



FALL FLAVORS

The feeling of fall goes beyond pumpkin spice. This season, embrace the cozy, comforting flavors of autumn with ingredients that bring the best of fall to your menu. From the savory richness of black garlic to the natural sweetness of pears and the earthy notes of figs. These versatile flavors bring seasonal inspiration to menus without overwhelming the dish.

BLACK GARLIC

Rich, savory, and naturally sweet, black garlic brings deep umami flavor to fall favorites like beef, pork, mushrooms, squash, and brown butter. Whether used in sauces, soups, burgers, or compound butters, it's an easy way to add a premium, seasonal twist to your menu.

Try:

- Garlic Aiolis
- Steak Butter
- Mushroom Dishes
- Pasta Dishes
- House-made burger sauces

BLACK GARLIC
#712559, 1/1 LB



PEAR

Sweet, juicy, and incredibly versatile, pears bring fresh seasonal flavor to both sweet and savory dishes. They pair beautifully with ingredients like blue cheese, goat cheese, walnuts, sage, pork, chicken, and caramel, making them a perfect addition to salads, flatbreads, desserts, cocktails, and seasonal entrées.

Try:

- Pear & Blue Cheese Salads
- Grilled Pear Flatbreads
- Pear Chutney for Pork Dishes
- Pear Galettes
- Pear Cocktails & Mocktails

FRESH ANJOU PEAR
#753900, 1/100 CT



FIGS

Naturally sweet with rich, jammy notes, figs add a touch of sophistication to seasonal menus. Their versatile flavor pairs beautifully with ingredients like goat cheese, prosciutto, balsamic, pork, nuts, and warm spices, making them a perfect addition to flatbreads, salads, sauces, desserts, and specialty entrées.

Try:

- Fig & Bacon Burgers
- Fig & Goat Cheese Raviolis
- Fig Balsamic Glaze #160112, 2/1 gal Kens
- Fig Cocktails & Mocktails

FRESH FIGS
#755206, 12/8 OZ



FALL FLAVOR COMBINATIONS



brown butter



sage



parmesan cheese



maple



dijon mustard



bacon



pear



brie cheese



hot honey



apple butter



sharp cheddar cheese



bacon



black garlic



shiitake mushrooms



gruyere cheese