



Spring is the Season

that brings a wave of fresh inspiration to the palate as the world thaws and blossoms. This season is all about crisp, bright, and aromatic flavors that reflect the energy of new beginnings. Think juicy berries, tender herbs, citrus zests, and subtle floral notes—ingredients that add a refreshing lift to everything they touch.

Spring flavors are a celebration of lightness and renewal, perfectly suited for creating dishes and beverages that feel as vibrant as the season itself.

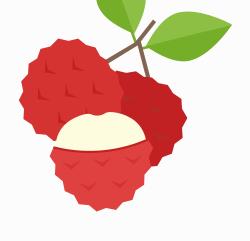












fruit & berry





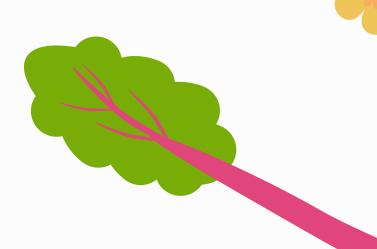
Rhubarb
Pear
Passion Fruit
Lychee

Rambutan
Prickly Pear
Apricot
Blueberry





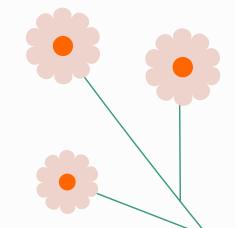














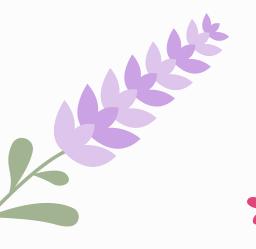


Lilac
Elderflower
Hibiscus
Orange Blossom

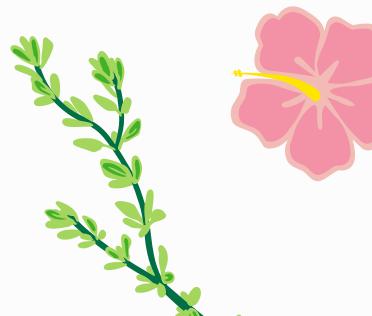
herbs

Mint
Thyme
Rosemary
Basil

















citrus







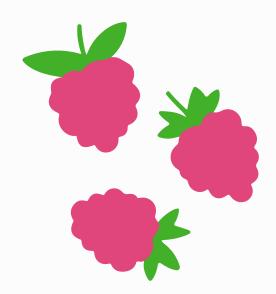














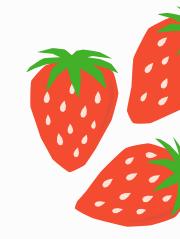






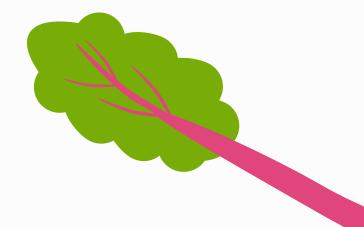


Lychee Elderflower Martini
Raspberry Lemon Drop
Strawberry Basil Gin Sour
Cucumber Wasabi Martini
Rhubarb Gimlet
Kombucha Sangria

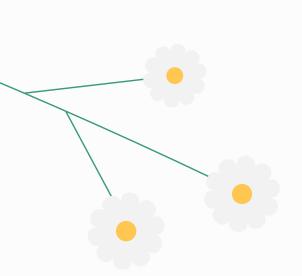
















non-alcoholic beverages

Coconut Lavender Lemonade
Chamomile Honey Mocktail
Iced Lavender Cream Matcha
Clementine Cream Soda
Iced Cherry Chai



















sweet goods

Pistachio Vanilla Bean **Key Lime Pie** Lemon Meringue Caramel

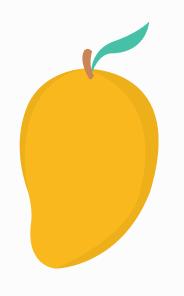
Ruby Chocolate Milk Chocolate Hazelnut



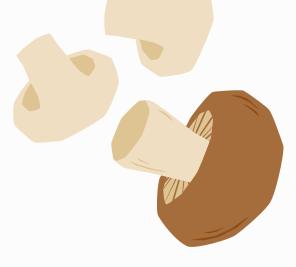














savory



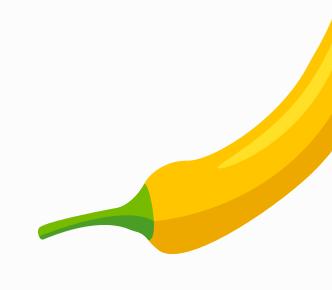


Pink Peppercorn
Umami
Mango Chili
Aji Amarillo
Matcha





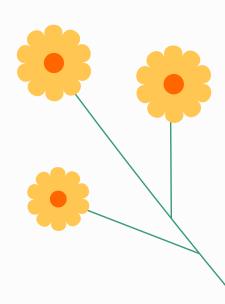












The Spring Flavors

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.





