

Fall in love with Fall Produce



With fall in full swing, our chefs are looking forward to new horizons, creations and possibilities with seasonal produce. Read about some of their favorites below!

Chestnuts

DANIEL

"I love to cook with chestnuts this time of year: game season. We get them from our favorite forager in Pennsylvania and combine them with a variety of wild game dishes in the fall. From raw shavings, to pureed with brown butter and cream or roasted with cognac and glazed with demi glace, they are delicious in so many ways," says Executive Chef Jean-Francois Bruel.



Mushrooms

CAFÉ BOULUD NEW YORK

Fall means harvest and as a Chef, Aaron Bludorn likes to take advantage of it by cooking with more technique in a bountiful way. He especially looks forward to working with foragers both on the East and West Coasts to source some of the most flavorful wild mushrooms, one of his go-to autumn ingredients that includes many notable varieties, such as porcini, matsutake, chanterelles and black trumpets. Discover matsutake, the prized Japanese pine mushroom, in this season's Hamachi dish.



Beets

BAR BOULUD

Loved for their versatility, earthy and sweet notes, Chef Dieter Samjin enjoys working with beets because there are endless ways to prepare them, from pickling, poaching, roasting and baking. With the ability to hold up against other ingredients because of their strong texture, "beets can be the star of any dish" says Dieter.



Squash

BOULUD SUD

Growing up in Veracruz, Mexico, every year Chef Ulises Olmos and his family would harvest squash for new home recipes. One of his fondest memories is of his mother's Candied Pumpkin on rainy days. Chef Uli loves the variety and versatility of squash, and working with it this time of year always takes him right back to his childhood.



Figs

CAFÉ BOULUD PALM BEACH

Figs have a relatively short harvesting season, and tend to be at their peak from August through October, sending chefs on a mission to find them when they're just right. Still, Corsica figs are one of Pastry Chef Julie Franceschini's favorite fall ingredients to work with. Using this versatile fruit, she produces jams, teas, liqueurs, ice cream and even eats them whole at the end of a meal, as an addition to a cheese platter.



Cabbage + Butternut Squash

DB BISTRO MODERNE

"Versatile, healthy, delicious and flavor-packed," chefs Christopher Stam and Tyler Verbiak say about their favorite fall produce, Cabbage and Butternut Squash respectively. From "Choucroute Royale" to "Butternut Squash Crème Brûlée," these two ingredients will be the driving forces behind our upcoming fall menu.

Cinnamon

DBGB

Banana bread, freshly baked coffee cake, rice pudding and more - these are just some of Pastry Chef Kelsey Busck's favorite treats to make. The key ingredient? Cinnamon. "Using fall spices is my favorite part about the season. I am constantly reminded of all the times I spent with my Mom and Grandmother in the kitchen growing up."



Apples

ÉPICERIE BOULUD

Apples are like chameleons, you can do just about anything with them. From jicing, roasting and baking pies, jams, tarts and more, says Executive Pastry Chef, Jayce Baudry. Jayce recalls his childhood in Limousin, France, where Golden Delicious apples are natively grown. His mom always made apple tarts, and Jayce has carried this tradition through today.



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