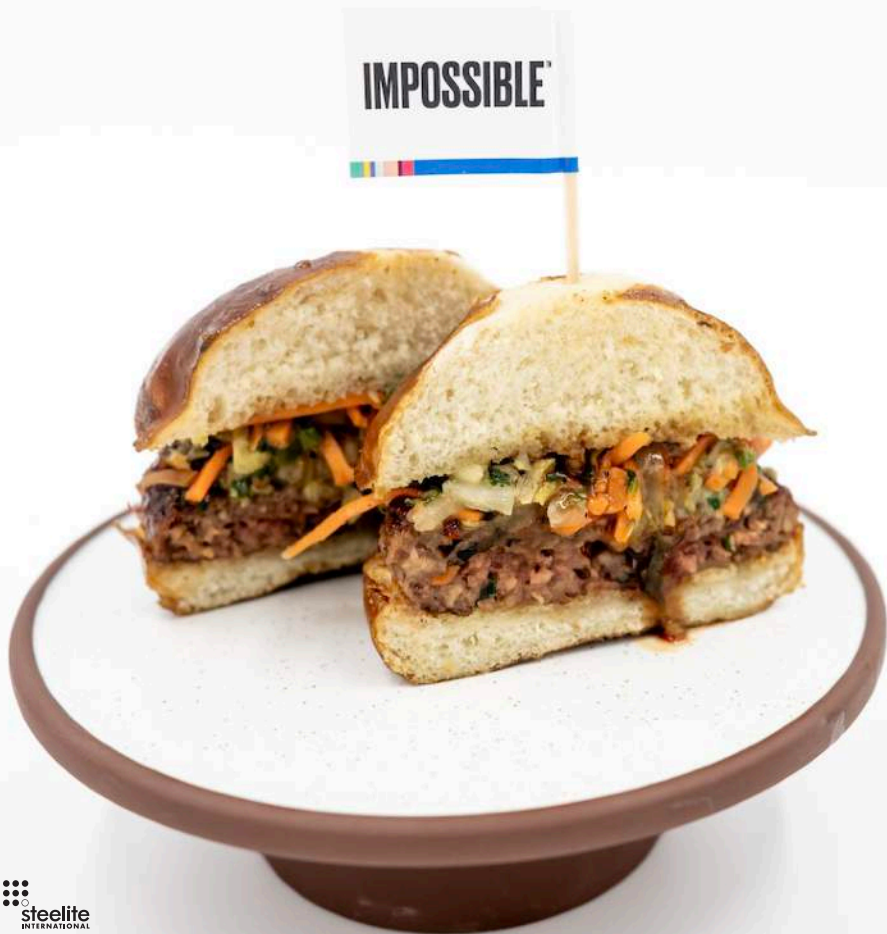
SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Impossible™ Indulgent Beef Sticky Sesame Slider

with charred cabbage slaw and miso mustard

IMPOSSIBLE™



Birria Ramen

Guajillo-based ramen broth served with a tender birria-style meat, freshly sliced radishes, onion, cilantro, mushrooms and a ramen egg



SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*
- *Custom Culinary*
- *Markon*

Spaghetti Carbonara

Protein plant-based spaghetti tossed in a creamy egg sauce
with crispy bacon and pancetta



SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*

Spanish Octopus

Grilled octopus, manchego polenta, charred tomato purée,
chorizo oil and microgreens

KETTLE & CUISINE™



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

steelite
INTERNATIONAL

Mediterranean Lamb Stew

Braised lamb, orzo, feta, lemon zest and crispy pita

KETTLE  **CUISINE™**



SUPPORTING SPONSOR PRODUCTS:

- *Aussie Beef & Lamb*
- *Barilla for Professionals*

Miso-Torched Ribeye

Miso-glazed beef ribeye, shoyu broth and soba noodle salad with pickled kohlrabi and greens

KETTLE  **CUISINE™**



SUPPORTING SPONSOR PRODUCTS:

- *JSL Foods*

Chipotle Sweet Potato Soup

With watercress emulsion and pistachio-lime gremolata

KETTLE  **CUISINE™**



SUPPORTING SPONSOR PRODUCTS:

- Azar

Empanada Abierta

Braised pork, guajillo salsa, pickled peppers, Oaxacan cheese, micro cilantro and pastry wedge

KETTLE  **CUISINE™**



SUPPORTING SPONSOR PRODUCTS:

• *Fresh Origins*

 **steelite**
INTERNATIONAL

Koji-Aged Pork Coppa Steak

Binch-tan grill, tamari-butter braised leeks,
shiso-sesame pesto

Featuring Kikkoman Gluten-Free Tamari Soy Sauce & Sesame Oil



KIKKOMAN®



SUPPORTING SPONSOR PRODUCTS:

- Markon

steelite
INTERNATIONAL

Pizzetta

Shimeji mushroom and summer onion confit, heirloom
tomato, crispy nori panko, basil-ponzu oil, micro
Parmesan and frizzled ginger

Featuring Kikkoman Ponzu Citrus Seasoned Dressing & Panko



KIKKOMAN®



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

Hambagu

Japanese-style hamburger, red wine-sweet soy-butter
sauce, sunny-side-up quail egg, shimeji togarashi
Featuring Kikkoman Soy Sauce, Unagi Sauce, Panko



Tonkotsu Ramen Arancini

Briny salted cod roe, butter-and-soy-braised shimeji mushrooms,
crackling nori

*Featuring Kikkoman Tonkotsu Ramen, Less Sodium Soy Sauce,
Panko, Tempura Batter*



Wafu Bucatini

Garlic-braised littleneck clams, bucatini, toasted lemon panko,
Japanese gremolata

Featuring Kikkoman Ponzu Citrus Seasoned Dressing & Panko



KIKKOMAN®



SUPPORTING SPONSOR PRODUCTS:

- *Barilla for Professionals*

Steamed Shrimp Shumai

With rice vinegar & soy drizzle



Sushi Smoked Salmon

With crispy rice, soy-braised cabbage & shiitakes, boiled egg, furikake and scallions



Butter-Poached Lobster Tlayudas

With frijoles blanco Mexicano, Oaxaca cheese, cabbage,
chorizo, salsa verde



Honey Butter Biscuit Shrimp

With smoked habanero honey



Barbacoa Lamb Birria Slider

Aussie Select Lamb Pastrami, blistered Oaxacan cheese, Grillo's Spicy Pickle de Gallo, salsa macha, guasacaca, ancho chicharrónes, micro cilantro, The Lost Abbey Red Barn Ale & guajillo-charred lime broth for dunking
Featuring King's Hawaiian® Pretzel Slider Bun



SUPPORTING SPONSOR PRODUCTS:

• Fresh Origins

Tokyo Breakfast Sando Slider

Togarashi hot honey-glazed pork belly, toasted sesame marbled egg, scallions, miso sabayon, shiitake "bacon," micro wasabi

Featuring King's Hawaiian® Original Slider Bun



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Lemony Brown Butter King Oyster Mushroom “Scallop” with Herb Salad

Pan-seared briny, king oyster mushrooms in a browned-butter citrus sauce made with Anchor™ Chef's Heavy Cream; served with a fine herb salad

Farmer-Owned
LAND O LAKES®
FOODSERVICE



SUPPORTING SPONSOR PRODUCTS:

- *The Mushroom Council*

Chili-Roasted Cauliflower with Cavolo Nero Cheese Sauce and Gremolata with Roasted Cashews

Tender cauliflower topped with an herbaceous green sauce made with Extra Melt® Cheese Sauce, finished with roasted cashews and chili crisp

Farmer-Owned
LAND O LAKES®
FOODSERVICE



SUPPORTING SPONSOR PRODUCTS:

- Azar
- Markon

Masa Fritter with Mole, Mustard Greens and Roasted Poblanos

Crispy masa fritter topped with a creamy Zacatecano mole made with Extra Melt™ Shredded American Cheese and served with pickled jalapeño and shallots

Farmer-Owned
LAND O LAKES®
FOODSERVICE



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

Pandan Waffle with Ginger Mousse and Chili Crisp Maple Syrup

Savory Extra Melt™ pandan waffle topped with Anchor™ Chef's Heavy Cream ginger mousse and a "swicy" chili crisp maple syrup

Farmer-Owned
LAND O LAKES®
FOODSERVICE



Lemongrass Hoisin-Glazed Pork Belly

Pickle, sesame, wonton chips;
featuring Lee Kum Kee Lemongrass Chili Flavored Hoisin Sauce and
Lee Kum Kee Chiu Chow Style Chili Crisp Oil



Mapo Tofu Dip

Whipped tofu, Mala pork sauce, scallion pancake;
featuring Lee Kum Kee Mala Chili Sauce



[*Learn more here!*](#)

Jianbing Breakfast Crêpe

Scallion wrap, egg, hoisin, wonton, chili crisp

*Featuring Lee Kum Kee Hoisin Sauce and Lee Kum Kee Chiu Chow
Style Chili Crisp Oil*



[Learn more here!](#)

Karaage and Chili Crisp Mochi Waffle

Chili garlic hot honey, Sriracha aioli, bacon-chili crisp mochi waffle
*Featuring Lee Kum Kee Sriracha Mayo, Lee Kum Kee Chili Garlic Sauce
and Lee Kum Kee Chiu Chow Style Chili Crisp Oil*



Cypriot Lentil Salad with Basil Oil & White Wine Vinaigrette

An Eastern Mediterranean salad highlighting the fresh ingredients and flavors of Cyprus with protein-packed lentils, bulgur, red onion, fresh cilantro and parsley, toasted pine nuts, sliced almonds, dried currants and cranberries, capers, basil oil and a white wine vinaigrette



Oaxacan Lentil Tostada

A meaty crumble of lentils, mushrooms and walnuts are spiced with a smoky blend of toasted cumin and coriander with orange zest and Mexican oregano, served over a toasted tortilla, topped with escabeche, avocado crema, chipotle koji mayo, garnished with micro cilantro



*Email us for
questions, more
information, or
menu assistance.*

Chivda (Indian Snack Mix)

Roasted lentils are combined with corn flakes, peanuts, cashews, warm plumped golden raisins, fried curry and mint leaves, garlic, turmeric and paprika to create dynamically flavored clusters that you won't be able to stop popping. Chivda is a savory snack traditionally consumed in India combining dried, fried and spiced components.



Lentil Kotlet with Sweet Chili-Kefir Dipping Sauce

Lentils are combined with onion and packed with parsley, basil, mint, garlic, garam masala, cumin, coriander, paprika and turmeric, and fried into flavor-packed morsels, served over a sweet chili-kefir dipping sauce. Kotlet, a traditional Persian dish, are traditionally meat-based, however this version leverages the protein power of lentils to create a plant-based two-bite treat that could be served as an appetizer, side, accompaniment to a bowl or mezze platter, a flatbread topper, etc.



Mango “Not” Dog

Fermented carrot dog, grilled, in buttered lobster roll, with mango mustard and Thai ripe and green mango slaw

Mango
.org



SUPPORTING SPONSOR PRODUCTS:

- *King's Hawaiian*
- *Markon*

Chicago Mix Crispy Mini Mashers

Tangy cheddar cheese-dusted mini crispy mashed potato rounds topped with a sweet and rich caramel glaze



SUPPORTING SPONSOR PRODUCTS:

- *Ghirardelli*



Chicken and “Waffles”

Korean fried Chicken Nuggets with kimchi on crispy waffle fries
with Sriracha Cha! maple syrup drizzle



SUPPORTING SPONSOR PRODUCTS:

- *Texas Pete*

Spiced Agave Shrimp

Marinated with fresh lime, Monin Spicy Agave and toasted spices, Spicy Agave lime mist



*For more info, contact
your Monin rep or click
[here to email](#)*

IN COLLABORATION WITH:

• **King & Prince Seafood**



All-American Hot Honey Chicken Slider

Monin Hot Honey Syrup drizzled fried chicken, stacked with classic potato salad, pickles and deviled egg



*For more info,
contact your
Monin rep or click
here to email.*

Peanut-Crusted Portabella Tenders

With miso mushroom aioli, corn shoots



THE
MUSHROOM
COUNCIL



SUPPORTING SPONSOR PRODUCTS:

- Markon
- Fresh Origins

Cremini & Chicken Meatball with Toasted Farro Summer Salad, Beech Mushrooms and Whipped Feta

Summer corn, sweet red peppers, red tart cherries, asparagus, kale,
pistachios, pomegranate glaze, micro salad



THE
MUSHROOM
COUNCIL



SUPPORTING SPONSOR PRODUCTS:

- *Markon*
- *Fresh Origins*

'Bella Huevos Picante

Roasted portabella under sunny-side-up quail egg and tomato aji amarillo sauce, feta crumbles, toasted herb quinoa, micro salad



THE
MUSHROOM
COUNCIL



SUPPORTING SPONSOR PRODUCTS:

- Markon
- Fresh Origins

Maitake Saltado on Crispy Peruvian Purple Papas Cake

Seared maitake, sweet onion and pepper stir fry on savory
'shroom potato cake, aji amarillo aioli, fresh chives



THE
MUSHROOM
COUNCIL



SUPPORTING SPONSOR PRODUCTS:

• Markon

steelite
INTERNATIONAL

Honey Gochujang Boneless Chicken Wings

Crunchy boneless Korean chicken wings tossed in a sticky honey gochujang sauce and topped with crunchy rice cereal; garnished with bee pollen honey ginger-lime dipping sauce and Korean chili threads



Char Siu Watermelon and Lamb Egg Roll Bowl

Sliced char siu BBQ-style watermelon over charred cabbage, wok-fried lamb, shredded watermelon rind and aromatic vegetables drizzled with soy-Dijon dressing



SUPPORTING SPONSOR PRODUCTS:

- JSL Foods, Kikkoman, Markon

steelite
INTERNATIONAL

*Watermelon can take
heat, replace protein
and familiarize global
flavors.*

Spice-Smoked Watermelon Bao

Dim sum-style handheld sandwich with spice-smoked watermelon, miso watermelon rind slaw, pickled mustard seeds and watermelon hoisin sauce



SUPPORTING SPONSOR PRODUCTS:

- Kikkoman

steelite
INTERNATIONAL

*Reduce food waste by
using watermelon rind
in unique applications.*

Chilled Ajo Blanco Panna Cotta garnished with Octopus Escabeche & Lemon Emulsion

Featuring Minor's Classical Reductions Chicken and
Minor's Roasted Garlic Flavor Concentrate



IN COLLABORATION WITH:

- *Oatly*
- *Markon*
- *Fresh Origins*

New World Paella with Aioli

Featuring Minor's Classical Reductions Chicken Reduction
and Minor's Lobster Base



Cilantro Crab Cake with Sesame Hollandaise & Asparagus-Mango Relish

*Featuring Nestlé Professional Hollandaise Sauce and
Minor's Roasted Garlic Flavor Concentrate*



Seared Scallop with Yuzu-Fennel Purée & Citrus Butter Sauce

*Featuring Nestlé Professional Butter Style Sauce and
Minor's Culinary Cream*



North African Shakshuka with Garlic Yogurt, Chermoula and Quail Egg

Featuring Nestlé Professional Pizza Sauce, Minor's Basil Pesto and Minor's Roasted Garlic Flavor Concentrate



Blackened Quorn Pieces with Mango, Avocado and Jicama

Served on toasted mini crostini



SUPPORTING SPONSOR PRODUCTS:

• **ACE Bakery**

■■■■
■■■■
■■■■
■■■■
steelite
INTERNATIONAL

*Email us for more
information on this and
other Quorn items
available.*

Quorn Kickin' Korean BBQ Sliders

Crispy ChiQin cutlet with tangy Korean
barbecue sauce



SUPPORTING SPONSOR PRODUCTS:

- ACE Bakery



*Email us for more
information on this and
other Quorn items
available.*

ChiQin & Waffles

Quorn meatless nuggets paired with bite-sized maple-infused waffles and strawberries



ChiQin & Peaches Brie Bites

Puff pastry bites baked with peaches and brie topped with Quorn's Ready to Eat ChiQin Cutlet



Global Bacon Bar

Sweet to Savory Smithfield Bacon skewers and desserts



The Birria Dip

Beef brisket simmered in Mexican spices, tucked in a telera roll, topped with cilantro, onion and Oaxaca cheese



*Please speak with your
local Smithfield
representative to learn
more.*

Bossam Bao

Steamed bao bun filled with brown sugar-crusted ham, topped with ginger shallot sauce, spicy ssam sauce, kimchi

Smithfield
CULINARY 
CREATING MENU INSPIRATION



*Please speak with your
local Smithfield
representative to learn
more.*

Endive-Roasted Bacon Bites

Endive, herbed goat cheese, candied walnuts, dried cranberries and roasted bacon

Smithfield
CULINARY 
CREATING MENU INSPIRATION



*Please speak with your
local Smithfield
representative to learn
more.*

Boneless Pork Wing

Honey chili crisp-crusted pork wings over wok-fried udon noodles

Smithfield
CULINARY 
CREATING MENU INSPIRATION



*Please speak with your
local Smithfield
representative to learn
more.*

Vintage Pierogi

Stonefire® Naan Dipper® topped with puréed ube, creamy mascarpone, caramelized onions and micro chives



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*



*Request your samples
here.*

Wild Blueberry and Mint Tiny Toasts

Traditional artisan ACE Bakery® White Baguette brushed with mint pesto, wild blueberries and whipped feta, topped with pine nuts and micro mint



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

*Request your samples
[here.](#)*

Crispy Pork Belly, Pomegranate Chimichurri, Kimchi Aïoli, Crunchy Chicharrones



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*
- *Smithfield Culinary*

Chairman's Reserve Platinum® Roasted Strip Loin Carving Station

Rubbed with Dijon mustard and seasoned with fresh chopped herbs

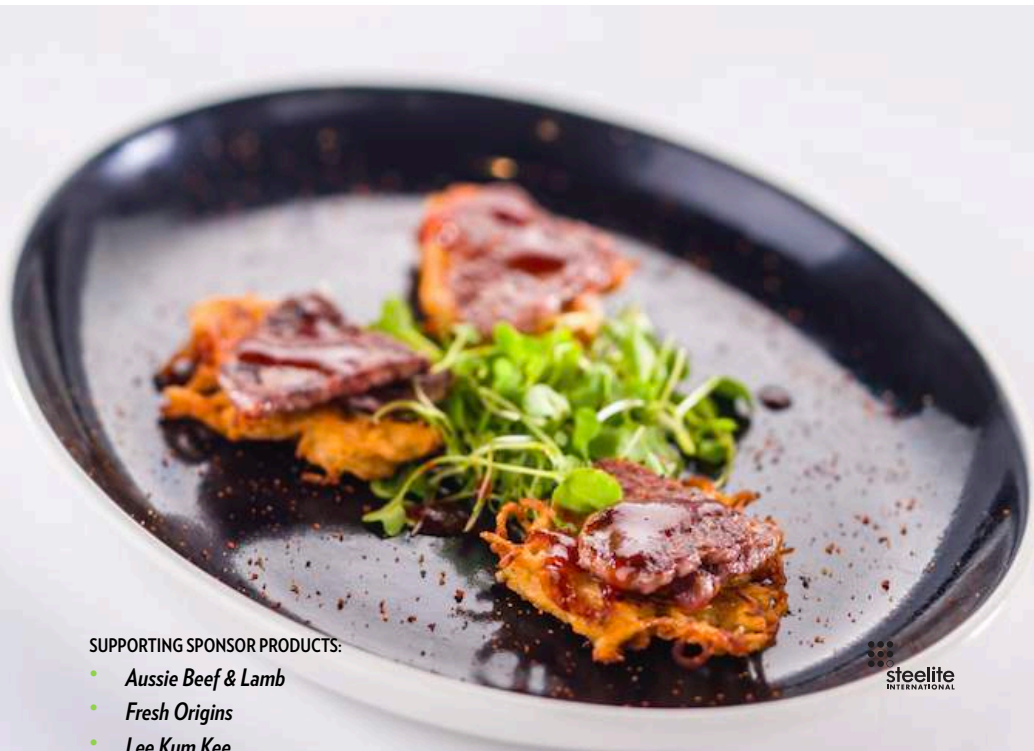


SUPPORTING SPONSOR PRODUCTS:

- *Markon*

Texas Pete® Sweet Flame Noodle & Wagyu Bites

Texas Pete® Dusted rice noodle pancake topped with seared wagyu, Texas Pete® Sweet Flame BBQ sauce



SUPPORTING SPONSOR PRODUCTS:

- Aussie Beef & Lamb
- Fresh Origins
- Lee Kum Kee

Texas Pete® Thai Shrimp Roll

Texas Pete® Dusted tempura shrimp, purple rice, cucumber, scallion, nori with CHA! by Texas Pete® Sriracha-Yum sauce



SUPPORTING SPONSOR PRODUCTS:

- *King & Prince Seafood*
- *Fresh Origins*

Texas Pete® Gyro Corn Dogs

Texas Pete® Greek Dusted lamb sausage, corn dog batter rolled in french fries, Texas Pete® SABOR! tzatziki sauce



SUPPORTING SPONSOR PRODUCTS:

- Aussie Beef & Lamb
- McCain Foodservice

Texas Pete® Chicken & Waffles

Mini waffle cone, chicken liver mousse and chicharrones,
Texas Pete® Original Hot Sauce-maple caviar



Fully Prepared Sushi Rolls

Classic California Roll and Spicy Crab Roll; served
with soy sauce, pickled ginger and wasabi



IN COLLABORATION WITH:

- *Kikkoman*

Wild Alaska Surimi Kimchi

Wild Alaska surimi kimchi, marinated seaweed salad, Korean chili dark chocolate



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*
- *Kikkoman*
- *Ghirardelli*
- *Unilever*

Wild Alaska Surimi Seafood Elote Fritter

Roasted corn, surimi seafood, sikil pak, salsa macha,
Yucatan pickled onion



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*



*For samples, consumer
data and more, email
Mackenzie Sherrer.*

Smoked Sockeye Onigiri

Smoked salmon rice with cold-smoked sockeye salmon, shiso cucumber salad, koji Kewpie, fried shallot



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*
- *Kikkoman*



*For samples, consumer
data and more, email
Mackenzie Sherrer.*

Beer-Battered Wild Alaska Pollock

Beer-battered mini tender, Alabama white BBQ, hot honey glaze, bread & butter pickle relish, chives



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*



*For samples, consumer
data and more, email
Mackenzie Sherrer.*

Sockeye Salmon Burger Musubi

Sushi rice, Suntory-unagi glazed salmon burger,
furikake omelet, nori paper, koji Kewpie



SUPPORTING SPONSOR PRODUCTS:

- American Egg Board,
- Beam Suntory
- Fresh Origins
- Kikkoman



*For samples, consumer
data and more, email
Mackenzie.Sherrer.*

Wild Alaska Smoked Surimi Bagel Bite

Wild Alaska smoked surimi, cream cheese, capers, fresh dill, gin-pickled onion, crispy capers, caraway salt, mini bagel



SUPPORTING SPONSOR PRODUCTS:

- *EPI Breads, Beam Suntory, Fresh Origins*



*For samples, consumer
data and more, email
Mackenzie Sherrer.*

Smoked Tuna Dip

Black sesame cracker, crispy ogo seaweed, chili crisp, smoked trout roe



Unilever
Food
Solutions



Al Pastor Mushroom Tacos

Cotija, pineapple and jalapeño salsa verde, salted cabbage



Unilever
Food
Solutions



Handheld Bowls

Mini onigiri with pickled ramps and asparagus, fermented garlic, aioli



Unilever
Food
Solutions



Tuna Pastrami Tostada

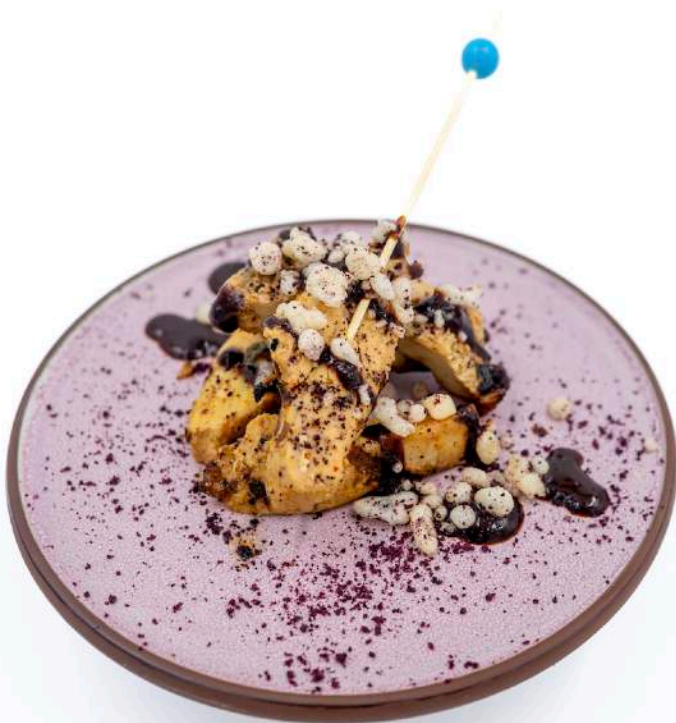
Tuna garum, ramp sauerkraut, Dijon mustard, pickled ramp dressing, rye



Unilever
Food
Solutions



Chicken Skewer with Blueberry Black Garlic Miso Sauce



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Baby Back Ribs with Blueberry MSG Rub, Blueberry BBQ Sauce and Blueberry Relish



SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*

Blue Bunny Rangoon

Wonton shell with cream cheese filling made with rich vanilla ice cream dusted with cilantro MSG powder and served with a mango-sweet chili sauce made with juicy mango sorbet

Featuring Blue Bunny® Premium Vanilla Ice Cream and Blue Bunny® Premium Mango Sorbet



SUPPORTING SPONSOR PRODUCTS:

- JSL Foods

FLAVOR INSPIRATIONS:

BEVERAGES



FLAVOR
experience

Good Vibrations

A fresh twist on a Paloma featuring Tres Generaciones, Desert Pear, watermelon and Fever Tree grapefruit; garnished with a chili-dusted watermelon and mint

Beam SUNTORY



SUPPORTING SPONSOR PRODUCTS:

- *Natural Brands*
- *Monin*
- *National Watermelon Promotion Board*

This Side of Paradise

Tres Generaciones Plata is perfectly paired with coconut water, pineapple and a squeeze of fresh lime

Beam SUNTORY



SUPPORTING SPONSOR PRODUCTS:

- *Natural Brands*

Honey Habanero Margarita

This hot honey-infused sour takes inspiration from a Bee's Knees, shaken up with Tres Generaciones Reposado, fresh lemon juice and grapefruit liqueur

Beam SUNTORY



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins,*
- *Markon*
- *Monin*
- *National Honey Board*
- *Natural Brands*



The Get Up

Inspired by a Carajillo, this cocktail combines Tres Generaciones Reposado with cold brew coffee liqueur, notes of vanilla from the Licor 43 and lingering spice with a touch of heat from Mexican chocolate bitters; finished with a cloud of cinnamon aromas

Beam SUNTORY



Citrus Squall Cantaritos Cocktail

Dogfish Head Citrus Squall served with Hornitos Tequila and fresh squeezed citrus juices over ice; rimmed with chamoy and Texas Pete® Dust

BOSTON BEER co.

· MAKERS OF ·

SAMUEL
ADAMS



TWISTED TEA
HAND BREWED TEA

TRULY
HAND BREWED CIDER

ANGRY
ORCHARD
HAND BREWED CIDER



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*
- *Texas Pete*

Truly® Mango Vodka Soda

From the makers of your favorite hard seltzer comes Truly® Vodka Soda: 6x distilled vodka, real fruit juice and premium flavor, all perfectly balanced for a vodka soda that's delightfully refreshing

BOSTON BEER co.

• M A K E R S O F •

SAMUEL
ADAMS



TWISTED TEA
with 100% Tea

TRULY
HARD SELTZER

ANGRY
ORCHARD
HARD CIDER



Dogfish Head® Citrus Squall Double Golden Ale

A double golden ale brewed with blue agave, grapefruit and lime peels, and sea salt to drink like the tequila-based cocktail that inspired it: the Paloma

BOSTON BEER co.

• MAKERS OF •

SAMUEL
ADAMS



TWISTED TEA
GOOD TEA FOR YOU

TRULY
HARD SELTZER

ANGRY
ORCHARD
HARD CIDER



Twisted Bourbon Lemon Twist

Twisted Tea®, Knob Creek Bourbon, fresh squeezed lemonade served with a Twisted Tea® Aussie Wagyu beef jerky hitch

BOSTON BEER co.

· MAKERS OF ·

SAMUEL
ADAMS



TWISTED TEA
HARD Iced Tea

TRULY
HARD SELTZER

ANGRY ORCHARD
HARD CIDER



SUPPORTING SPONSOR PRODUCTS:

- Aussie Beef & Lamb
- Beam Suntory

Samuel Adams® Oktoberfest

Loaded Samuel Adams® Oktoberfest Stein with a
bratwurst sausage and pretzel garnish

BOSTON BEER co.

· MAKERS OF ·

SAMUEL
ADAMS



TWISTED TEA
HAND BREWED TEA

TRULY
HARD SELTZER

ANGRY ORCHARD
HARD CIDER



Phoebe in Retrograde

A twist on a classic Saturn– A blended cocktail made from an avocado pit orgeat, Dole Sweet & Sour, passionfruit and gin



Bring Me To Life

Force-carbonated low & N/A beverage options:

N/A option: N/A vermouth bittered with gentian, and N/A white wine sous vide with Dole Dragonfruit force-carbonated for an effervescent spritz

Low-ABV option: Cocchi Americano sous vide with Dole Apple Slices, Don Ciccio Ambrosia apertivo, force-carbonated

Both garnished with dragonfruit or apples, saffron and an apple-saffron mist



Might I?

A frozen cocktail with avocado orgeat, highlighting Dole's pineapple-coconut blend, with lime and a corrected bitter orange simple and Smith & Cross Rum Agricole



Hamachi Poke Acevichado

By Flavor Experience Exec. Chef Valeria Molinelli

Hamachi, pineapple, and chicha sushi rice poke on rice paper seaweed chip, avocado, acevichado sauce, chives, corn nuts togarashi

Chicha Morada Sour with Aquafaba Espuma

By Flavor Experience Beverage Director Katrina Herold

Chicha morada, Pisco Porton, lime juice, simple syrup, aquafaba, Pineapple Clove bitters, cinnamon



Chocolate Churro Smoothie



*Contact us for the
recipe to learn more,
or request samples.*

Cookie Butter Caramel Shake

Optional alcohol inclusion of Maker's Mark



SUPPORTING SPONSOR PRODUCTS:

- **Beam Suntory**



*Contact us for the
recipe to learn more,
or request samples.*

Fruit-Infused Still Water

New aluminum cans: Blueberry Lemon, Watermelon;
PET bottles: Strawberry Lemon, Cherry, Pineapple; Kids Grape



Vietnamese Egg Cream Coffee

A creamy beverage featuring sweet, silky coffee cream
made with egg yolks



SUPPORTING SPONSOR PRODUCTS:

- *Segafredo Zanetti*

Morel Mushroom Brandied Chilled Cappuccino

With savory whipped cream and morel dust

KETTLE  **CUISINE™**



Honeydew Coconut Soda

Sweet honeydew and coconut creme flavors blend to create the most perfect, refreshing soda; made with Big Train Dragonfly Honeydew Blended Crème Beverage Mix and Big Train Dragonfly Coconut Blended Crème Beverage Mix

KERRY



SUPPORTING SPONSOR PRODUCTS:

- Azar
- Nestlé Premium Waters

Bacon Bit Mocha Frappe

Real bacon bits take this mocha frappe to the next level. Who doesn't love bacon and chocolate mixed together? Made with Big Train Kona Mocha Blended Ice Coffee Beverage Mix.

KERRY



SUPPORTING SPONSOR PRODUCTS:

- *Smithfield Culinary*



*Learn more about
our products [here](#).*

Himalayan Sea Salt Dirty Chai-Tini

Spicy chai concentrate, vodka and espresso blended to create the perfect happy hour treat! Made with Oregon Chai Spiced Concentrate

KERRY



SUPPORTING SPONSOR PRODUCTS:

- **Beam Suntory**



*Learn more about
our products [here](#).*

Sparkling Mango Crush

A light and refreshing blend of fresh ripe mangos, yuzu and coconut, with a dash of cardamom and topped with sparkling water

Mango.org



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*

Assorted Monin Syrups

Perk up your coffee: French Vanilla, Natural Zero Caramel, Sugar Free Almond Syrup, Spiced Brown Sugar, Cinnamon Bun, Coconut



For more info, contact
your Monin rep or click
here to email.

Flavor Bomb Colada

Featuring Monin Spicy Agave, Tres Generaciones Cristalino Tequila, Montelobos Mezcal, fresh lime & pineapple, coconut milk froth, silver salt, micro orchids



IN COLLABORATION WITH:

- *Beam Suntory*
- *Fresh Origins*



*For more info, contact
your Monin rep or [click
here to email](#)*

Apple Pie Clarified Milk Punch

Jim Beam Bourbon, Appleton Estate Rum, Brown Butter Apple Purée,
Fresh Lemon, Spiced Bourbon Float, Pie Crust Crunchy
*Featuring Monin Cinnamon & Brown Butter Syrups and
Monin Granny Smith Apple Purée*



SUPPORTING SPONSOR PRODUCTS:

• **Beam Suntory**



*For more info,
contact your
Monin rep or click
here to email.*

Smokin' Hot Honey Whisky Sour

Makers 46 Bourbon, Basil Hayden Dark Rye, Fresh Pressed Lemon,
Monin Hot Honey Syrup, Rosemary Smoked Glass, White Peach Froth
Featuring Monin White Peach Syrup



IN COLLABORATION WITH:

• **Beam Suntory**



*For more info,
contact your
Monin rep or click
[here to email](#)*

Salted Hot Honey Sparkling Lemonade

Monin Hot Honey Syrup, fresh lemon and Perrier Sparkling Water

Modify with Monin Blackberry, Cucumber, Mango, Strawberry, or
Coconut Syrup



SUPPORTING SPONSOR PRODUCTS:

- **Nestlé Premium Waters**



*For more info,
contact your
Monin rep or click
here to email.*

Agua Lime Frizzante

Featuring Monin Spicy Agave, fresh lime and Perrier Sparkling Water

Modify with Monin Concentrated Flavors



SUPPORTING SPONSOR PRODUCTS:

- *Nestlé Premium Waters*



*For more info,
contact your
Monin rep or click
here to email.*

Smoked Honey Café de Olla

Inspired by the traditional Mexican coffee beverage, café de olla, and layered with smoked honey, orange peel and toasted spices



Fresh Juices

Orange Juice, Grapefruit Juice, Classic Lemonade,
Dragonfruit Lemonade



Contact us for more
information

Margarita Al Pastor

The flavors of Al Pastor: Natural Brands Lime Juice, paired with a pork fat-washed tequila, smoky mezcal, caramelized onion-agave, pineapple juice, and finished with achiote spice, grilled pineapple, pickled onion and cilantro

Natural Brands



Smoked Pêche Sour

A light and refreshing take on a classic citrus-sour cocktail made with Natural Brands Lemon Juice, peach-infused gin, a touch of smoke, vanilla honey, and finished with a soft egg white, grilled peach and harvest spices

Natural Brands



SUPPORTING SPONSOR PRODUCTS:

- **Dole Packaged Foods**



*Contact us for more
information.*

Cherry Blossom Cloud Lemonade

A Japanese-style lemonade with a delightfully floral twist:
Natural Brands Lemon Juice and cherry blossom, hand-shaken
and topped with a salted lemon-coconut cloud-foam for a
smooth and floral take on a lemonade

Natural Brands



Citrus Hopped Spritz

Natural Brands orange and lime juices pair with the tart orange notes of a non-alcoholic aperitif, Citra hop syrup, hopped grapefruit bitters and sparkling water

Natural Brands



Passionfruit Lychee Limeade (RTD)

Natural Brands Lime Juice, Monin Red Passionfruit,
Monin Lychee



SUPPORTING SPONSOR PRODUCTS:

- **Monin**

*Contact us for more
information.*

Garden Grove (RTD)

A light and refreshing concoction made with Natural Brands Lemon Juice, mixed with fresh celery & cucumber juices, aloe water, a touch of bright citrus and fennel for that perfect pairing from the garden

Natural Brands



Contact us for more
information.

Acqua Panna & S. Pellegrino



Premium
Waters



Spritz Bar: Fresh Breeze

Haku Vodka, Sanpellegrino Limonata, elderflower liqueur
and fresh mint



Premium
Waters



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*
- *Markon*

Spritz Bar: Paloma

Tres Generaciones Plata, Sanpellegrino Pompelmo, lime juice,
simple syrup, grapefruit garnish



Premium
Waters



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory, Markon, Monin*

Spritz Bar: Zero Paloma

Sanpellegrino Pompelmo, mint syrup, fresh grapefruit juice and mint



Premium
Waters



SUPPORTING SPONSOR PRODUCTS:

- *Monin, Markon*

Spritz Bar: Spritz Classica

Rosé, Sanpellegrino Aranciata Rossa



Premium
Waters



SUPPORTING SPONSOR PRODUCTS:

- *Ste. Michelle Wine Estates*

Oatly Single Serves and Oatly Barista

Chocolate and Original 11-oz. grab and go and
Barista Blend for coffee service



Red Bull Energy Drinks

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Yellow Edition, Red Bull Red Edition, Red Bull Blue Edition, Red Bull Coconut Edition



Red Bull Spicy Watermelon Margarita

Tequila, Firewater Bitters, fresh lime and hibiscus; served with Red Bull Red Edition, featuring a chili-dusted rim



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*

Red Bull Vodka

Vodka served with Red Bull Sugarfree



SUPPORTING SPONSOR PRODUCTS:

- *Beam Suntory*

Tropical Tequila

Tequila, fresh lime, orange juice; served with Red Bull Yellow Edition



SUPPORTING SPONSOR PRODUCTS:

- Beam Suntory

Blackberry Lemon Drop Mocktail

Seedlip, fresh lemon, blackberry and sage served with
Red Bull Energy Drink or Red Bull Sugarfree



SUPPORTING SPONSOR PRODUCTS:

• **Markon**

steelite
INTERNATIONAL

All-Day Coffee Bar with
Hot Coffee, Cold Brew,
Nitro Cold Brew and more



Caramel Coconut Cold Brew



BE THE BARISTA

Invent your own creations
or follow our recipes

Segafredo
ZANETTI

**CARAMEL
COCONUT**

Cold Brew, 12 Oz

Preparation Steps

- Fill $\frac{3}{4}$ cup with ice
- Add 1 pump of Caramel Sauce & Coconut Syrup
- Fill Cup with Segafredo Brillante Nitro Cold Brew
- Add milk of choice to taste
- Stir and serve

Spiced Brown Sugar Nitro Cold Brew



BE THE BARISTA

Invent your own creations
or follow our recipes

Segafredo
ZANETTI

**SPICED BROWN
SUGAR NITRO**

Cold Brew, 12 Oz

Preparation Steps

- Fill $\frac{3}{4}$ cup with ice
- Add 4 pumps of Monin Spiced Brown Sugar Syrup
- Fill cup with Segafredo Brillante Nitro Cold Brew
- Add milk of choice to taste
- Stir and serve

SUPPORTING SPONSOR PRODUCTS:

- Monin



STE MICHELLE

WINE ESTATES





STE MICHELLE

WINE ESTATES



Liquid Light Spritz

Liquid Light Sauvignon Blanc, coconut water, simple syrup, lemon juice and Fever Tree Elderflower garnished with rosemary and raspberries



STE MICHELLE

WINE ESTATES



Joy Ride

Liquid Light Rose, Aperol, lemon juice and Fever Tree Sparkling Pink
Grapefruit garnished with Luxardo cherry and grapefruit



STE MICHELLE

WINE ESTATES



Ecostick Sugars & Sweeteners

ecoSticks save space, reduce waste and deliver the same great taste. Each ecoStick uses less packaging than traditional sweeteners, creating a sleek appearance and reducing their carbon footprint by over 47%. ecoSticks are available in all 4 colors of sweeteners as well as white sugar and turbinado sticks.



[Click here for more info.](#)

Texas Pete® SABOR! Sake Spritz

With cucumber & yuzu



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*
- *Monin*

South Ocean Mojito

Creamy coconut milk blended with white rum and served over ice with muddled lime, mint and Vietnamese coriander; garnished with a salted plum rim and a Bomb Pop Jr
Featuring Frozfruit® Creamy Coconut and the Original Bomb Pop® Jr



White Claw Signature Highball

White Claw's new Premium Vodka or flavored vodkas, shaken with falernum and lime juice, topped off with sparkling water and garnished with a piña colada rim, lime wheel and fresh-cut fruits



Black Cherry Café Olé

White Claw's spin on the espresso martini, shaken with White Claw Black Cherry Vodka, coffee liqueur and cold brew, and a touch of citrus and cacao; topped with a cherry whip



SUPPORTING SPONSOR PRODUCTS:

- Segafredo Zanetti



White Claw Spicy Mango-Rita

A perfect sweet-heat combo with White Claw Mango Vodka paired with coconut and a touch of habanero; shaken with fresh lime and topped with a salted citrus foam



SUPPORTING SPONSOR PRODUCTS:

• *Natural Brands*

steelite
INTERNATIONAL

White Claw Frozen Greyhound

Cool down with this frozen slushie cocktail made with White Claw Premium Vodka, refreshing grapefruit; finished with a seasoned rim



SUPPORTING SPONSOR PRODUCTS:

- *Natural Brands*



White Claw Hard Seltzer



FLAVOR INSPIRATIONS:

DESSERTS & SWEET BITES



FLAVOR
experience

Miso Custard with Chocolate Kokumi Cookies and Sesame Whipped Cream

Eat Well, Live Well.



MSG Ice Cream Sandwiches

Eat Well, Live Well.



S'more Bite Tart

A classic sweet bite served on a graham cracker tart filled with a chocolate custard ganache, topped with toasted Sh'Mallow marshmallow egg product



SUPPORTING SPONSOR PRODUCTS:

- Ghiradelli

Vietnamese Iced Coffee California Cheesecake Puff

Craquelin cream puffs filled with California dairy-rich Vietnamese iced coffee cheesecake garnished with chocolate RCM seal coin



LOOK FOR THE SEAL.



SUPPORTING SPONSOR PRODUCTS:

• Ghirardelli

steelite
INTERNATIONAL

[View the recipe.](#)

Angry Orchard Caramel Apple Skillet Cake

Mini portions of our warm honey cake filled with diced apples and an Angry Orchard caramel sauce and served with a mini glass of Angry Orchard Hard Cider

DESSERT
HOLDINGS



*Connect with Andrea to
learn more*

SUPPORTING SPONSOR PRODUCTS:

- **Boston Beer Company**



Ube Blondie Truffle

An ube-flavored two-bite blondie enrobed in purple, white chocolatey coating and white chocolatey drizzle

DESSERT
HOLDINGS



Thai Tea Milk Cake

Thai tea caramel, chewy boba and two layers of dairy-soaked vanilla cream cake finished with Thai tea caramel sauce and toasted coconut

DESSERT
HOLDINGS



SUPPORTING SPONSOR PRODUCTS:

• Ghirardelli



Email Andrea to
learn more

Caramel-Filled Brown Butter Snickerdoodle Cookie

Buttery caramel-filled cookie dough baked until golden brown and finished with a caramelly drizzle and cinnamon sugar. Try this atop your coffee cup to warm, dunk and enjoy!

DESSERT
HOLDINGS



Email Andrea to
learn more.

Premium Apple Cake

Shortcrust pastry base with apple filling and apple slices, sprinkled with a sugar and cinnamon mix, covered with cake glaze and decorated with roasted and sliced almonds



Cherry Tart with Butter Crumble

Shortcrust curd-cheese pastry layered with sour cherries and butter crumbles, covered with icing sugar



Raspberry Cheese Triangle

Soft cheese-and-cream filling between two sponge cake layers, covered with raspberries and finished with cake glaze



Strawberry Buttermilk Triangle

Buttermilk cream filling with strawberry cubes between two layers of light-colored sponge; covered with strawberries and finished with cake glaze



Assorted Ghirardelli Chocolate Squares

Dark Chocolate Sea Salt Caramel Squares and Milk
Chocolate Caramel Squares



IN COLLABORATION WITH:

- Markon

[Discover more](#)

Chocolate Churro Smoothie



*Contact us for the
recipe to learn more,
or request samples.*

Cookie Butter Caramel Shake

Optional alcohol inclusion of Maker's Mark



SUPPORTING SPONSOR PRODUCTS:

- **Beam Suntory**



*Contact us for the
recipe to learn more,
or request samples.*

Ghirardelli Premium Hot Cocoa and Sauces

Black Label Chocolate Sauce, Caramel Sauce, White Chocolate Flavored Sauce, Premium Hot Cocoa Mix



IN COLLABORATION WITH:

- Markon

*Learn more about
Ghirardelli Professional
Products*

Pecan Pie Brownies



*Contact us for the
recipe to learn more,
or request samples.*

Ultra-Dark Cheesecake



Mexican Hot Chocolate Cookie



Salted Caramel Roulade with Almond Sponge



*Contact us for the
recipe to learn more,
or request samples.*

Chocolate Covered Idaho® Potato and Bacon Sundaes

Vanilla ice cream, chocolate-covered Idaho® potato chips,
malt-glazed bacon, Idaho® potato waffle chip



Idaho® Potato Bunuelos

With blue spirulina crema



Mango Sticky Rice Sushi Bite

Ripe mango sesame sushi rice topped with fermented green mango, chili de mango crema and micro Thai basil

Mango.org



SUPPORTING SPONSOR PRODUCTS:

- Oatly
- Markon
- Fresh Origins

Eucalyptus Honey Flan with Fresh Citrus

Beautiful, silky and delicate flan made with an aromatic eucalyptus honey and served with fresh orange and grapefruit segments and finished with a sprinkle of multicolor flower petals



Honey-Spiced Churros

Caramelized Clover Honey churros infused with vanilla bean, stuffed with creamed cinnamon honey and tossed in toasted guajillo-granulated honey topical



Watermelon Jelly Doughnut

Craveable sweet and salty fried dough with watermelon jelly filling, maple glaze and smoky bacon sprinkles



National
Watermelon
Promotion Board



*It's always watermelon
season; pair with warm
flavors such as maple.*

Mango Lassi Paneer Parfaits with Rhubarb Rosewater Marmalade

Featuring Minor's Culinary Cream



Tiny Indulgence Trifle

Simple Joys® Sliced Lemon Pound Cake, layered with creamy vanilla pudding, raspberry compote, topped with a coconut whip, brown butter bourbon granola and berries



SUPPORTING SPONSOR PRODUCTS:

- *Fresh Origins*



*Request your samples
[here.](#)*

Oatly Softserve + Toppings Bar

Toppings: Oreos, vegan granola, blueberries, raspberries
and pineapple



Açaí Berry Bowl

SAMBAZON organic açaí, granola, blueberries,
and coconut oil drizzle



Chewy Marshmallow Bars

Individually wrapped, certified gluten-free and GMO-free



*See all Manifesto®
Individually Wrapped
desserts.*

Manifesto® Modern Rustic™ Brown Butter Cake with Blueberry Compote and Meyer Lemon Curd

Brown butter cake folded with cheesecake batter and baked until golden brown. Fresh from the oven, each cake is drenched with a savory browned butter and Madagascar vanilla infusion. When enjoyed warm, dimensions of caramelized flavor unfold, taking this minimalist indulgence to next-level sumptuousness. Free of GMOs, additives and artificial colors, and made with only pure cane sugar and cage-free egg.



Manifesto® Modern Rustic™ Vegan Banana Cake with Summer Berry Compote

Comfort meets elegance for a truly new age dessert: A delicious blend of freshly puréed bananas, our own gluten-free flour, coconut milk and savory walnuts for a satisfying indulgence that hits all taste buds. Cooled with a light flourish of whipped coconut cream. Free of GMOs, additives and artificial colors, and made with only pure cane sugar.



Mediterranean Manifesto® Savory Xangos™

An homage to beloved Mediterranean cuisine: Roasted red peppers, kale and caramelized onions pair with a savory cage-free egg flan seasoned with thyme, nutmeg and Dijon; finished with a creamy herbed feta filling rolled in a crisp, golden tortilla



*Learn more about
Savory XANGOS™.*

Southwest Salsa Verde Manifesto® Savory Xangos™

Inspired by the traditional Mexican breakfast dish, chilaquiles: Mild spice of salsa verde-fire roasted tomatillos, Serrano and bell peppers, sautéed onions and crunchy tortilla chip crumbles layered and cooled by a savory, creamy blend of cheeses with roasted garlic and cayenne pepper; wrapped in a crisp, golden tortilla



*Learn more
about Savory
XANGOS™.*

TABLETOP SPONSOR



FLAVOR
experience







JOIN US NEXT YEAR:

AUGUST 18-20, 2024
SAN DIEGO INTERCONTINENTAL

www.flavorexperience.com