



TRENDS

FALL 2025 NEWSLETTER

**BEYOND PUMPKIN SPICE
UPCYCLED INGREDIENTS
AUTHENTIC MEXICO CITY
FALL SALADS**

FALL 2025

AT A GLANCE



EMBRACE FALL FLAVORS

Apples, pears, cinnamon, caramel...there's more than pumpkin on the menu!



BEYOND FIELD TO FORK

Chefs are reducing food waste by repurposing scraps, skins, peels, and pulps.



FROM STREET CART TO FINE DINING

This year is seeing the rise of authentic dishes from Mexico City.



HARVEST BOWLS

Comfort food extends to salad menus this season.



**PEAR &
GINGER**

PUMPKIN WHO?

EXPANDING FALL MENU HORIZONS

Each year trendcasters predict the end of pumpkin spice, and each year it continues to reign. But who says that's the only flavor on the menu? Other emerging fall flavors call out to customers who embrace this seasonal shift.

- **Starbucks** started it all, but that doesn't mean they haven't added to their repertoire with offerings like pecan crunch and caramel apple spice.
- **The Cheesecake Factory** is featuring the unique citrus notes of yuzu in cocktails such as the yuzu crush and the yuzu drop (an modernized version of the classic lemon drop).
- **Tim Horton's** serves the Apple Cider Timbit, a bite-sized donut with deep apple notes, while **Dunkin' Donuts** has brought back the Braided Apple Pie and the marshmallow flavors of Cereal 'N Milk Latte.
- **Boozehounds** goes global with the Filipino-focused fall dessert bibingka, a coconut rice cake made with macapuno and bright purple potato cream.

**COZY
FLAVORS**





CONDIMENTS

GARLIC- & ONION-SKIN
INFUSED OILS
IMPERFECT BERRY JAM
TOMATO PEEL/CORE
KETCHUP
CELERY PULP
VINAIGRETTE

CHIPS & CRACKERS

BEET PULP
POTATO PEELS
OVERRIPE
BANANAS
IMPERFECT KALE
LEAVES

SAUCES

CARROT TOP PESTO
CILANTRO ROOT
CHIMICHURRI
ALLIUM CONSOMMÉ
PARSELY ROOT
CHERMOULA

PICKLES

WATERMELON RINDS
BROCCOLI STEMS
CABBAGE CORES
GREEN TOMATOES

SIMPLE SYRUPS

CITRUS PEELS
FENNEL FRONDS
BASIL & MINT STEMS
CUCUMBER SKINS

POWDERS

IMPERFECT BERRIES
BUTTERFLY PEA
FLOWERS
PINEAPPLE JUICING
PULP
BEET SKINS

In today's foodservice environment, every dollar counts—so maximizing and cross-utilizing ingredients can turn trash into revenue.

WASTE NOT, WANT NOT

THE TASTE OF CDMX

MEXICAN CUISINE BEYOND THE FAMILIAR TEX-MEX STYLE

Chefs and foodies are turning to the authentic flavors of Mexico's capital, where the regional flavors of the country merge. Ancient recipes are shaping modern menus, drawing fans around the globe.



- Fine dining chefs are embracing the hi-low trend by reinterpreting street-style dishes, like albondigas, elotes, and chile rellenos.
- Tlacoyos, tlayudas, and huraches made with blue corn masa are piled with ingredients like black beans, mushrooms, nopales, zucchini, radishes, and a variety of chile-forward salsas.
- Sophisticated tamales are being wrapped with banana leaves and hoja santa and topped with rich mole sauces, funky huitlachoche, crunchy jicama, and smooth guacamole.
- Desserts are moving beyond the expected offerings, using native fruits like guava, tamarind, cherimoyas, sapotes, tejocotes, and prickly pears.
- Mezcal reigns cocktail menus, especially the trendy margarita al pastor with pineapple and Serrano chile flavors.

**STREETWISE &
AUTHENTIC**

HEALTHY HARVESTS

SHOWCASING AUTUMN

Fall salads feature the best of the season's produce, from crisp apples and juicy pears to vibrant roasted root vegetables and hearty greens. Combine robust ingredients with earthy flavors to craft seasonal bowls that diners are craving.

GREENS

RSS SHREDDED KALE
RSS HARVEST CRISP
BLEND
RSS BISTRO BUTTER
BLEND
MFC ARTISAN
ROMAINE

PRODUCE

HARD SQUASHES
MUSHROOMS
BRUSSELS
SPROUTS
FIGS

TOPPINGS

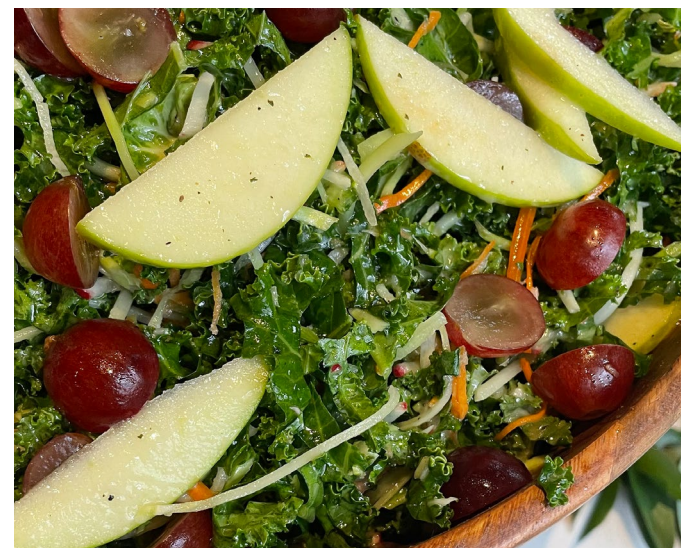
GARBANZO BEANS
TOASTED SEEDS
CORNBREAD
CROUTONS
POMEGRANATE
SEEDS

THE HOT LIST



- Experiential dining
- Social media-targeted recipes
- Super-sized salads
- Hispi cabbage
- Musubi
- Aperitivo bars
- Sourdough
- High-quality take-out
- Adaptogens
- Indulgence
- French onion pizza
- Protein-infused drinks
- Crunch
- Miso sweets
- Ozempic portions
- "Kidulting"
- Aji amarillo chiles
- Chestnut + citrus
- Mezcal cocktails

- Floral notes
- Tomato leaves
- Tangy flavors
- Indigenous American cuisine
- Swicy combos
- Celebrity-inspired drinks
- Food trucks w/table service
- Pistou
- Ginger teas
- Retro snacks
- Preserved lemon condiments
- Adobo
- Pumpkin + chile peppers
- Black lime
- Small menus
- Pizza bao buns
- Asian condiments
- Elderberries
- Reducing food waste with AI



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FRESH CROP

A weekly rundown of the fresh produce market including prices, supply levels, and quality.

TRENDS

Forecasts what is on the culinary horizon four times per year.

SOURCES:

Datassential
Eater
Flavor & The Menu
Foodservice Director
Friday Feed
Nation's Restaurant News
ProChef Smartbrief

Produce Bluebook
QSR Magazine
Restaurant Business
Restaurant Hospitality
Restaurant Smartbrief
The New York Times

