

Spring Ahead!



Birds are chirping.

Snow is melting.

Restaurants are opening.

It's time to *SPRING AHEAD!*

Fresh ideas sprung from COVID-19...



Dig Into Social Media

Things got personal during the pandemic. Restauranteurs and patrons really came together through TikTok and YouTube content since video-led media can allow you to share your passion for the food and service you provide. Dig into these platforms and watch your social media presence BLOOM!

Cultivate Connection

Outside space heaters, pop-up domes, fresh flowers or micro-bouquets of herbs on tabletops can set the stage for a welcoming space where your guests can dine. When you create a vibrant outdoor area, you're providing a safe, inviting space for foot traffic to flourish.



Grow Your Plant-Based Menu

Integrating seasonal ingredients like spring veggies, herbs and edible flowers allows you to add a fresh twist to your menu staples. Even simple garnishes can make a huge impact since they showcase the flavors of the season. How will you re-invent those familiar favorites on your menu?



1. Artichokes
2. Asparagus
3. Ginger (+17% menu increase vs. 2 years ago)
4. Pea
5. Rhubarb
6. Scallions
7. Zucchini

Save the date

Spring 2021

- Daylight Savings (March 14)
- St. Patrick's Day (March 17)
- Easter (April 4)
- Mother's Day (May 9)



PEACH GINGER PANCAKES WITH PEACH COMPOTE

Umm...YUM!

[Get the Recipe >>>](#)

INSPIRATION:

Be like a flower, survive the rain but use it to grow.

Unknown



Get ready for our hottest innovation in the history of ever. Coming this month!



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