



for awakening the senses and rejuvenating the palate. It's the time of year when the freshest flavors in the natural world come into season and new life is given to fresh fruit, berries, herb and floral flavors.

As nature bursts into life, so does a vibrant portfolio of fresh and seasonal tastes that define the essence of spring cuisine. Spring flavors offer a harmonious blend of light, refreshing and aromatic notes that celebrate the arrival of sun-filled days.







fruit / berry

Dragon Fruit
Raspberry
Blue Raspberry
Strawberry
Mango
Cherry

Green Apple
Peach
Tomato
June Plum

early, tropical fruit native to the Caribbean

Orange

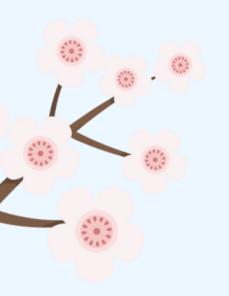






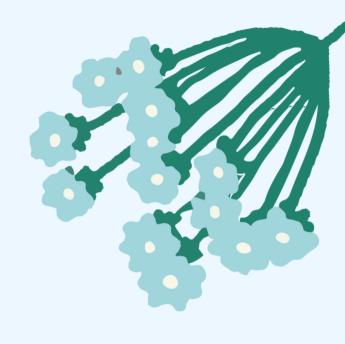






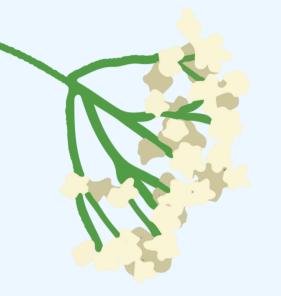






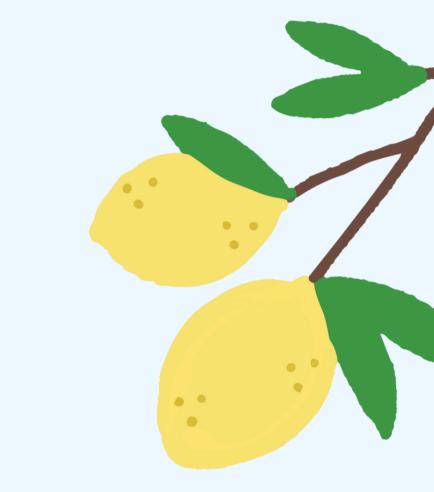






herbs

Parsley
Radish
Lemongrass
Basil
Rosemary
Dill



citrus

77

Lemon Lime







beverages ALCOHOLIC

Espresso Martini
Martini
Mead
Tequila
Basil-infused Vodka Lemonade

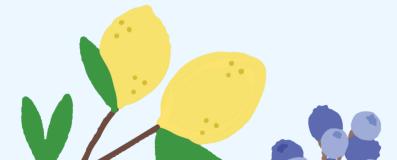
Mint Julep
Blueberry Lemonade

daquiri, margarita

Dirty Shirley
Lemon Poppyseed Drop
Cottontail Margarita

coconut margarita with marshmallow and coconut rim











beverages ALCOHOLIC

Rosemary Lemonade Banana Brunch Punch

banana, orange juice, lemonade

Cranberry Limeade
Iced Melon Moroccan Mint Tea

moroccan mint tea and honeydew agua fresca

Peach Smoothie
Arnold Palmer
Matcha
Mushroom Coffee

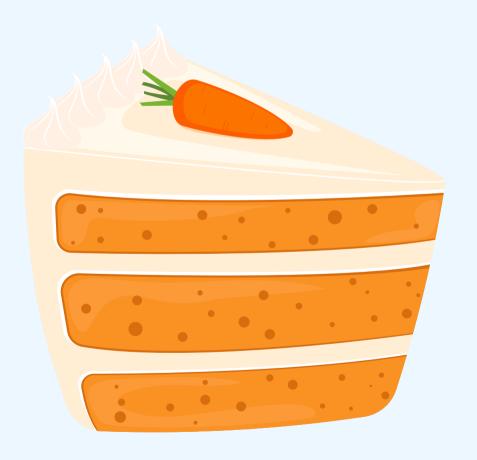






dessert / confection

Carrot Cake
Marshmallow



CHOCOLATE

Hazelnut
Caramel
Salted Caramel
Praline
Almond
Nougat
Truffle
Bourbon Blossom
Sea Salt





Hickory
Smoky
Spicy
Matcha
Nori

dried seaweed

Black Garlic Green Chili





The Spring Flavors

listed here have been divided into tonalities and categories we specialize in and offer exceptional taste solutions for.

CONTACT US

for more information or additional seasonal inspiration.



