

♥ **35%**
of menu listings this
quarter included
chocolate!



HIGHLIGHT:

A third of this quarter's dishes contained chocolate! While most chocolate mentions were unspecified, we see a diverse use of white, milk, and dark chocolate along with cocoa powder and cocoa nibs.



THINGS THAT CAUGHT OUR ATTENTION:

sunflower,
sunflower seeds

bees were all the buzz
this summer: honey,
beeswax, bee pollen

olive oil

candied cocoa nibs

Menu Watch



Our latest quarterly look at seasonal dessert menus captured individual dessert listings from a selection of restaurants around the US and Canada

32 restaurants
102 individual dessert listings
chocolate appeared 36 times!

Closing out the summer months, we see familiar seasonal flavors like lemon and berries, as well as a significant representation of figs, a late summer favorite. Predominant flavors such as chocolate, vanilla, and caramel top the list, but we also see a surprising rise for a typically less common dessert ingredient: olive oil.

Olive oil was by far the most used savory element this quarter, beating out other entries in this category such as bacon, miso, and tamari. From Mintel GNPD, product launches from the past few years in North America show olive oil as a featured ingredient in ice cream, pies, cheesecake, and even truffles!*

*Mintel GNPD accessed 9/27/24

TOP 10 FLAVORS # OF MENU MENTIONS

chocolate	19
vanilla	15
caramel	14
honey	12
peach	11
fig	9
meringue	8
berry, lemon	7
hazelnut, olive oil, pecan	6
cherry, coffee, strawberry, pistachio	5



RECIPE IDEAS

1. Honey and olive oil cake, fig compote, white chocolate crème anglaise
2. Triple berry pavlova, lemon zest sabayon, milk chocolate ganache drizzle
3. Cherry and dark chocolate layered mousse, white chocolate crème Chantilly, candied pistachios, salted caramel drizzle