EMERGING
EATS
Saffron latte
Image from Shutterstock
Q3 2020
Most Americans are familiar with the round, beige chickpea, but garbanzo beans also come in black, green or red colors. These vibrant legumes can be used in much the same way as traditional beige chickpeas, creating strikingly colorful hummus or dried and served as snacks.

On the Menu

Wood Fired Pita
served with marinated ahi tuna, green chickpea hummus, urfa and mint

Pacific Standard Time in Chicago
Duck Nduja Sausage
pickled duck tongues, crispy cici noodle, black chickpeas, juniper and arugula

Table, Donkey and Stick in Chicago
Green Chickpea Hummus
with Aleppo pepper and olive oil

Vidrio in Raleigh, N.C.
FISH AND SEAFOOD MEATBALLS

Common in China and Nordic countries, fish balls turn the concept of a traditional meatball on its head by spotlighting fish or seafood ranging from whitefish to crustaceans. Like in beef and pork meatballs, the fish or seafood is shredded, ground or pureed and shaped with other add-ins.

On the Menu

Swordfish Meatballs with tomato fondue and pickled chiles
Cira in Chicago

Tinapa Croquetas deep-fried smoked fish balls
Tsismis in New York City

Crab Polpette with peppadew pepper aioli
Cicchetti in Charlotte, N.C.

11. Espelette Pepper—French medium-hot chile
12. Ethnic French Toast—international versions of the eggy bread dish
13. Fideo—short, thin noodle used in Latin dishes
14. Fish and Seafood Meatballs—ground fish or seafood rolled into small balls and cooked
15. Fruit Soup—appetizer soup spotlighting fruit
16. Gazoz—Israeli soft drinks
17. Grass Jelly—East Asian jelly-like dessert
18. Haminado Egg—Sephardic Jewish-style egg
19. Korean Pepper—long, slim, mild chile from Korea
20. Lumache—Italian shell-shaped, hollow pasta
Operators are taking the salt-cured roe delicacy into the plant-based realm by creating similarly shaped garnishes from fruits or vegetables. This follows on the trend of other plant-based products in the market, from plant-based beef burgers to plant-based fish.

**On the Menu**

**Scallop Crudo**
with lime caviar, sea ash and Buddha’s hand
Orfano in Boston

**Roasted Chicken**
with sweet peppers, eggplant caviar and paprika jus
Audrey at the Hammer in Los Angeles

**Vegetable Tartine**
rustic toast topped with eggplant caviar, grilled and roasted vegetables, arugula and pesto vinaigrette
Gabi in Philadelphia

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21. Makgeolli—sparkling Korean rice wine
22. Manuka Honey—earthy, aromatic honey produced from the manuka tree
23. Mastiha—Greek spice or digestif known for medicinal benefits
24. Mbongo Tchobi—Cameroonian spicy black stew
25. Mojama—Spanish dried salt-cured tuna
26. Nontraditional Cheesy Desserts—desserts featuring cheese beyond familiar cheese plates and cheese-infused cakes
27. Palo Santo—Yucatan edible tree bark with functional benefits
28. Plant-Based Bolognese—classic Italian pasta sauce sans meat
29. Plant-Based Caviar—roe-like fare made from fruits and vegetables
30. Purple Mustard—edible wild greens with earthy, musky flavor
31. Roasted Radish—baked version of the root vegetable that’s typically served raw

32. Rock Candy Cocktails—drinks topped with the sugar candy on a stick

33. Sabich—Israeli pita sandwich

34. Saengchae—spicy Korean radish salad

35. Safflower—herbaceous, thistle-like plant

36. Saffron Drinks—beverages featuring the aromatic red spice

37. Seafood Ragu—traditional Italian pasta sauce that swaps meat for seafood

38. Shipka Pepper—hot Bulgarian chile

39. Simit—Turkish sesame-encrusted bagel

40. Singani—Bolivian distilled liquor

Saffron, the expensive threaded spice used mainly as a seasoning or coloring agent in food, is now moving to the beverage side of the menu. Operators are featuring the recognizable flavor in both nonalcohol and adult beverages, namely in liqueurs for the latter.

On the Menu

Muse + Metta Kombucha mango chili saffron flavor
Easy Bistro & Bar in Chattanooga, Tenn.

Silk Road Apologue saffron liqueur, Tattersall gin, Bonanto aperitif and Dolin Blanc Table, Donkey and Stick in Chicago

Devil in the White City cardamom saffron liqueur, coconut milk and vanilla
Vermilion in Chicago
Typically, wine-based vinegars are sold with basic descriptors such as red wine vinegar, white wine vinegar or Champagne vinegar. Currently trending are wine vinegars spotlighting more specific varietals, such as Barolo vinegar, to appeal to those who prioritize transparency and premiumization.

On the Menu

41. Soy Cocktails—adult beverages made with soy-based sauces

42. Specified Wine Vinegar—red or white wine vinegar that specifies the varietal

43. Tabil—Algerian/Tunisian spice mixture

44. Tallow—rendered beef or mutton fat

45. Tarator Sauce—Lebanese mixture of tahini, lemon, garlic and parsley

46. Tardivo Radicchio—Italian bitter heirloom plant

47. Tom Yum Beyond the Bowl—classic Thai dish inspirations beyond soup

48. White Sweet Potatoes—variety with golden skin and white flesh

49. Xato—Catalan nut and vinegar sauce

50. Yarrow—herbaceous flowering perennial

Salt Roasted Chicken with porcini, radicchio tardive and Barolo vinegar
Via Locusta in Philadelphia

Insalata di Castelfranco heirloom chicory salad, sliced apples, toasted walnuts, shaved caciocavallo di podolicia and negroamaro vinaigrette
Cicala at the Divine Lorraine in Philadelphia

Harvest Moon cognac, sparkling wine, cinnamon, cherry, lemon, black pepper and cabernet vinegar
Billy Sunday in Chicago
So, what’s next?

Do you have questions on this report or want more information about other vital topics? Reach out to your Technomic team today

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