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# FLAVOR STORY







The spark is the origin of imagination. It's the source of what's possible. It's the essence of creativity.

Spark is the insider resource for up-and-coming consumer trends and flavor inspirations, and contains the power to excite, enliven, and invigorate your creativity. Using our unique process, we have uncovered new "sparks" that will provide inspiration and translate into winning concepts for your customers.

This year's Spark trend forecasts include tastes from the Japanese late night, Polynesian islands, brunch-time delights, to Arabian souks, flavor enhancing cooking methods, and honoring American culinary classics. By evolving trends from last year's Spark and identifying emerging flavors, Spark is your source for forward-looking trends that are shaping the flavor marketplace.

Ready to get sparked?

"We are thrilled to launch our next round of Spark trends to ignite your creativity and inspire your senses for product development. Bell's trend program has evolved over the years to become a dynamic program that analyzes different data points and generates trend insight for flavor and fragrance predictions and concepts. We are excited to 'spark' your interests!"

KELLI HEINZ | Director of Marketing & Industry Affairs

## SERVICE

We are a family-run business, growing on an ever-expanding global scale. Although we are always adopting and implementing modern tactics and technologies into our practices, providing superior quality and excellent customer service still remains the heart and soul of our company.

## ASSETS

The accredited and prized palates of our culinary chef team are a proven asset for spotting emerging flavors that will drive consumer preferences. Their tireless passion for tasting, analyzing, and determining popular trends is revered as both an art and a science.

## STATS

100+ years of flavor industry experience, coupled with progressive marketing metrics, and data-driven insights backs each prediction we make on what flavors are well on their way to mainstream acceptance. Social science and research analysis are always a part of the recipe we use to determine what is defining modern food and beverage culture.

## INSIGHTS

Value added innovation can be taken to the next level with our unrivaled sensory testing services. This results-driven technology is used for identifying unique product characteristics and discerning product viability conducted by expert panelists that represent a wide range of demographics and category users.

## DETAILS

Our detail-oriented regulatory team works around-the-clock to ensure that our flavors and raw materials comply with the current restrictions and guidelines - covering all stages of production, processing, and distribution. Staying ahead of the ever-changing regulatory environment for our consumers is our top priority.

# Inside the pages of spark

## MEET OUR FEATURED TRENDS:

### LATE NIGHT JAPAN

Brightly lit paper lanterns of urban Japan are shining light on the rise of izakaya and sake cocktails in the U.S. Once the lights begin to dim, Japanese cuisine begins to take on an enticing and tempting flare for those that seek the thrill of the night.

### POLYNESIAN ISLAND HOPPING

Live out your flavor fanta-sea in the island nations of Polynesia. Home to some of the most deliciously exotic dishes by surf or turf, these far-off places are a new horizon for Western palates.

### SLEEP IN, BRUNCH OUT

Start off your lazy weekend right! Oh-so-delicious and social media ready, the latest in brunch fare includes global inspired makeovers, a toast to toasts, and morning libations that will make you wish every morning began at 11 a.m.

### THE ARAB WORLD

The souk markets and medinas of the Arab World have all the ingredients for unexpected flavor balance, with traditional dishes as diverse as the expanse of this ancient corner of the globe.

### TEST KITCHEN

Calling all pyromaniacs, this trend could use your willingness to set all things aflame. Today's chefs are looking beyond conventional cooking prep and practices to make simple staples decidedly different, from ferments to preserves, from sous vide to charred.

### UNITED PLATES OF AMERICA

Home. It is where the heart is, and in many aspects, where the stomach is as well. Across the golden waves of grain and from sea to shining sea, we explore the tastes that make America the beautiful...and the delicious.

LOOK FOR FLAVORS TO INSPIRE YOUR PRODUCT DEVELOPEMENT  
FOOD FOR THOUGHT TO IGNITE YOUR CREATIVITY





# Late Night Japan

Like moths to a flame, hungry souls wandering the city streets of Japan seek out the illuminated lanterns of izakayas, with the promise of some grub and libations to help ease the woes of a long workweek. Once the lights go down in the city, Japanese cuisine takes on a very eccentric and adventurous flare, especially with builds reigning from the menus of the gastro pub-like izakayas. With takoyaki and bonjiri chicken skewers, any kind of fermented or spicy note you desire, and enough noodles to wrap the earth for eternity, one will find themselves propped on their barstool in a zen-like state. And did we mention the honorable sips? With tons of teas and low alcohol cocktails to keep you eating and drinking till the morning rush hour, late night Japan is one for the bucket list.

## BELL FLAVORS

TOGARASHI  
NORI  
MATCHA  
SAKE  
UMEBOSHI  
SAKURA  
ADZUKI BEAN  
YUZU  
KYOHO GRAPE  
PERSIMMON  
RED MISO  
SAND PEAR  
MIRIN  
SHITAKE  
SANSHŌ  
GINGER

## MISO HUNGRY

### OKONOMIYAKI

A customizable savory pancake created by mixing flour and eggs with meat and cabbage. Once grilled, it's topped with green onion, bonito flakes, dried seaweed, and a Japanese mayonnaise okonomiyaki sauce; a sweet and savory Worcestershire based sauce.

### TSUKEMEN

Freshly made ramen noodles served with a dipping broth on the side.

### SHABU-SHABU

Thinly sliced Kobe beef simmered in a beef and vegetable broth hot pot then dipped in ponzu. Served with baby bok choy, spring onion, water chestnut, and mushroom.

### TAKOYAKI

Originally from Osaka, dashi batter is griddled in a specially molded pan filled with pieces of octopus and scallions. Topped with tonkatsu sauce, Japanese mayo, bonito flakes, and seaweed.



## LATE NIGHT SWEET TOOTH

### MOCHI

Chewy-glutinous rice cakes that takes on different traditional and trendy flavors like matcha, cherry blossom, pumpkin, or hakuto peach. One popular savory version brushes the mochi in a mixture of sugar and soy sauce before charring and wrapping in nori.

### MELONPAN

Sweet bun surrounded by a thin layer of sugar cookie dough and filled with anko cream.

### TAIYAKI

A griddled fish-shaped cookie filled with sweetened anko paste, custard, ice cream, or chocolate.

### DESSERT VINEGARS

These sweet and sour vinegars are distilled from unexpected sources including rosehips, blueberries, cherries, and even pomegranates. Served over ice cream, shave ice, or baked goods, drizzling these sauces over a treat makes saving room for dessert a top priority.



## MIDNIGHT IN SHIBUYA

### TOKYO MOJITO

Sake with citrus Ramune soda lightly stirred with fresh lime juice and mint leaves.

### GENMAICHA

Loose green tea and roasted brown rice steeped in hot water.

### CHUHAI

Cocktail crafted from shochu—alcohol distilled from rice, barley, or sweet potato—blended with grapefruit, salted plum, cherry blossom, lemon, or sand pear soda water.



## Food for thought...

Not all miso is created equally. Though all are derived from soybeans and barley or rice, the difference between red, white, and yellow miso depends on it's fermentation time. The longest of the three, red, is often used in braises and stews due to its strong umami flavor, while the subtle flavors of white and yellow add depth to soups and sauces.





# Polynesian

## island hopping

Polynesia exists in many imaginations as a bikini-loving-toes-in-the-sand-ice-cold-cocktail fantasyland. And though the castaway island experience is a particular draw for jetsetters and honeymooners alike, traditional Oceanic dishes and preparations are washing ashore far beyond the Pacific, allowing Western diners to experience the exotic flavors of Polynesia in their own hometowns. With unexpected combinations pulled from the sea and plucked from the vine, the islands are quickly becoming the tastemakers for fresh, clean fare, creating an exciting getaway for taste buds seeking a far-flung twist.

### BELL FLAVORS

PINEAPPLE  
LILIKOI  
PONZU  
TARO  
COCONUT MILK  
GUAVA  
DARK RUM  
SESAME  
MACADAMIA NUT  
KONA COFFEE  
LYCHEE  
FALERNUM  
LI HING MUI  
ROASTED EEL  
ROASTED BANANA LEAF

### THAT'S A WRAP

To retain moisture, heat, and intense flavor, many Polynesian dishes call for ingredients to be wrapped and cooked in tropical leaves. Taro, a plant used from leaf to root on many South Pacific islands, provides an earthy, nutty flavor profile when used as a steamy sachet for meat and vegetable fillings. Banana leaves are used in a similar fashion to impart a subtly sweet, cooked green banana bite.

#### LU PULU OR LU SIPI

Tongan corned beef or lamb, vegetables, and coconut milk roasted in taro leaf.

#### LAULAU

Hawaiian dish of cured escolar and Kalua pork wrapped both in taro and ti leaves.

#### PO'E

Tahitian pudding made from bananas, papaya, or mango with manioc and coconut cream.



### THE DEEP END

#### POKE

Raw Hawaiian fatty tuna (Aku) mixed with shoyu, onions, limu (red algae), toasted sesame oil, chili peppers, and sea salt. Other varieties of seafood and flavorings can be used to create hundreds of variations available in almost every shop on the Islands.

#### POISSON CRU

This Tahitian version of ceviche is compiled of diced ahi tuna in lime juice, cucumber, tomatoes, spring onions, salt, pepper, and coconut milk.

#### OKA

Tuna, snapper, mussels, scallops, or crab combined with citrus juice and topped with green onion, tomato, and cucumber.



### DESSERT-ED ISLAND

#### MALASADAS

Portugese yeast leavened dough, fried and rolled in sugar – often filled with custard, chocolate, li hing mui, or haupia.

#### SHAVE ICE

A large block of ice, finely shaved to a delicate and smooth consistency; served with a variety of flavored syrups and sweet and salty toppings.

#### HAUPIA

Thickened coconut milk paste often used as a frosting alternative on cakes.

#### PANIPOPO

Samoa coconut buns drizzled with condensed milk.

#### PALFALA

Pineapple pockets made from baked sweet dough.



### DRINK IT IN

#### ‘OTAI

Icy blend of coconut milk and pulpy watermelon.

#### PISCOLA

This popular cocktail from Easter Island is a blend of Chilean pisco and cola.

#### POG JUICE

Hawaiian blend of passionfruit, orange, and guava.

### Food for thought...

Crack seed is a snack that consists of dried and preserved fruits. These adopted snacks from China are highly popular in many regions of Hawaii, ranging from pickled apricots, sweet li hing mui (translated to the traveling plum), and dehydrated mango slices.



# Sleep in, Brunch Out

Forget square meals of dry toast, corn flakes, and the occasional scrambled eggs, the most important meal of the day has gotten a fresh start. Though more picturesque than ever, today's breakfast favorites aren't just about looking good, they're also about giving taste buds a wake-up call. From sweet to savory, the breakfast table is reaching audiences with fresh flavors and all-hours availability. With gin and tonic lox, Fat Elvis waffles, and chimichurri eggs on the menu, 68 percent of chefs identify ethnic-inspired breakfast items as a hot trend. And roughly half of diners say that they're enjoying breakfast foods long after noon! Whether brunching, noshing, or late-night snacking, consumers are craving the best of breakfast.

## GLOBAL EGGCELENCE

### KOREAN BREAKFAST BIBIMBAP

Become inspired by the traditional bibimbap for breakfast. A bowl of creamy heirloom grits topped with bulgogi marinated skirt steak, braised collard greens, wood grilled mushrooms, topped with a runny egg and a spicy Korean barbeque sauce.

### SHAKSUKA

Eggs poached in a slow roasted stew of eggplant, tomatoes, chili peppers, and onions spiced with harissa.

### CHILAQUILES VERDES

Crispy tortilla chips thrown into a skillet of simmering salsa verde (until softened), topped with queso fresco, crema, and a sunny-side up egg.

### OATMEAL CONGEE

A traditional Asian dish created by boiling rice with milk or water into a thick porridge, congee is re-imagined with hearty oatmeal, mirin, fresh scallions, savory Lap Cheong, and grilled chicken topped with a quail egg.

## A TOAST TO TOAST

### DOSA

A thin, crispy crepe made from fermented rice and mung bean served with a side of coconut or mango chutney and sambar, a lentil-tamarind broth soup, for dipping.

### JIAN BING

One of Shanghai's most favorite breakfast staples is a deliciously crispy crepe filled with egg, scallions, hoisin, chili paste, and fried wontons.

### SCRAPPLE AND EGG SANDWICH

Crunchy fried scrapple, a pork, cornmeal, and liver pâté, seasoned with black pepper, allspice, sage, and cloves, served on toasted white bread with melted American cheese and a fried egg.

### TOAST TOPPERS

- Fried chicken and eggs on buttery brioche with maple syrup
- Fresh duck egg served over pastrami and melted Swiss on toasted rye
- Smoked trout with pickled onion, capers, and tomato on pumpernickle
- Creamy ricotta topped with sour cherry jam and chopped tarragon on baguette



## FROM SNOOZING TO BOOZING

### MICHELADA

A Mexican inspired beer cocktail prepared with beer, lime juice, spices, and often tomato juice.

### BOURBON JAM

Barrel-aged bourbon, blackberry jam, lemon, and wildflower honey.

### PIMM'S CUP ROYALE

This cocktail was created for those who like to feel the buzz during the brunch-time hours. A perfectly boozy crafted combination of Pimm's No. 1, Cognac, peach liqueur, Champagne, orange bitters with a splash of homemade lemonade. Garnished with a fresh slice of cucumber and sprig of basil.

## RISE AND GRIND

### VIETNAMESE ICED COFFEE

Stronger, bitter robusta beans are roasted with butter and fish sauce to provide a unique flavor profile. May be served sweetened by adding condensed milk.

### SHISO & HIBISCUS TEA LATTE

Shiso, a pungent combination of basil, anise, and spearmint, with fruity-floral hibiscus flower steamed milk.

## BELL FLAVORS

GRUYERE  
SOURDOUGH  
SPICY HONEY  
ASSAM TEA  
BLACKENED CHERRY TOMATO  
RYE  
BRIOCHE  
GOCHUJANG  
MAPLE  
CHAMPAGNE  
STROOPWAFEL  
TOASTED PARMESAN  
QUINCE  
PLUOT  
BUTTERMILK





## BELL FLAVORS

- SHISH KAFTA
- BERBERE
- MAHLAB
- HAWAJAT
- QISHR
- TURKISH TEA
- OLIVE
- PRESERVED LEMON
- POMEGRANATE MOLASSES
- HIBISCUS
- LOOMI
- ORANGE BLOSSOM
- SAFFRON
- CARDAMOM
- PISTACHIO
- MOROCCAN MINT

# The Arab World

Crisscrossing the winding markets of the Arab world, one is sure to stumble upon nooks of crowded tables packed with baskets of vibrant marigold petals, dark threads of saffron, red and fatty goat meat, and sachets of fragrant exotic teas. From the tip of Northern Africa, across the Arabian Desert, and to the banks of the Mediterranean Sea, the geographical diversity of the Middle East creates a variety of flavor possibilities and application opportunities. And as citizens of Arab nations continue to migrate across the world, these delicate, complex, spicy, and surprisingly compatible flavors will begin to find new homes in old dishes, far beyond the walls of ancient Medinas.

## SPICE WORLD

### BERBERE

This vibrant spice blend pretty much contains the whole cabinet; it consists of fenugreek, paprika, ground ginger, cardamom, coriander, nutmeg, garlic and onion powder, garlic cloves, cinnamon, and allspice.

### SUMAC

With a sour and lemony zest, sumac adds a pop of color and bright tang to rubs, salads, and dressings for a complex bite.

### DUKKAH

A nutty mixture of hazelnuts, sesame seeds, coriander, and cumin blended with other sweet and savory spices such as thyme, mint, and peppercorns. Dukkah is often used to bread meats or mixed with oil as a dip for bread.

### NIGELLA SATIVA

This small, black seed is often used in root vegetables and flatbreads for its mild, onion-like flavor.

### BAHARAT

A spice mixture of black pepper, cardamom, cloves, cinnamon, allspice, and nutmeg.



## MECCA OF ALL MEALS

### ZA'ATAR MANAKEESH

A Levantine staple, manakeesh is a stone-roasted flatbread brushed with a mixture of olive oil and Za'atar, a blend of thyme, sumac, and toasted sesame seeds, served with lebneh.

### SHAWARMA

Meat marinated in a variety of spices and roasted on a vertical broiler, then sliced thin, griddled, and served as an entree or as a sandwich stuffed with Jerusalem salad, toum, sumac onions, and pickles.

### KABAB BIL KARAZ

Aleppo's specialty dish of minced lamb meatballs stewed in sweet and sour cherries and baharat. These sour black cherries known as St. Lucy's cherries, reign from the outskirts of Aleppo.

### LAMB HANEETH

Lamb shank braised in a traditional tandoor oven with pepper, cumin, turmeric, tomato, bell peppers, raisins, sliced onions, and garlic served on a bed of basmati rice cooked with toasted almonds and rose water.



## JUST SOME SULSA

### YEMENI GREEN S'HUG

A spicy green chili sauce with fresh cilantro, parsley, garlic, and coriander.

### TAHINI

A paste of ground toasted sesame seeds.

### TOUM

An emulsion of fresh garlic, lemon juice, and oil.

### MUHAMMARA

This Syrian spread is a puree of roasted red pepper, walnuts, and pomegranate molasses.

### AMBA

A mango and vinegar sauce commonly served in Israel.

### HARISSA

This North African chili paste is often a blend of smoked Tunisian Baklouti and serrano peppers, garlic, coriander, tomatoes, and occasionally rose petals.



## DRINK UP, COOL DOWN

### KARKADEH

Hot or cold tart tea made from the bright red sepals of the Hibiscus flower.

### JALLAB

A grape molasses, date, and rose beverage topped with chopped pine nuts and raisins.

### TURKISH COFFEE

Finely ground coffee beans are simmered in a cezve and served unfiltered with sugar. Once the grounds have settled, it is ready to drink.

## WE ALL SCREAM FOR HALWAA

### BASTANI

Ice cream made from eggs, sugar, rose water, pistachios, vanilla, saffron, and milk.

### KUNAFEH

Semolina dough and phyllo pastry soaked in simple syrup, stuffed with Nabulsi cheese, and topped with mangoes.

### TAMR

Sweetened dates filled with honeyed goat's cheese and nuts.



# Test Kitchen

Earth. Wind. Water. Fire. Welcome to the elements of test kitchen. In this kitchen, there are no culinary school guidelines, just chefs (professionally trained and those not even close) bringing fresh ideas, modern and old-world techniques, and a globally influenced pantry out to play. The pressure of the monotonous daily dine (sous vide pressure that is), is creating this movement of an unconventional, why-not stylization of cooking. Keeping diners fully engaged in every aspect of their dining experience, so go ahead and meet all of the elements that accelerate, layer, and amplify every sensation of taste.

## WATER

PICKLED/ SOUS VIDE/ BRAISED

Water is an element we can't live without, especially when it comes to these old and new cooking techniques.

### PICKLING

Once used as a survival technique of preserving ingredients for longevity, today is being used with an explorative conquest of new flavor profiles. With a balance of time, brine, or vinegar, the absence of oxygen, spices and "will-try-anything-once attitude", you can turn almost anything into pickled perfection.



Water Flavors:

Pickled Watermelon Rind |  
Braised Beef | Pickled Ramps

## SOUS VIDE

If a Jacuzzi and a vacuum had a baby, it would be the sous vide. Taking home kitchens by storm, this precisely controlled cooking method allows the cell walls of any ingredients not to burst, allowing many cooks maximize flavor while maintaining the integrity of its natural texture.

### BRAISING

We praise those that braise, using every element of the cooking process from the juices, crispy browned bits, and a variety of home made broths. Thought meat owned this corner of the kitchen? Think again, braising vegetables adds flavor complexity sure to delight even the most discerning veggie aficionado.

## FIRE

CHARRED/ FIRE ROASTED/  
BURNT/ WOOD-GRILLED

Give the Maillard reaction a round of applause as hot embers and coals have chefs and home cooks achieving the salty, savory, smoky umami that comes with a little char.

### WOOD-GRILLING

Step up your grilling game and add some smoky brilliance to your next BBQ endeavor. Wood chips and chunks such as mesquite, hickory, and pecan can infuse bold flavors, from nutty to spicy, for all types of meats, vegetables and fruits.

### BURNT/CHARRED

Go ahead, burn it like you mean it. Getting a good char on your meats, fruits, and vegetables alike can add great bitter, caramelized, smoky, and nutty notes making your dish all together more interesting.



Fire Flavors:

Charred Onion | Burnt Sugar |  
Blackened Clove | Grilled  
Pineapple



## AIR

SMOKED/ ROASTED

Wind, smoke, and the rising sun are accelerating the flavor complexity of ingredients.

### SMOKE

Smoking ice cubes, yogurt-based salad dressings, cocktails, herbs; even sugars are infiltrating the specialty food space and enticing menus across the country. Smoked sugar can be created by cold-smoking granulated raw sugar with charred oak, hickory, or cherry wood.

### ROASTING

Hot air envelopes meats and vegetables, cooking them evenly on all sides while creating deep caramelization and flavor.



Air Flavors:

Smoked Butter | Caramelized  
Shallot | Smoked Vanilla |  
Roasted Chicken

## EARTH

FERMENTED / CAVE AGED /  
CURRED

Want to hang out and grow old together? No? That's ok. Here are some flavors that do.

### DRY-CURING

Using sodium nitrate, curing salt, and a blend of other spices, fermenting meat for your own charcuterie board will have you hooked.

### FERMENTING

Food purists have long utilized salting, hanging meat, microbes, and storing cheese in cool, dry cellars. Many believe that giving food the time to break down and ferment without heat or human intervention delivers a deeper, truer flavor experience.

### CAVE AGED

All you need is a cool environment with high humidity and a healthy breeze to help aide in the aging process. Don't have a cave in the backyard? Good thing there are many mini devices that stimulate the elements of a dark, flavorful cave.



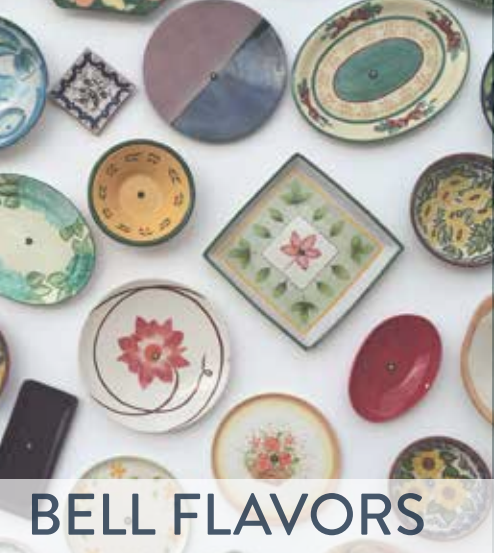
Earth Flavors:

Preserved Lemon | Kimchi |  
Cave Aged Bleu Cheese

## Food For thought...

Chef Dan Barber of Blue Hill at Stone Barns recovers commonly squandered ingredients at his wastED pop-ups for a more sustainable menu. Recent items include a luscious vegetarian cheeseburger made from cold-pressed juice pulp, a rich meatloaf made from deeply flavorful organ meats, and cherries fermented with yogurt whey to create notes of honey and spices.





# UNITED PLATES OF AMERICA

Most people can agree that even the greatest chefs in the world can't recreate the taste of home. But that flavor, that feeling, is entirely contingent on where you come from. If you're from New England, you may think all Nashville hot chicken tastes the same, but you know the difference between a Maine and Connecticut lobster roll—and likely have an opinion about where to find the best one. A Chicago-style hot dog may be a foreign treat for a Pacific Northwest local, but for a Windy City native, it's a convenient street-side meal. Life from state to state has never been more accessible, and regional favorites are finding their way onto menus far from home. With local sourcing and regional food traditions on the rise, it's time to take the taste of home on a cross-country tour.

## MOVING WESTWARD

From the untouched frontier of Alaska to the tip of the Baja Peninsula, this coast combines fresh spices with unexpected proteins to create wild wild western flavor.

### HATCH CHILE CHRISTMAS BURRITO | Albuquerque, NM

Burritos stuffed with steak and Chihuahua cheese and covered in both mild red and spicy green chile sauces—Chile Colorado and pork green chile. Chile Colorado is a mild red sauce made from dried New Mexico chile, garlic, cumin, and chicken broth. Pork green chile is more of a stew made of tomatillo, hatch green chile, and pork.

### SOPAPILLAS | Alamosa, CO

Sweet fry bread drizzled with honey and/or cinnamon sugar.

### SANTA MARIA TRI-TIP BARBEQUE | Santa Maria, CA

Tri-tip rubbed with salt, garlic, and black pepper grilled over red oak woodchips for an intense smoky flavor.

### DATE SHAKE | Palm Springs, CA

Sweet dates and chopped walnuts blended with cinnamon and ice cream.

### ROSEMARY JUNIPER GIN FIZZ | Portland, OR

Lemon, juniper berries, blackberries, and rosemary sprigs stirred with soda water, gin, and honey.



## NOT-SO-PLAINS

Known for beef, potatoes, and lots of corn there are bold flavors to discover in America's heartland.

### JUNE BERRY PIE | Bismarck, ND

Juneberries, known locally as service or Saskatoon berries, sliced almonds, toasted coconut, lemon zest, and burnt sugar.

### HOT BROWN | Lexington, KY

Oven-broiled open-faced turkey sandwich on toasted white bread, covered in a béchamel Mornay and parmesan cheese.

### BOSTON COOLER | Detroit, MI

Sweet and spicy ginger ale and ice cream float.

### KRINGLE | Racine, WI

A large ring shaped, flaky pastry stuffed with sweetened fruits, nuts, or cheese, that can be shared with many.



## SWEET SOUTHERN COMFORT

This zesty slice of the country is often considered the "home" of homestyle American fare. Rich, savory, and oh-so-sweet, the South is serving up traditional goodness in innovative applications.

### NASHVILLE HOT CHICKEN | Nashville, TN

Crispy buttermilk fried chicken tossed in a spicy sauce, made with fryer oil, cayenne, and secret spices; served atop white bread with pickles.

### MUSCADINE WINE | Macon, GA

Fermented scuppernong grapes, served chilled and consumed out of mason jars (if we are going for authenticity).

### COUNTRY CAPTAIN | Beaufort, SC

Home-style curried chicken stewed with bell peppers, tomatoes, almonds, and golden raisins, seasoned with Madras curry powder served over rice.



## NEW NEW ENGLAND

The Northeast is the place for both deep-rooted traditional dishes and experimental plates.

### YORKSHIRE PUDDING | Middletown, NY

Puffy, savory popover served alongside roast beef and gravy.

### PORTUGUESE SAUSAGES | Fall River, MA

Aged and cured pork sausages, such as linguica and chourico. Two variations of garlic and paprika seasoned pork from Portugal.

### SHOOFLY PIE | Lancaster, PA

Traditional Pennsylvania Dutch molasses pie in a brown sugar crust.

### RASPBERRY LIME RICKEY | St. Michael's, MD

Raspberry syrup and lime wedges rough-blended with chilled club soda and gin or vodka.

## BELL FLAVORS

### WEST

KALE  
RAINIER CHERRY  
ROASTED GARLIC  
CEDAR  
CASCABEL CHILE  
MASA

### MIDWEST

SWEET CORN  
BOURBON  
VENISON  
MOREL  
RAMP

### SOUTH

PAW PAW  
DARK ROUX  
COUNTRY HAM  
TOBACCO  
SWEET TEA

### NORTHEAST

MAPLE  
CONCORD GRAPE  
SHELLFISH  
ROOT BEER/BIRCH BEER