

TUESDAY ULTIMATE FLAVOR FESTIVAL

Nestlé Professional

Regional Indian

Southern Indian – Kerela Coast

Charred octopus balchao, Vindaloo, chutney, pickles.

Raj Era

Turmeric and curry marshmallow, garam masala crumble, tamarind ginger chocolate sauce.

Haliburton International Foods

Lobster Sope

Smoked chili butter sous vide lobster, savory black bean purée, crispy chorizo crumbles, pickled cabbage salad, citrus avocado crema, and tamarind ancho salsa on a sope shell

White Coffee Crunch

Cherry orange compote, almond crunch, devil's food cake, and chocolate sauce

California Walnut Board

California Walnut & Mushroom Shumai

Shumai-style dumplings with a sweet and spicy walnut firecracker sauce

California Walnut and White Corn Arepas

Smoked walnut meat, black bean and melted cheese with avocado and walnut pesto. Finished with smoked California Walnuts.

Dole Packaged Foods

Bulgolgi Marinated Pork & Pineapple Hand-made Sausages

Grilled and served on toasted hoagie roll with assorted fruit-based condiments

Pineapple Elotes

Grilled pineapple dressed like Mexican street corn

High Liner Foods

10\$ Scallop

Icelandic frozen-at-sea scallop, summer truffle puree, foie gras, caviar, honeycomb

Steamed High Liner Green Curry Dumpling

Thai-style fried rice and hoisin

Idaho® Potato Commission

Idaho Potato Beignets

Idaho Potato Beignets with crawfish tails, smoked aioli, and pickled pepper-melon relish

Fresh-cut Bombay Fries

Turmeric-curry tossed fries, apricot jam, and spicy aioli drizzles

Lactalis Culinary

Président Goat Cheese Fritters

with cranberry ginger chutney in cinnamon sugar dust

Moroccan Spiced Shrimp

with Président Brie fondue

Monin

Black Tiger Shrimp

tossed with fragrant coconut pickled vegetables, peanut curry romesco, herb salad, spiced rice crisp
Featuring Monin Coconut and Habanero Concentrated Flavors

Also available vegetarian

Blushing Rhubarb Coconut Fizz

Monin Rhubarb Purée and Coconut Concentrated Flavor, shaken with gin, aperol, fresh lime and pineapple; topped with O Grapefruit Soda.

Smithfield Foods

Global Chicken Wings

Curly's smoked chicken wings featuring global sauces.

Texas Pete

Smoked Lamb Barbacoa Taco

A warm corn tortilla topped with hickory smoked lamb shoulder tossed in a honey mustard barbeque sauce, drizzled with Texas Pete sour cream, and garnished with Texas Pete green tomato chow chow with freshly minced cilantro.

Smoked Fish Bowl

Smoke-infused 24-Hour sous vide octopus, grilled to perfection, served over a micro-green salad dressed with a green tea vinaigrette and a toasted pine nut crumble.

Chef Gerry Ludwig

Grilled Persian Cucumber

Smoked labneh, cured egg yolk, Tennessee Spoonbill Caviar

Sea Buckthorn Panna Cotta

Mango, raspberry, coconut

The HERSHEY Company

HERSHEY'S-Sponsored Ice Cream Sundae Bar

Soft serve ice cream pulled to order; topped with HERSHEY'S branded syrups, hot caramel, and chocolate fudges. Finished with chopped HERSHEY'S candy pieces

Sweet Street - National Honey Board

Frozen Bar-sicles

OREO® Dream Bar-sicle; Lemonberry Jazz® Bar-sicle; Peanut Butter Crunch Bar-sicle.

Recipe created and presented by: Sweet street

Vietnamese Honey Iced Coffee Cocktail

Honeyed Vietnamese iced coffee, with a shot of amaro and a dash of black walnut bitters

Recipe created and presented by: National Honey Board

Savor Imports/Dot Foods – Bush's® Best Beans

Salmon Pomodoro

Sautéed salmon finished in sofrito tomato sauce with Savor Olive & Capers over Savor Ancient Grains.

Recipe created and presented by: Savor Imports/Dot Foods

Falafel Crisp with Hummus and Spicy Shrimp Ceviche

Thin falafel crisps made from Bush's Best Garbanzo Beans; garlic, onion, and spices; topped with creamy hummus, a spicy n'duja shrimp ceviche, and roasted paprika-seasoned Bush's Best Garbanzo Beans.

Recipe created and presented by: Bush's® Best Beans

ARYZTA - SugarCreek

Patterned Sourdough Breads with Fenugreek Curry-Marinated Chicken

ARYZTA patterned sourdough bread served with fenugreek curry chicken, crunchy curried chickpeas, beetroot chutney, green papaya slaw and mint raita

Recipe Created and presented by: ARYZTA

Sous Vide Duck Two Ways

Confit momo and sliced duck breast with ponzu and fenugreek reduction.

Recipe created and presented by: SugarCreek

Cargill - SupHerb Farms - Barilla

Grilled bavette with Moroccan spices, preserved lemon harissa, and chermoula

Recipe created and presented by: Cargill

Smoked Baby Back Ribs

Glazed with schug and agave, topped with chopped pistachio nuts

Recipe created and presented by: SupHerb Farms

Baked Rigatoni

Coconut curry sauce, roasted cauliflower and cabbage with shredded roasted turkey thigh
&

Penne with Spicy Lamb Ragout

With ginger and za'atar roasted chickpeas, orange blossom honey

Recipes created and presented by: Barilla

Alaska Seafood Marketing Institute – Danone

100° Alaska King Salmon

Sous vide salmon with lemongrass and ginger, charred corn, sesame oil, purple basil, and avocado mousse

Recipe created and presented by: Alaska Seafood Marketing Institute

Paradise Shrimp Temaki

Jumbo shrimp marinated in citrus chil- infused coconut milk yogurt, crusted with macadamia panko bread crumbs, and baked until golden brown; served with a dairy-free mojo verde crema, roasted poblano and mango salsa, and Nishiki rice simmered in coconut milk - all in a toasted nori cone.

Recipe created and presented by: Danone

Impossible Foods – Unilever Food Solutions

Slider Gourmet

Herbed goat cheese, bacon-tomato jam, and micro arugula.

Recipe created and presented by: Impossible Foods

Sausage and Accoutrement

A large board with sausages, condiments, chutneys, dips, and accoutrement.

Recipe created and presented by: Unilever Food Solutions

Tuesday Night Ultimate Flavor Festival

Monin

Blushing Rhubarb Coconut Fizz

Monin Rhubarb Purée and Coconut Concentrated Flavor, Shaken with Gin, Aperol, Fresh Lime and Pineapple, Topped with Q Grapefruit Soda.

Honey Board

Vietnamese Honey Iced Coffee Cocktail

Honeyed Vietnamese Iced Coffee, with a Shot of Amaro and a Dash of Black Walnut Bitters.

Ultimate Flavor Festival Handcrafted Cocktail Bar

Wild Child

Tree Top Mango Purée infused with flavors of smoke & spice featuring Hornitos Black Barrel tequila, Natural Brands fresh juices & Monin Jalapeño concentrate.

Tree Top Ginger & Tonics

Tree Top Mango or Raspberry Purée with Sipsmith Gin, fresh citrus, Q Indian tonic, Q Ginger Beer & a dash of cracked pepper.

Tree Top, Inc.

Moonlight Sonata

A cutting-edge cold brew cocktail featuring Torani Signature Hazelnut Syrup with Laphroig Single Malt & Amaro topped with Orange Bitters.

Torani

St. Elsewhere

Natural Brands Cucumber Mint & Fresh Lime & Monin Watermelon Purée spiked with Cruzan Aged Light Rum and served over crushed ice with a dust of Tajin Seasoning

Natural Brands

Effen Great Blood Orange Mule

Effen Blood Orange Vodka, Fresh Lime Elixir, Q Ginger Beer Rosemary and Blood Orange Crisp.

Beam Suntory

DOLE Frosty Mango Negroni

DOLE Mango Purée gives this classic the perfect, frosty twist! Perfect for by the pool!

Dole Packaged Foods

Old Faithful Smash

Yellowstone Kentucky Straight Bourbon Whiskey hand crafted with Monin Yuzu Fruit Purée, Natural Brands Fresh Lemon Sour and fresh mint.

Luxco