Here’s what’s trending in the leading culinary media throughout the U.S. Use these themes to identify opportunities for the future.

**Top Topics**

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**Media Spotlight**

**MEMUMASTERS WINNER:**
Bonefish Grill
P2

**CREATIVE SEAFOOD:**
Chef Josh Niland Uses the Whole Fish
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**FIJIAN CUISINE:**
And Grilling with Coconut Husks
P15
### Designing the Restaurant of the Future

**Nation’s Restaurant News**

p. 15

May 6, 2019

**Quotes & Data:**

“Technology has completely changed the way of thinking about physical space”

Lee Peterson, WD partners

Nation’s Restaurant News p.15

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### 2019 MenuMasters Award Winners - Jeremiah Tower

**Nation’s Restaurant News**

p. 57 - 76

May 6, 2019

Jeremiah Tower has championed regional American cuisine for more than four decades. The 2019 MenuMasters Hall of Fame honoree made his mark at celebrated restaurants on both U.S. coasts as well as in Asia. He is the author of several books about food, chefs and restaurants.

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### 2019 MenuMasters Award Winners - Bonefish Grill, Best Menu Line Extension

**Nation’s Restaurant News**

p. 57 - 76

May 6, 2019

Examples:

Bonefish Grill puts its own twist on the classic brunch and landed the MenuMasters award for best line extension. The brunch menu which debuted officially in October was created by Bonefish Grill executive chef Justin Fields and his culinary team with an eye on tradition.

- **Crab Cake Rancheros:** Maryland-style crab cake baked in a cast iron skillet with Creole sauce, topped with guacamole, tomatoes, cilantro and finished with chipotle aioli, served with corn tortilla strips for dipping.
  
  Justin Fields, Bonefish Grill, Nation’s Restaurant News p. 62

- **Seafood Johnny Cakes & Eggs:** Savory corn baked miniature pancakes containing roasted shrimp and bay scallops and topped with two poached eggs and Creole sauce, served with Applewood bacon.
  
  Justin Fields, Bonefish Grill, Nation’s Restaurant News p. 62

- **Triple Decker BLT Club - Stuffed with choice of lobster or ahi tuna along with bacon lettuce tomato served with fries**
  
  Justin Fields, Bonefish Grill, Nation’s Restaurant News p. 62
### 2019 MenuMasters Award Winners - Piada Italian Street Food - Best Menu Revamp

Piada Italian Street Food in Columbus OH, has spent the past 2 years moving away from the model of infinitely customizable food that so many fast food uses. Piada has shifted to composed menu items rather than leaving all the flavor elements in the customers' hands. Piada's culinary team focuses on freshness and seasonality and on building a menu item that could be vegan or gluten free from the ground up. The seasonality piece and the gluten-free option intersected at one item in particular: The Summer Power Bowl with red quinoa, broccoli, corn, tomato, glazed chickpeas, pickled red onions, marinated zucchini and harissa-Greek yogurt drizzle.

### 2019 MenuMasters Award Winners - Seamore’s - Menu Trendsetter

Casual-dining concept reels in local catches for its Daily Landing menu. With an everchanging daily landing board guests can see what's available each day, mostly from local fishmongers, and a lot of it is likely species that they haven't seen in restaurants before. The seafood from local fisheries that they serve are in fact underutilized species, eating them won’t put undue pressure on their populations or habitats. All the Seamore locations are listed as leaders in the James Beard Foundation's Smart Catch program, which recognizes restaurants that maintain sustainable seafood programs. Seamore’s best-selling menu item is the reel deal, a choice of fish from the daily landing board and a choice of seasonal sauce- such as red curry, miso brown butter and lemon grass aji - served in a bowl over 3 seasonal sides, such as roasted carrots with mustard seed, stewed lentils and charred broccoli with pickled onions.

### 2019 MenuMasters Award Winners - Paul Kahan - Innovator of the Year

His unconventional fine dining establishment Blackbird in Chicago helped start the casual fine dining genre. Kahan works directly with farmers and has been doing so since long before it became the norm for chefs. He has a butcher on staff, another culinary trend he was ahead on. He also co-founded Pilot Light a program that bring chefs into Chicago Public Schools so they can connect food and cooking to common core subjects.
Food Abroad

Caribbean Cuisine
Food & Wine
p. 63 - 67
May 2019

The New Heart of Caribbean cooking is at Digby Stridiron’s West Indian Restaurant Braata. Throughout the Caribbean there has been a trend of foods that are not familiar to the food that has been established by West Indians for centuries, and Stridiron wants to change that. At Braata, Stridiron is serving up classic West Indian dishes such as tostones with salt fish or yuca escabeche. His success shows how important cuisine is to the Caribbean experience making it one of the most memorable beach restaurants.

Examples:
Ginger Jerk Kitchen
Chef Digby Stridiron, Braata, Frederiksted, St. Croix, Virgin Islands
Food & Wine p. 109, May 2019

Peanut Punch Fraco, made creamy rum spiked peanut punch and topped with shaved ice
Chef Digby Stridiron, Braata, Frederiksted, St. Croix, Virgin Islands
Food & Wine p. 100, May 2019

Mediterranean Cuisine
Food & Wine
p. 72 - 73
May 2019

Julia Sedefdjian of the Latin Quarter restaurant Baieta is the most talked about young chef in Paris right now. Born in Nice, the young chef has been winning over French critics ever since opening Baieta last year. The two ingredients that remain constant in all her recipes are time and sunshine, the type of sunshine that you can taste in the regions producing sun-kissed olive oil and produce. At Baieta, Under the name of Cuisine De Sol, Sedefdjian takes traditional Provençal dishes and makes them fresher and lighter to bring the warmth and vivaciousness of Nice to Paris.

Examples:
Seared Mackerel with Marinated Tomatoes That feature a sweet yet tart spiked tomato vinaigrette
Chef Julia Sedefdjian, Baieta, Paris, France
Food & Wine p. 107, May 2019

Quotes & Data:
“There are two ingredients that are the same in everything I cook. Time, because you can’t hurry good food, and sunshine, because my food is so southern: southern French, but also Sicilian and Armenian, which is where my father’s family comes from. Yes, you can almost taste it (sunshine) in the good olive oil and ripe fruit and vegetables.”
Mediterranean Cuisine
Continued…

Chef Julia Sedefdjian, Baieta, Paris, France
Food & Wine p. 72, May 2019

“My cooking is deeply Mediterranean. It’s also completely produce driven, which is how we cook in Nice, my hometown. I go to the market and decide what I’ll cook once I’ve seen the quality of the ingredients, not the other way around-you should never force a recipe if the right produce isn’t available.”

Chef Julia Sedefdjian, Baieta, Paris, France
Food & Wine p. 72, May 2019

Vietnamese Cuisine

One of the most intriguing places to dine in Vietnam would be a “quan oc” snail restaurant. There are up to a thousand of these restaurants across the region. The snail cuisine fits perfect for Vietnamese culture because they like to Naan, which translates to “drinking while eating” and the fact that snails require effort to peel and pick at make them an excellent choice for Naan. But these restaurants have more than just snails on their menu, they have any type of mollusk and crustacean one could find on the coastline. The restaurants range from casual snail feasts to more intimate restaurants settings as seen at Hai Sab Ba Cuong, where they serve poached mantis, shrimp and tamarind crab. Or for a different approach, one can eat at the Pho Bar, Nhaun Nhau, and enjoy lemongrass simmered mussels with artichoke. But it all boils down to the freshness of the seafood. The freshness of the seafood is responsible for the bulk of the flavor for this cuisine. Fishermen rise at two in the morning every day to fish for the catches that make this cuisine what it is.

Examples:

Tender and Juicy Chile-Glazed Shrimp Served on A Bed of Herbs and Rice Noodles with Nuoc cham Sauce and Limes
Hong Tran, Hai San Ba Cuong, Da Nang, Vietnam
Food & Wine p. 108, May 2019

Crispy Soft-Shell Crab Served as a Banh Mi Sandwich with Tamarind Sauce
Summer Le, Nen Restaurant, Da Nang, Vietnam
Food & Wine p. 115, May 2019

Quotes & Data:

"Let’s not make this complicated. They have a lot of seafood. They like nhau."
Chef Peter Cuong Franklin, Anan Saigon, Ho Chi Minh City, Vietnam
Food & Wine p. 76, May 2019
# Food Abroad

## Zanzibar Cuisine

*Food & Wine*  
*p. 82 - 83*  
*May 2019*

The Swahili Coast of East Africa is a region that lies in on the world's oldest spice route. As a result, the region’s cuisine is quite eclectic. Dishes in Zanzibar rely heavily on the use of locally grown ingredients such as black pepper, cinnamon and nutmeg. Many of these spices are used as seasonings on the regions fish to make iconic dishes such as *samaki wa kupaka*; a grilled red snapper smothered in coconut sauce.

**Examples:**
- **Grilled Snapper in Coconut Sauce** given an extra degree of heat with piri piri chiles, pairs with a lime-infused Australian Riesling  
  Author Shane Mitchell, *Far Afield: Rare Food Encounters from Around the World*  
  Food & Wine p. 113, May 2019
- **Smoked Fish Dip** made using oily fish such as trout and served with Saltine crackers  
  Chef Griffin Bufkin, *Southern Soul Barbeque*, St. Simons Island, Georgia  
  Food & Wine p. 104, May 2019

## Brazilian Cuisine

*Food & Wine*  
*p. 86 - 87*  
*May 2019*

In the Brazilian state of Bahia one can find a mix of the region’s African and Portuguese culinary influences. But the one dish that sticks out is *moqueca*, a stew made of coconut, palm oil and tomatoes topped with seafood and served in a clay pot. Served with a side of rice the moqueca is among the most beloved Brazilian comfort foods.

**Examples:**
- **Moqueca**, A Brazilian Seafood Stew  
  Chef Pedro Vargas De Souza, Goiania, Brazil  
  Food & Wine p. 113, May 2019
At the seafood spot Saint Peter in Sydney, Chef Josh Niland makes complete use of the fish that comes through his restaurant. He was inspired by his early culinary years in Sydney and continues to carry those teachings to drive his culinary techniques. Each and every ingredient at Saint Peter has a recipe, even the sperm sacs and stomachs. Niland wants to avoid food waste while also surpassing flavor boundaries. The chef hangs his fish as opposed to bathing it in water or ice. He believes hanging fish increases the quality of the fish as well as its shelf life. This dry aging process has led to much success for Niland and has allowed him to open a retail Fish Butchery. On the menu, fish is treated similarly to regular red meats. Think key terms such as “racks,” “ribs” and “chops.” This allows room for much more creativity than ever with seafood.

Examples:
Fish head cut with eyes
Chef and Owner Josh Niland, Saint Peter, Sydney, Australia
Food & Wine p. 24, May 2019

Quotes & Data:
“When I open St. Peter, I said we need a recipe for every single part of the fish, and we need to make it all delicious for my mother or any run-of-the-mill Australian family.”
Chef and Owner Josh Niland, Saint Peter, Sydney, Australia
Food & Wine p. 24, May 2019

“People really kicked up a fuss when I open Saint Peter because I posted a photo of myself on Instagram hanging a fish on a meat hook and they said I was an idiot”
Chef and Owner Josh Niland, Saint Peter, Sydney, Australia
Food & Wine p. 26, May 2019

“Fish is met with so much confrontation. I can confidently say that cooking fish kind of scares the shit out of people”
Chef and Owner Josh Niland, Saint Peter, Sydney, Australia
Food & Wine p. 26, May 2019

Ceviche is a staple in Central and South American homes along the coastline. The elements that make for the best ceviche include the right mix of heat, saltiness, acidity and crunch. Once these basic needs are put in place, one can customize their own ceviche by experimenting with...
### Seafood

**Ceviche Continued…**

Various add-ins, toppings and dipping chips. The best fish is for authentic Latin American Ceviche is fish that is white fleshed and lean like flounder or red snapper. If using shellfish for ceviche make sure it’s well blanched before being served.

**Examples:**

- Classic Ceviche made with an assortment of fresh herbs and vegetables and red snapper served with plantain chips pairs well with Tart Chilean Sauvignon Blanc: 2017 Ventisquero Reserva
  Sandra Gutierrez, F&W Kitchen
  Food & Wine p. 34, May 2019

- Shrimp Aguachile with Pineapples and Avocados goes well with Mexican Lager
  Sandra Gutierrez, F&W Kitchen
  Food & Wine p. 38, May 2019

**Seaweed**

At The Elk’s Harbor House Inn in Mendocino California the weeds of the ocean are integral the inn’s dining room. Kombu, kelp and other leafy sea greens are used to make seaweed and seed bars as well as broths to be served with fresh fish and much more.

**Examples:**

- Lobster Roll topped with spicy remoulade
  Shuckin’ Shack Oyster Bar, NC
  Restaurant Hospitality Online, May 1, 2019

- Slapfit Bowls, including a Power Bowl with mixed-grill seafood, brown rice, vegetables, avocado and extra virgin olive oil.
  chef Andrew Gruel, Slapfish
  Huntington Beach, CA
  Restaurant Hospitality Online, May 1, 2019
Seafood Continued…

“We’ve seen the space grow significantly in the 12 years we’ve been around. Because consumers are being more health conscious, they’re learning there’s a lot of benefit to eating things from the ocean.”
- Jonathan Weathington, CEO of 16-unit Shuckin’ Shack Oyster Bar

I think we’re going to see a massive increase in consumption of seafood.”
- Chef Andrew Gruel, Slapfish

“That’s something we want to push big time,” said Gruel. “It’s about the flavor profile and introducing an alternative protein.” (vegan products intended to imitate seafood. Such as plant-based tuna surrogates)
- Chef Andrew Gruel, Slapfish

Huntington Beach, CA
Restaurant Hospitality Online, May 1. 2019
### Meats & Poultry

#### Coconut Chicken

- **Food & Wine**
- p. 48 - 50
- May 2019

At the Cantinho Do Aziz In Lisbon coconut chicken and coconut rice is at the top of the menu. When replicating the recipe use full-fat coconut milk to make a marinade for the chicken that can also be used as flavor boost for the rice. Basting the chicken takes flavors to a whole new level as sugars caramelize creating an extra crispy skin that seals in the taste and moisture of the chicken.

#### Meatless Burger

- **Restaurant Hospitality Online**
- May 17, 2019

The meatless burger introduced by Impossible Foods and beyond Meat continue to gain popularity in the marketplace. The burger is now found on mainstream menus such as White Castle, Red Robin and even some Burger King locations. Beyond Meat’s stock went public this past month at $25 per share. That has more than tripled.

#### Meatballs

- **Flavor & The Menu Online**
- May 2, 2019

Meatballs are a comfort food in any cuisine. Today, with a focus on fun, shareable foods, meatballs fit right in. Creative meatballs are showing up on bar menus as well as for snacks.

#### Examples:

Grilled Chicken with Coconut Rice and Chile-Lime Sauce
Chef Khalid Aziz, Cantinho Do Aziz, Lisbon, Portugal
Food & Wine p. 50, May 2019

#### Quotes & Data:

Shipment for plant-based proteins have grown by 32% over the past two years, and the vast majority, 86%, aren’t identified as vegan or vegetarian.
NPD Group
Restaurant Hospitality Online, May 17, 2019

“This plant-based protein growth is not anti-meat, it’s pro-protein. These burgers are now showing up on mainstream restaurants because it really does taste like a burger. In the past with veggie burgers, you knew what you were getting into and didn’t expect a meat flavor. Now you don’t have to give up the taste while still eating less meat. Americans want more choices.”
Darren Seifer, NPD Group
Restaurant Hospitality Online, May 17, 2019
Meats & Poultry

**Meatballs Continued…**

Meatballs made with ground beef and lamb topped with a cumin tomato sauce and Greek yogurt, served in a cast iron skillet.

Ousia, NY
Flavor & The Menu, May 2, 2019

Duck Meatballs with grits, heirloom tomato, Parmesan

*Kettner Exchange, San Diego, Calif.*
Flavor & The Menu, May 2, 2019

**Quotes & Data:**

“Our meatball recipe stems from generations of home recipes passed down to our kitchen. The hint of cumin in the sauce brings a warmth to the flavor that is followed by the soft tenderness of the beef and lamb mixture.”

Ousia manager Enrico Livanos
Flavor & The Menu, May 2, 2019

Menu mentions of meatballs over the last four years have gone up.

Beef meatballs UP 21%
Lamb meatballs UP 20%
Chicken meatballs UP 14%
Datassential
Flavor & The Menu, May 2, 2019
### Appetizers

**Restaurants Stuck on Kebabs and Other Skewers**  
*Nation’s Restaurant News*  
*May 2019*

Food on a stick is attractive and convenient. Larger skewers offer restaurants the opportunity to control portion and cost will creating a satisfying an attractive dish. Operators will continue to experiment with the speared, the spiked and the skewered.

**Examples:**

- Kimchi Arancini – Deep fried risotto balls with kimchi, mozzarella, Parmesan and Sriracha
- Peached Tortilla, Austin TX, Nation’s Restaurant News p. 86
- Pumpkin and Bacon skewers with dill, yogurt, and duck fat
- Peached Tortilla, Austin TX, Nation’s Restaurant News p. 86

### Beverages

**Coffee as a New Daypart**  
*Nation’s Restaurant News*  
*May 1, 2019*

Coffee is part of most people’s morning ritual. It is also becoming a part of the afternoon snack break, increasing overall consumption even more. Specialty coffee creations are a creative treat and boost in the afternoon. Coffee shops are promoting special promotions for the 3-5 o’clock coffee crowd.

**Quotes & Data:**

- There were 3 billion servings of coffee ordered at quick-service coffee shops in the year ended February 2019, up 4% from a year ago.  
The NPD Group  
NRN Online, May 1, 2019

- Iced and frozen coffee drinks account for 6% of afternoon snack occasion, cappuccino 5% and traditional coffee $5.  
The NPD Group  
NRN Online, May 1, 2019
Coffee as a New Daypart Continued...

“As consumer concerns around sugar and sweet foods arises, specialty coffee has become one of the preferred indulgent snacks, treats or rewards at certain time of the day. A lot of people are making room for specialty coffee.”
David Portalatin, Vice President NPD
NRN Online, May 1, 2019

“Coffee places are attractive at different meal occasions. That’s a big part of the success of coffee chains in the restaurant space.”
David Portalatin, Vice President NPD
NRN Online, May 1, 2019

Coffee shops are expanding on par with consumer demand. The number of chain coffee shop units grew 4% from last year to a total of 19,617 units, while independent coffee shops remained stable at 17,078 units, according to NPD’s Fall 2018 ReCount restaurant census.
NPD Group
NRN Online, May 1, 2019

Dayparts

Snack Foods
Prepared Foods Online
May 29, 2019

Consumers in the USA today are letting themselves enjoy snacks both healthy and indulgent, recognizing balance is the key. We all like to reward ourselves with our favorite treats. Manufacturers are making snacks in smaller, individual packages and thinner variations of snack products and adding nutritional ingredients to please every type of consumer.

Quotes & Data:

“The role of snack food is changing in different ways in reaction to Americans’ desire for balance, portable snack foods, and holistic wellness. It’s no longer about depriving yourself of something you enjoy eating. Today it’s about giving yourself permission to eat indulgent snack foods in moderation.”
David Portalatin, NPD food industry advisor
Prepared Foods Online, May 29, 2019
### Snack Foods Continued…

Most consumers consume snacks later in the day. They are often treated as a dinner or late evening snack. However, we see snacking now growing in the morning. This is not surprising since breakfast tends to be eaten on the go and snack foods are quick and portable.

NPD Future of Snacking study
Prepared Foods online, May 29, 2019

“A wide range of savory, sweet, and better-for-you snack foods are now permissible in almost any situation. Snack food manufacturers have figured out ways to offer the permission to enjoy.”

David Portalatin, NPD food industry advisor
Prepared Foods Online, May 29, 2019

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### Desserts

Most of us have a sweet tooth for something. When we hear the word homemade or house made our mouths start to water even more. Home-made cookies, pies, cakes and ice cream are irresistible. Nothing has changed in the crave-ability of these desserts except today they are even more exciting. Cookies are full of healthy ingredients; ice cream flavors expand into the savory while milk shakes are full of “freaky” with ingredients from cereals to gummy bears. Guest are craving pies and cobblers reinforcing the comfort aspect of the menu category. There is nothing like a birthday cake. That will never change!

**Quotes & Data:**

94% of restaurants in the south in our country offer desserts, 93.1% of midwestern restaurants offered desserts 89.5% in the west and 90.9% in the east

Datassential Dessert Study
Restaurant Hospitality Online, May 22, 2019

One in 4 locations make their own cookies and brownies. Cookies are most often made from dough, which is purchased, and bars are mostly purchase frozen and thawed

Datassential Dessert Study
Restaurant Hospitality Online, May 22, 2019
## Desserts

### Desserts Continued…

Ice cream is the most popular dessert for 90% of customers surveyed followed by chocolate chip cookies at 86%.

Datassential Dessert Study
Restaurant Hospitality Online, May 22, 2019

Global flavors are of interest in desserts also with 41% showing interest. French macaroons have increased over 13X on menus over the last 10 years. Other global delicacies include baklava, affogato and beignets.

Datassential Dessert Study
Restaurant Hospitality Online, May 22, 2019

## Global Cuisine in the US

### Fijian Cuisine and Coconut Husk Grilling

Inspired by his childhood upbringing, Fijian Chef, Louis Tikaram incorporates many Fijian techniques at his restaurant, E.P. & L.P. In Los Angeles such as the use of metal stakes to husk and split coconuts. Sun-dried coconut husk can be used like charcoal and provide a great source for grilling meats as they burn very clean and easy without leaving a lot of smoky flavor. The sun-dried husks provide a beautiful light taste to grilled meats and fish.

**Examples:**

- Tuna Grilled Over Coconut Husks and Served with Chile-Lime Mango Salad
  - Chef Louis Tikaram, E.P. & L.P., Los Angeles, CA
  - Food & Wine p. 113, May 2019

- Langoustine and Squid Ink Risotto
  - Executive Chef Joe Flamm, Spiaggia, Chicago, IL
  - Food & Wine p. 114, May 2019

**Quotes & Data:**

"They [Coconut Husks] burn very easily, so you don’t have to wait for the coals to die down, and they impart a really beautiful, light flavor."

Chef Louis Tikaram, E.P. & L.P., Los Angeles, CA
Food & Wine p. 68, May 2019
### Preparations

**One Pot, No Knife**  
*Food & Wine*  
p. 42 - 44  
May 2019

Without a knife and only one pot a satisfying dish can be put together. Ingredients like pickles for example are easy and low effort, yet very powerful and add a ton of flavor to any dish. Sausages and chicken thighs are examples of meats that go great in one pot creations. Recipes like spaghetti can also get a one pot treatment. Chefs are improving classic spaghetti recipes by cooking the pasta in a sauce to infuse it with flavor.

**Examples:**  
Chicken Scarpariello With Pickled Peppers  
Chef Justin Chapple, F&W Kitchen  
Food & Wine p. 42, May 2019

Thin Spaghetti with Tomatoes, Kalamata Olives, Feta and Mint  
Chef Justin Chapple, F&W Kitchen  
Food & Wine p. 44, May 2019

### Sauces & Condiments

**Fish Sauce**  
*Flavor & The Menu Online*  
May 23, 2019

Fish sauce has been used by chefs for years to add the umami aspect to their foods. It wasn’t listed on menus as not to “scare” their diners. Today, times have changed. Diners welcome new, exciting flavors in their foods and savory, sweet and salty fermented fish sauce is one of them.

**Examples:**  
Arctic Char Tostada with salsa macha, salmon roe and caramelized fish sauce vinaigrette  
Chef Daniela Soto-Innes, Cosme, NY  
*Flavor & The Menu Online*, May 23, 2019

Ike’s Vietnamese Fish Sauce Wings, wings marinated in fish sauce and sugar, deep fried, tossed in caramelized fish sauce and garlic, served with pickled vegetables  
*Flavor & The Menu Online*, May 23, 2019
Samin Nosrat’s obsession with salt can be seen in her book and Netflix series called *Salt, Fat, Acid, Heat*. There are a couple of salts in particular that Nosrat favors and they include Trapani Sale Di Gucciardo, Fine Sea Salt, Amabito No Moshio Seaweed Salt, Maldon Sea Salt Flakes and Jacobsen Salt Co. Pure Flake Finishing Salt.

**Quotes & Data:**

“I add it to stocks roasted meats, water for vegetables, and anything fermented. I love the minerally flavor as well as the last refined form” on M. Gilles Hervy Sel Gris

Author Samin Nosrat, *Salt, Fat, Acid, Heat*

Food & Wine p. 18, May 2019

“I love this one because it’s a clean tasting workhorse salt. I keep big jars around for everyday cooking” (on Trapani Sale Di Gucciardo)

Author Samin Nosrat, *Salt, Fat, Acid, Heat*

Food & Wine p. 18, May 2019

“I feel paranoid when I’m in a kitchen without Maldon. Its texture is extraordinary. It’s perfect for last-minute seasoning or sprinkled on chocolate chip cookies.” (on Maldon Sea Salt Flakes)

Author Samin Nosrat, *Salt, Fat, Acid, Heat*

Food & Wine p. 18, May 2019

“This salt is made with hondawara seaweed. I recommend using it in simple applications where you can taste the umami.” on Amabito No Moshio Seaweed Salt

Author Samin Nosrat, *Salt, Fat, Acid, Heat*

Food & Wine p. 18, May 2019

“I add Been Jacobsen’s flaky salt to salads at the last minute, sprinkle it on fish tartare, and use it with ricotta and burrata to lend a nice textural contrast” (on Jacobsen Salt Co. Pure Flake Finishing Salt)

Author Samin Nosrat, *Salt, Fat, Acid, Heat*

Food & Wine p. 18, May 2019
With the summer months quickly coming, we look forward to fresh corn. A comforting vegetable from corn on the cob served at summer picnics and barbecues, to corn casseroles and salads. However, with corn being mainstream and versatile, it is a great way to introduce new flavor profiles. Corn queso, sides, soups and hand-held share-ables. Guests want highly flavored foods and this vegetable can do it.

**Examples:**

**Italian Street Corn:** grilled sweet corn, lightly brushed with sun-dried tomato aïoli, then rolled in ground Parmesan/asiago shavings and dusted with fresh basil

**BBQ Street Corn Salad:** ribbons of crisp green lettuce tossed with kernels of grilled/raw sweet corn, red onion slivers, shredded cheddar, smoked paprika croutons and maple-barbecue dressing

**Corn Fritters** – think regional-American and trending global flavors
Noteworthy Ingredients

Aji Amarillo Chiles	Rau Tam (Vietnamese Coriander)
Kalamata Olives	Little Neck Clams
Heirloom Tomatoes	Langoustines
Sambal Oelek	Cuttlefish Ink
Rau Ram (Vietnamese Coriander)
Green Thai Chiles	Seaweed Salt
Nuoc Cham	Cumin
Piri Piri Chile	Ground Lamb
Chicken Meatballs
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Chef Jeremiah Tower - A
Chef Justin Fields, Bonefish Grill -A
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The Polynesian, New York City, NY
Chef Digby Stridiron, Braata, Frederiksted, St. Croix, Virgin Islands, Latin-M
Chef Louis Tikaram, E.P. & L.P., Los Angeles, CA, Asian-M
Executive Chef Joe Flamm, Spiaggia, Chicago, IL, Italian-M

Flavor & The Menu Online May 23, 2019
Chef Daniela Soto-Innes, Cosme, NY, Latin, M
Chef Andy Ricker. Pok Pok, NY, Portland Ore., Asian-M
Secret Thai, Chalmette, La., Asian-M
Chef Cesar Zapata and Ani Meinhold, Phuc Yea, Miami, Asian-M
Chef Ben Tiatasin. Laos in Town, Washington D.C., Asian-M

Flavor & The Menu Online May 2, 2019
Iron Gate, Washington, D.C., Mediterranean, M
Fausto, Brooklyn, N.Y., Italian, M
Tavernonna Italian Kitchen, Kansas City, Mo., Italian, M
Ousia, NY, Mediterranean-M