FRESH ORIGINS®

FALL TREND GUIDE 2026

HOW TO INCORPORATE THE SEASON'S TOP TRENDS ON YOUR MENU



Shiso Green Leaf, Garlic Flower on Lamb Carpaccio, Charred Leek and Black Ant Ash, Olive Oil Caviar, Smoked Garlic Aioli

Chef Ben Diaz

FRESH ORIGINS MicroGreens®









FRESH ORIGINS®

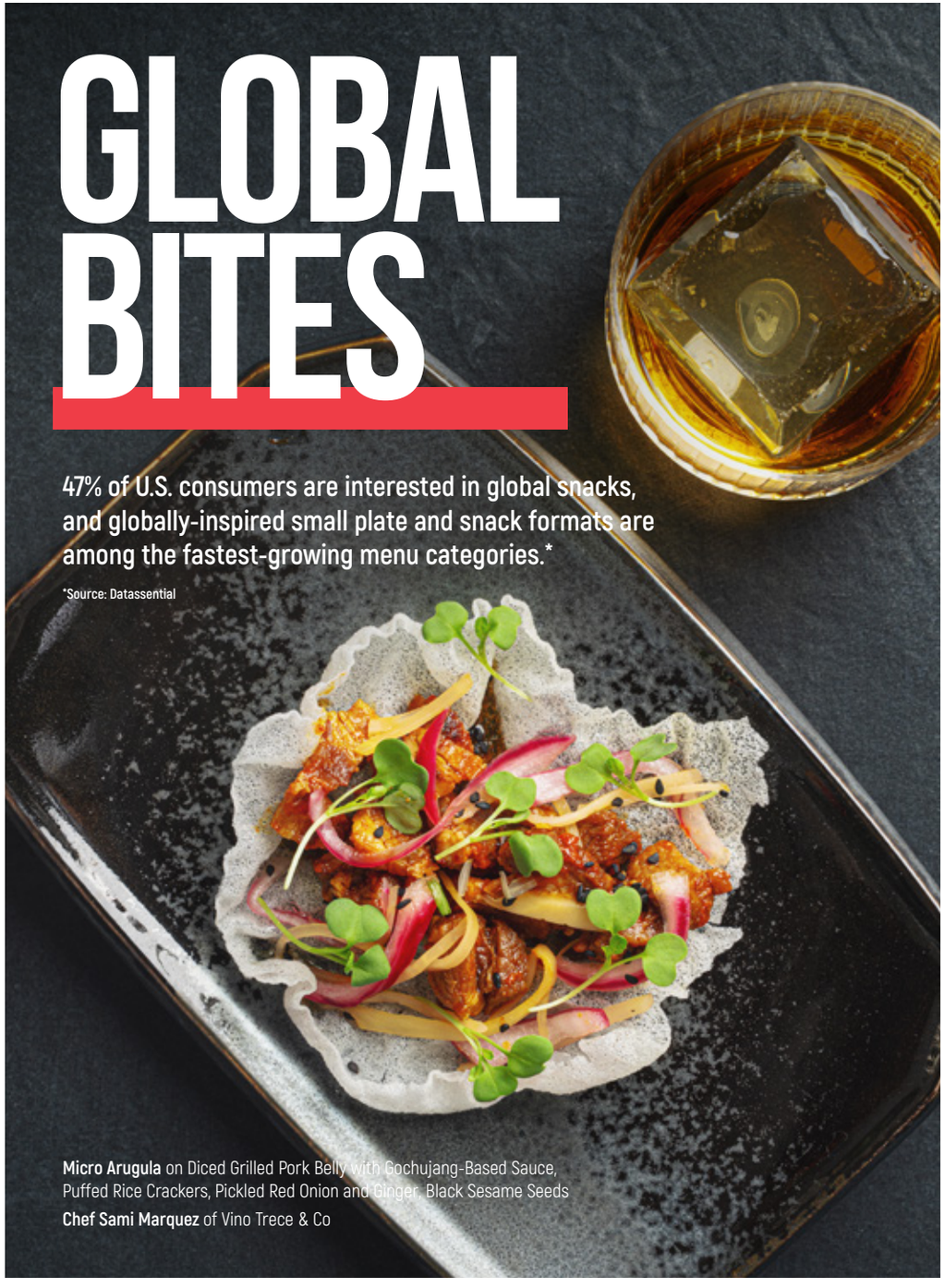
FALL 2026

The Fresh Origins® Fall Trend Guide celebrates the season's most influential dining trends, and fall 2026 is all about warmth, depth, and bold flavor with purpose. This guide spotlights four of the season's biggest movements: globally-inspired bites, savory-driven drinks, protein-forward plates, and the reinvented dessert course, all along with the Fresh Origins® Microgreens, Edible Flowers, and Specialty Items that bring each one to life on the plate and in the glass.

GLOBAL BITES

47% of U.S. consumers are interested in global snacks, and globally-inspired small plate and snack formats are among the fastest-growing menu categories.*

*Source: Datassential



Micro Arugula on Diced Grilled Pork Belly with Gochujang-Based Sauce, Puffed Rice Crackers, Pickled Red Onion and Ginger, Black Sesame Seeds

Chef Sami Marquez of Vino Trece & Co

GIVE GLOBALLY-INSPIRED SMALL PLATES THE FRESH ORIGINS® TREATMENT



MICRO ARUGULA

Heart-shaped, brightly colored leaves with an intense spicy flavor that is both nutty and peppery. It is a natural fit for Mediterranean and European-inspired bites: bruschetta, crostinis, flatbreads, and charcuterie boards with global cheeses. Its sharp, nutty bite provides a familiar green element that makes any small plate feel composed and intentional without introducing an unfamiliar ingredient.



MICRO ASIAN MIX™

An amazingly flavorful blend of Shiso, Mustards, Radishes, Shungiku, and Tatsoi. Versatile for use with all Asian cuisines like Chinese, Japanese and Korean (which is now in the Proliferation stage of Datassential's Menu Adoption Cycle). This blend is built for the moment. Use it across kimbap, bao bun wraps and sashimi plates.



MICRO CILANTRO

An intensely flavorful microgreen with bright citrus notes and classic cilantro flavor. It crosses cuisines without hesitation. From Latin American snack formats like ceviche & elote to Southeast Asian fresh spring rolls & Indian chaat. For operators with a snack menu that spans multiple global traditions, Micro Cilantro ties it all together.



KINOME LEAF

A Japanese herb from the same tree as the Sansho Pepper, featuring a bright citrus and peppery flavor with a distinctive tongue-tingling cooling sensation. It contrasts beautifully with rich-tasting foods, making it a natural fit for sashimi, yakitori, and other Japanese inspired small bites.

SAVORY SIPS

Datassential identifies “Savory Swigs” as a top beverage mega trend, with savory cocktails at 35% consumer interest, at the same time, non-alcoholic beverages led all menu categories with 1,284 new LTOs in the past 12 months. Across both sides of the bar, operators are building drink programs around culinary, herb-forward, and savory flavor profiles.*

*Source: Datassential



Rosemary Blossom on Buffalo Trace Bourbon, Fermented Brown Sugar, Rosemary-infused Simple Syrup, Celery Bitters

Chef Cameron Dunlap of Morchella - Portland, Oregon



ROSEMARY BLOSSOM

Tiny, delicate light blue and purple flowers attached to fragrant rosemary sprigs with a concentrated rosemary flavor and a woody stem that holds up in the glass. Rosemary is already one of the most-used herbs in savory cocktails, from rosemary gin fizzes to smoked rosemary old fashioneds. It works equally well in a zero-proof rosemary and grapefruit soda.



SAGE TOPS MIX

A vibrant blend of Sage Gold, Sage Purple, and Sage Tricolor Tops with strong, unmistakable sage flavor. Sage is one of the most recognizable fall flavors in any kitchen, and it crosses over to the bar naturally. Muddle it into a savory apple cider cocktail, float it on a pear and rosemary mocktail, or use it as a finishing sprig on a smoked whiskey drink.



MARIGOLD

Compact blooms made up of layers of ruffled petals in shades of orange, yellow, and red. The flavor is robust and citrusy with a peppery, slightly bitter finish. That bitterness is what makes it a savory cocktail ingredient, not just a garnish. It pairs naturally with amaro-based drinks, savory spritzes, and herb-forward mocktails where the flavor profile leans culinary rather than sweet.



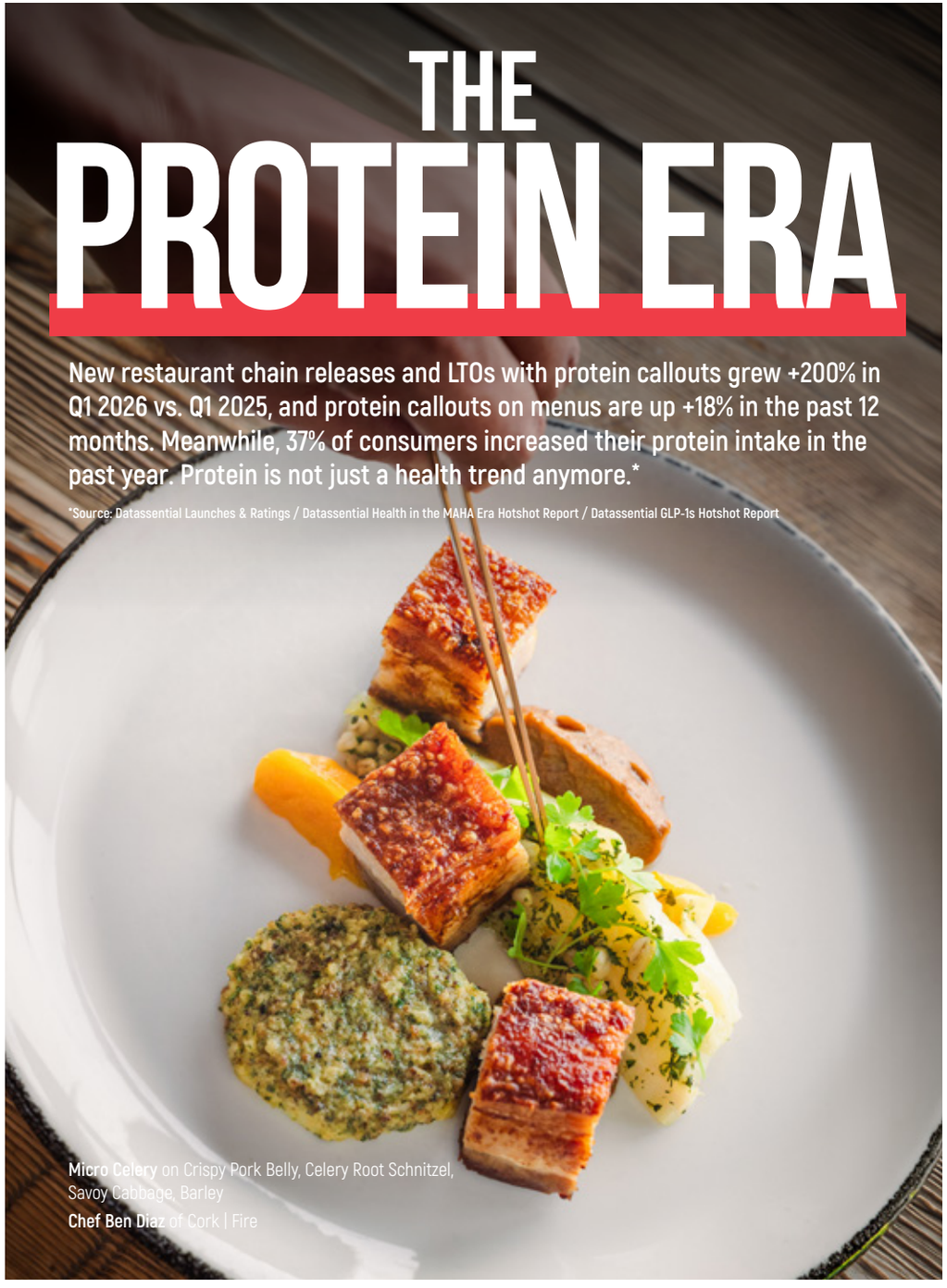
BEGONIA ANGELWING LEAF

A striking 4 to 5 inch leaf in rich maroon and pink tones with a crisp, lemony tart flavor. Its size and strong, durable structure make it a statement piece in the glass, and the tartness provides a savory, bright counterpoint to drinks that lean sweet or smoky. Use it in a celery juice mocktail, a savory gin and tonic, or a spiced rum drink where its acidity cuts through and balances the flavor.

THE PROTEIN ERA

New restaurant chain releases and LTOs with protein callouts grew +200% in Q1 2026 vs. Q1 2025, and protein callouts on menus are up +18% in the past 12 months. Meanwhile, 37% of consumers increased their protein intake in the past year. Protein is not just a health trend anymore.*

*Source: Datassential Launches & Ratings / Datassential Health in the MAHA Era Hotshot Report / Datassential GLP-1s Hotshot Report



Micro Celery on Crispy Pork Belly, Celery Root Schnitzel, Savoy Cabbage, Barley
Chef Ben Diaz of Cork | Fire

FRESH ORIGINS® TAKES YOUR FAVORITE PROTEINS FROM FUNCTIONAL TO CRAVEABLE



MICRO CELERY

Bright green leaves with slightly jagged edges and an extremely intense, fresh celery flavor and fragrance with peppery, green vegetal notes. It lifts a protein plate without weighing it down: on top of a seared steak, alongside a glazed pork chop, or scattered over a roasted chicken plate.



TINY VEGGIES™ RADISH

Miniature bright red radishes with crunchy green leaves still attached, delivering a pungent, peppery, earthy flavor with a satisfying crunch. They add texture, color, and a sharp, fresh contrast to grilled, roasted, and seared proteins. Slice them in half and scatter across a composed steak plate, nestle them into a grain bowl built around grilled chicken, or use them whole alongside a fish entree.



SHISO GREEN LEAF

A vibrant green 3 to 4 inch leaf with a fresh flavor featuring hints of mint and anise with subtle licorice notes. Its size and pliable, velvety texture make it a natural wrapper or bed for proteins across Asian-inspired preparations. Lay it under a piece of seared pork, wrap it around a grilled beef, or serve it alongside a miso-marinated fish as both a flavor component and a functional part of the plate.



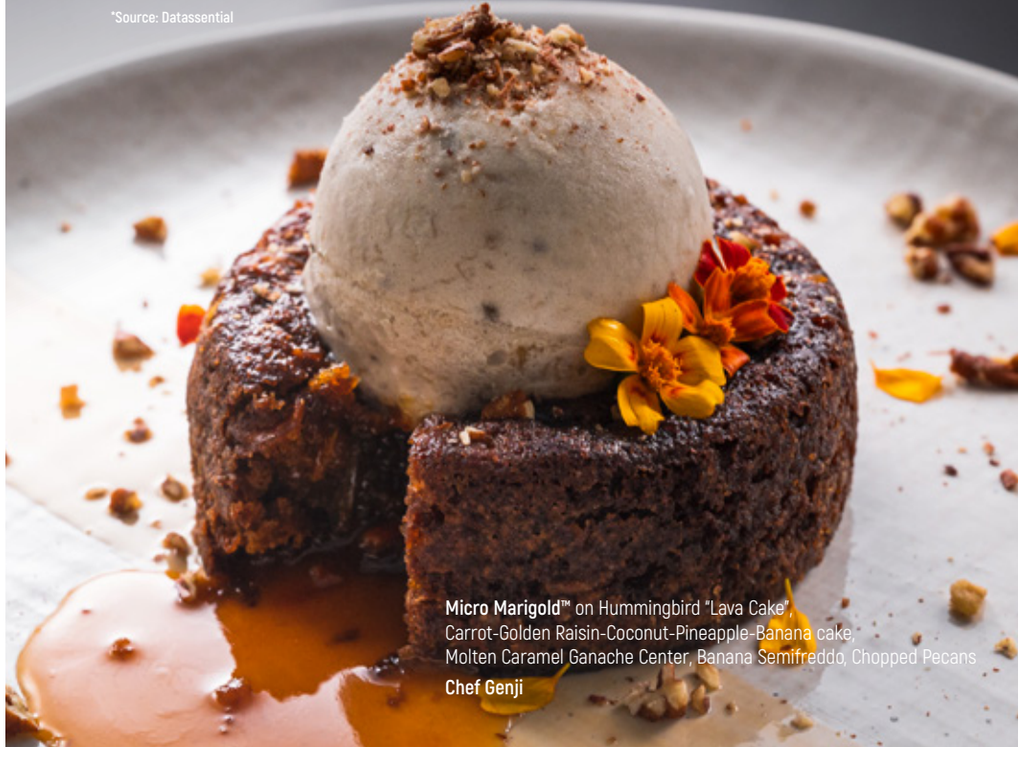
MICRO BLUE OCEAN MIX™

A salty, herbaceous microgreen blend featuring Micro Dill, Micro Iceplant, Micro Sea Beans™, and more, finished with striking blue Borage Blossoms for a distinctive coastal flavor and visual impact. As more operators add fish and shellfish-forward protein options to fall menus, this blend gives them a purpose-built element for seared salmon, pan-roasted halibut, scallops, and ceviche.

SWEET NEWSTALGIA

Classic formats are being reinvented; with tiramisu in Proliferation at +13.7% four-year growth and gingerbread up +25%. At the same time, floral and herbaceous flavors are emerging in the Inception stage of Datassential's dessert flavor MAC, signaling that the "twist" in these reimagined classics is increasingly aromatic and botanical.*

*Source: Datassential



Micro Marigold™ on Hummingbird "Lava Cake" Carrot-Golden Raisin-Coconut-Pineapple-Banana cake, Molten Caramel Ganache Center, Banana Semifreddo, Chopped Pecans
Chef Genji

THESE FRESH ORIGINS® PRODUCTS ARE THE TWIST THAT MAKES A FAMILIAR DESSERT FEEL NEW



MICRO MARIGOLD™

Tiny golden and orange blooms with a robust, citrusy flavor and a peppery, slightly bitter finish in a delicate Micro Flower™ form. Its warm fall tones and compact size make it a natural fit for reinvented seasonal desserts while the citrus and pepper notes complement baking spices and warm fruit. Top a pumpkin cheesecake, scatter it across an apple crisp, or use it to finish a warm bread pudding.



VIOLA

Small, jewel-toned blooms with a delicate, slightly sweet, mildly floral flavor. Available in deep purples, warm oranges, and golden yellows, they capture fall's color palette in a single flower. Their size and versatility make them one of the most used edible flowers on dessert menus: top a crème brûlée, finish a warm carrot cake slice, or scatter them across a reimagined bread pudding or tiramisu.



MICRO MINT

A classic dessert herb that needs no introduction to any chef. Bright, clean mint flavor in a compact form that delivers the same aromatic punch without overpowering the dish. For fall, it bridges familiar and new: finish a reimagined gingerbread plate, top a chocolate caramel brownie, or add a fresh counterpoint to a warm pear cobbler. Mint is the bright note that keeps rich, warm fall desserts from feeling heavy.



MICRO BASIL ITALIAN

Bold, aromatic Italian basil flavor with sweet, peppery, and slightly anise-like notes. Basil on dessert may surprise some operators, but Datassential's dessert flavor MAC shows basil in Inception, meaning fine dining kitchens are already using it and broader adoption is coming. Pair it with a warm apple cake, a honey ricotta tart, or a vanilla bean ice cream sundae to add an unexpected herbaceous edge.


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