

FLAVOR

& THE MENU

BEST OF FLAVOR

BEST OF FLAVOR

124

In this first-annual "Best of Flavor" issue, we asked our readers to share with us a favorite flavor build—one they're most proud of and feel can serve as an inspiration to the industry. We didn't set strict guidelines, so entries could be a consistent bestseller, a winning flavor pairing, a surprise hit, a runaway limited-time offer (LTO), a memorable flavor experience, or an iconic representative of their brand. We reached out to all segments of the foodservice industry, from small independents to large multi-units, from hotels to campus dining, and also included a handful of inspirations from commodity boards.

The level of enthusiasm among our readers in their participation of this issue is telling, and underlines their passion for and proficiency in the detail of flavor. In describing their entry, these contributors pay special attention to the distinctiveness of flavor contrasts and complements,

highlighting the noteworthy surprises and successes in their applications of flavor.

All 125 entries are inspiring and inventive, and also tap into the trending elements on menus today. Perusing this issue, modern flavor commonalities emerge in builds and ingredients: inventive seafood applications, deeper Asian flavor profiles like Korean and Japanese, brilliant veg-centric concepts, creative bowl builds, flavor-packed healthful menu hits, signature beverage concoctions and surprising sweet builds. In all, an inspiring compilation of exceptional flavor experiences.

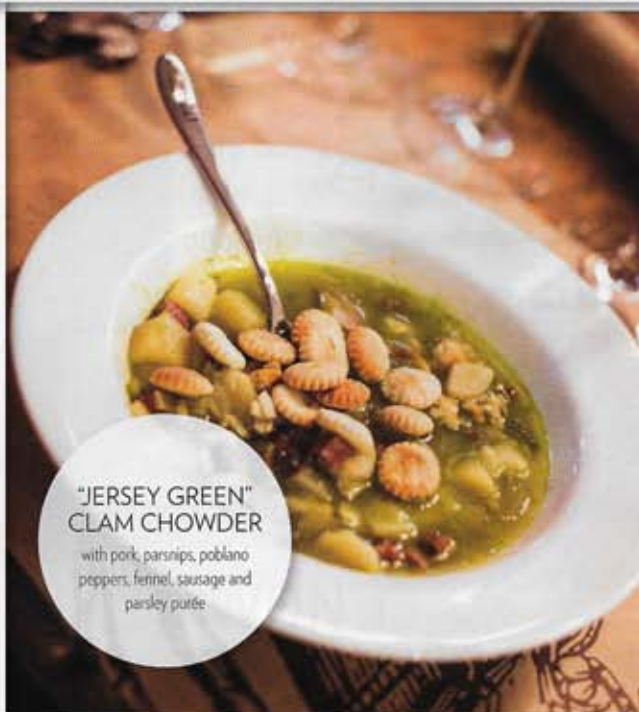
This special "Best of Flavor" edition represents the best flavor ingenuity in the foodservice industry. We're impressed with our readers for their passion and creativity when it comes to flavor. ☺

Green with Flavor

THE BONNEY READ | ASBURY PARK, N.J.

Vast variations in clam chowder make it an ideal menu item for signaturization. They range from light and broth to thick and hearty, or from New England to Manhattan. The Bonney Read's version is green. Executive Chef/Partner James Avery first created this different take on chowder for a pop-up dinner, and now it's a mainstay on the dinner menu. "In this dish, I've done a classical pairing of clams, potatoes and pork, but added my own spin by incorporating parsnips, poblano peppers and fennel sausage instead of bacon," says Avery. And the color? "The chowder gets its bright color from a parsley purée, which is added at the last minute, right before serving."

As with the other chowders on the menu, the texture is more broth-like than creamy or heavy, and the clams are from nearby Sandy Hook, N.J. "Really fresh, good clams taste of the ocean," he says. "All of our seafood is sustainable and as locally sourced as possible." The green chowder also appears on the "Happy-as-a-Clam-Hour" menu.



"JERSEY GREEN" CLAM CHOWDER

with pork, parsnips, poblano peppers, fennel, sausage and parsley purée

BEST OF FLAVOR



Public Relations