



Trends Report

Small plates are still going strong after several years, and now these sharable dishes are getting even bigger – literally.

Dining is a shared experience, and chefs are capitalizing on the desire for community experiences by creating shareable entrées. From a whole pork roast to a simple porterhouse chop for two, patrons are sharing the flavor. For chefs, shareable entrées create higher profits and less waste in the kitchen. For consumers, it's about the added value and the opportunity to experience something unique together.

Meat For Two

One of the original shareable entrées – the classic chateaubriand for two – is part of the inspiration for the resurgence in large plates. The burgeoning “supper club” trend stars new twists on these traditional comfort food dishes, often served family-style.

Entrées for two play to another growing trend; consumers want better value in price and experience when eating out, according to Technomic. Sharable entrées offer a more affordable per-person bill, with the opportunity to taste additional courses for an enhanced dining experience.

Knowing this, Chef de Cuisine Chris Lavey of Craft in New York City serves a family-style Porterhouse Chop with a choice of sharable sides. The dish is “a good value for both us and our guests because there isn't too much or too little,” he says.

The Bristol in Chicago menus a one-pound Porterhouse Chop that fits perfectly into the restaurant's sharable menu design. At Chicago's Atwood Café, Chef Derek Simcik serves a Milk-Fed Porcelet for Two with pickled asparagus, carrots, ramps, tomatoes and radishes. Similar to porchetta, Simcik rubs the loin and belly with a fennel and garlic spice blend, then layers and rolls the meat for roasting with a black cherry glaze.

The sharable entrée trend offers restaurants like Craft, The Bristol and Incanto in San Francisco the opportunity to buy whole hogs and extend use of all parts of the pig.



Chef Chris Cosentino of Incanto serves a deconstructed pig's head for two. He even uses the brain in the mayonnaise and the soft palette for a salad. This helps Cosentino cut down on waste while raising the profit margin for each plate, and it offers guests a new and exciting meal. "We can charge more for the dish than normal and create 10 to 15 elements out of one pig's head – and the guest feels like they got something really different and special," Cosentino says. And with "nose-to-tail cooking" listed as a top trend by the National Restaurant Association this year, using different parts of the pig through family-style service helps chefs cut down on waste, as well as creating those highly social, communal dining experiences patrons want. Cosentino's deconstructed pig's head is a profitable one for Incanto, and his guests find the \$32-per-person price point a good value for the bounty and uniqueness of the meal.

Family-Style Feasts

While the communal seating trend has died off in recent years, family-style sharing among large groups has caught on. According to Datassential, the sharable and small plates trend has indirectly led to a growing trend toward this communal dining style among restaurants, and is rated as the number five trend for this year.

Sharable plates and communal dining "adds to the experience of the restaurant as a social destination," Datassential stated. It offers a sense of intimacy and face-to-face social interaction, and it invites more experimentation, which is particularly relevant as the everyday consumer becomes more educated about gourmet food and chefs.

Lucille's Smokehouse BBQ and Famous Dave's offer family-style feasts that include platters of ribs, sausage and other meats to share with sides for two, four or more.

Among independent restaurants, whole-pig dinners are a popular choice for group feasts. Ford's Filling Station in Los Angeles serves a whole roasted pig with starters, three vegetables and a starch. The restaurant brings in resounding profits for this program, and diners get the special entertaining and communal experience they seek.



Celina Tio, executive chef and owner of JULIAN in Kansas City, MO, often conducts whole-pig roasts on Sundays as a family-style meal. "Guests love it

and I only charge \$35 per person, so it's great for them and for me," Tio says.

Cary Taylor, executive chef and partner of The Southern in Chicago, also offers whole-hog dinners. He serves pork bellies, pork shoulders and whole pigs family-style at different set prices. Taylor says, "These dinners are very popular and we have found a lot of success with them for big groups, even over à la carte dining. We get more per head with the group dining, and more importantly, it's a more fun, festive occasion for them."



Jonathon Sawyer of The Greenhouse Tavern in Cleveland sees a similar benefit for the guest with his shareable roasted pig's head with lettuce cups, crudité and brioche. "Serving the pig's head lets use the whole animal in our entrées, but it also creates an exciting dining experience for our guests," he says.

Customization also plays into the family-style trend. At Mercadito in New York, Miami and Chicago, larger groups mix and match different tacos to make fuller, family-style meals. Customers at ESPN Zone can customize sharable mac and cheese platters for groups of two or more, building their bowls with a variety of toppings, including pulled pork and bacon. Pizza and customization go hand-in-hand, and some pizzerias are taking it up a notch. Anthony's Coal Fired Pizza, locations throughout Florida, Connecticut, Delaware, New Jersey, New York and Pennsylvania, has expanded the topping options to include Italian pork sausage and pork ribs with vinegar peppers.

Creative Ethnic Combos



Family-style meals using pork can open the doorway for new pairings with seafood, ethnic cuisines and seasonal vegetables. Paul Kahan's Avec in Chicago, a communal dining restaurant with a shareable plates menu and a long table running the length of the narrow restaurant, serves a wood oven-roasted pork shoulder with bomba rice, clams, peas and smoked paprika. The dish is especially popular among groups looking for a larger, entrée-style dish with an authentic ethnic profile and unique pairing ingredients.

In New York, Momofuko Ssäm Bar's whole, slow-cooked pork dinner for groups of six or more also balances the ethnic and sharable plate trends. Paired with a dozen oysters, the pork is served Korean barbecue-style with white rice, bibb lettuce, kimchi and ginger scallion sauce for wrapping and eating. The group dinner is very popular, and diners looking to partake in the pork dinner must reserve spots ahead of time.

The shareable trend is growing. Consumers gladly pay for social dining affairs where they can experience new tastes and textures, and chefs are encouraging even the small-plate critic to enjoy communal dining with larger, sharable entrées. Restaurants enjoy the boost in per-plate profits, and diners get a lot of flavor for their buck – and the unique, feast-like experience they crave.



Did You Know?

National Pork Board Sees Increase in Summer Pork Sales

The United States Department of Agriculture has announced that June 2013 frozen pork supplies are down 14 percent from the previous month, and down nearly 5 percent on a year-over-year basis, reflecting higher demand for pork.



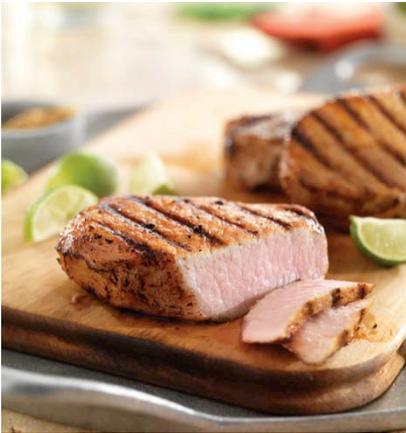
According to the July 23, 2013, *Daily Livestock Report*, total pork inventories at the end of June were 564.9 million pounds, or 4.7 percent lower than in June 2012. The *Daily Livestock Report* – written by economists Steve Meyer, Ph.D. and Len Steiner – also noted that “pork stocks normally decline in June, but this year the month-to-month change in pork inventories was 14.3 percent, the largest volume depletion in 20 years.”

“At a point in time when pork production is high and domestic supplies are up, this shift in inventories is great news for our producers,” said Karen Richter, a farmer from Montgomery, Minn. and president of the National Pork Board. “This market shift demonstrates that pork is hot right now and has a momentum that continues to build throughout the traditional summer grilling season.”



Earlier this week the Pork Checkoff wrapped up a six-week radio advertising campaign in an effort to capitalize on new pork chop names and favorable pork prices for consumers. The report of lower frozen inventories is occurring on the heels of both the consumer campaign and aggressive promotions with major grocery retailers. The retail promotions featured ribs and chops, with specific advice at the meat case to cook pork chops “like a steak.”

“For the past eight weeks, we have been reaching out to consumers and it is paying off,” Richter said. “By building relationships and launching promotional campaigns with America’s top food retailers, we are seeing a boon in pork sales.”



Consumer education about the value and versatility of pork, the adoption of new pork cut names, and reinforcement of pork’s ideal cooking temperature were the Pork Checkoff’s key consumer messages. The new porterhouse pork chop, ribeye pork chop and New York pork chop were specifically featured in the summer marketing campaign.

“The previous nomenclature was confusing to consumers,” Richter said. “We listened to our consumers and chose the new cut names in order to enhance the value in the meat cuts, and used new, simplified labels that better explain proper cooking techniques. Pork remains a great value for

consumers today, and the surge in pork sales this summer is great news for pork producers as well.”

To learn more about how pork can help build your menu click here. (URL: <http://www.porkfoodservice.org/WhyPork/210/WhyPork.aspx>)



A Conversation With

Chef King Phojanakong believes deeply in flavor and community. His two Michelin-rated restaurants, Kuma Inn and Umi Nom, focus on Filipino-style communal dining and shareable menus that effortlessly fuse the cuisines of his Thai and Filipino heritage. Diners can look forward to delicious Southeastern Asian dishes, including pork belly adobo and crispy pork spring rolls.

A New York native, Phojanakong pursued a career in energy management before deciding food and hospitality were his calling. He was selected as one of the “10 Best Student Chefs of the Year” and graduated dean’s list in 1998 from the Culinary Institute of America. He then worked in some of the city’s top kitchens, including Restaurant Daniel, the Danube, Jean-Georges and Bouley Bakery, before opening Kuma Inn in 2003 and Umi Nom in 2009.

We sat down with King to discuss the appeal of shareable plates and how pork pairs with communal dining.



NPB: What inspired you to become a chef and how does your background play a role?

Chef: I’ve always loved to eat. It was just a natural progression – my family on both sides loves to eat as well. I spent my summers in the Philippines growing up around chickens, pigs, fish farms and freshly picked produce. I wanted to learn how to transform those things into yummy memorable meals that we share around the table. I always loved hanging out in the kitchen, smelling, tasting, touching and figuring out what the next meal was going to be. I still do today.

NPB: In general, what is your food philosophy?

Chef: Keep it simple. Start off with good ingredients and you end up with a good dish. Let the flavors of the main ingredients speak for themselves.

NPB: You are a well-traveled chef and around the world people tend to share meals more often. Through your experiences eating in other communities and cultures, what have you brought back to your kitchen in terms of shareable entrées?

Chef: Everything is shareable. All meals should be eaten family-style. It's more fun and gives you something else to talk about at the table.

NPB: Can you tell us about your restaurants?



Chef: We opened Kuma Inn in 2003 on the Lower East Side (LES) of Manhattan. I like to think of Kuma Inn as an extension of my home and myself. I tapped out my credit cards and savings and opened a restaurant on the 2nd floor of a three-story walk-up in a not so popular (back then anyway) neighborhood in New York City. I kept the décor simple, played the tunes I wanted to hear and cooked exactly what I wanted to; basically, the food and flavors that I grew up eating at home – Filipino, Thai, Southeast Asian, New Yorkese. I grew up in New York City and spent my summers in the Philippines. I wanted to share that experience.

Fast-forward a few years and Umi Nom was born in Bed-Stuy. Again, it's a changing neighborhood, and for the better. I thought it would be another great place to start a restaurant and have it grow with the neighborhood. The LES is a party neighborhood and Bed-Stuy is becoming a magnet for families, both good things for the city. The flavors are similar at Umi Nom but the menu is completely different. I get to play around a little more in Brooklyn, whereas it's tough to add and remove from the main menu at Kuma Inn. We get to introduce new dishes through our specials, which is great.

NPB: Both Umi Nom and Kuma Inn focus on a Filipino community style of dining. Can you elaborate on this style and why it is special to you?

Chef: Food is a huge part of Filipino culture. After we say hi to someone, the question that usually follows is “have you eaten yet?” There are big

celebratory meals after Sunday church, holidays, birthdays, etc. of course, but we also gather together and eat at wakes and after funerals. It's all about sharing and fun, and it's an intimacy I hope our diners get to experience with us.

NPB: In your opinion, what about shareable dishes is so enticing to American consumers and how they are eating right now?

Chef: It's fun. Who wants to eat just steak and potatoes when you can have that plus veggies, fish, rice, pasta... a little bit of everything. I always pick off everyone's dishes around me if we're served non-family style.



NPB: Tell us about the pork dishes you have on your menus. Why do you think pork pairs well with your flavor profile and style of service?

Chef: Pork is big in the Philippines. Pork is big in the Philippines. No, I didn't stutter. A typical dish at a celebratory dinner will be lechon, a whole roasted pig. It's a bit difficult to do a whole roasted pig at the

restaurants every night so we break it down and make different dishes with it. We do offer lechon for private parties and buy-outs though. At Umi Nom, we make sisig tacos. Sisig is braised, pan-fried pig's face with garlic, chilies and onions. We make adobo out of the pork belly and grilled sweet ribs with the spare ribs. At Kuma Inn, we braise and pull the shoulder meat to make adobo pork buns. With the extra pork belly we make lechon kawali – deep fried pork belly. Making adobo using pork is a classic Filipino preparation that works so well. Adobo consists of vinegar, garlic and soy. Traditionally these ingredients are braised with chicken or pork or a combination of both. I think the combo works so well with pork because the soy and garlic add salt and great flavor and the acidity from the vinegar cuts the pork's richness. It's really something you should try if you haven't already. My mom would cook it for us at least once a week growing up. It's my comfort food.



NPB: During your career, you have worked at some extremely noteworthy fine-dining restaurants including Daniel and Jean-Georges, which differ from your current style of cooking. How do you incorporate those experiences into your shareable plates?

Chef: I learned many things working in those kitchens which we can discuss in another interview, but many of those experiences carry over from fine dining into every professional kitchen: respect for food, sourcing great ingredients, and tasting, tasting, tasting.

NPB: In terms of profitability, how do shareable entrées affect your bottom line?

Chef: I think it's working out just fine. We don't charge as much as an entrée, but if you really enjoy the dish you order another.

NPB: How does creating shareable entrées allow for creativity? Do they allow you any liberties or freedoms that classic entrées don't?



Chef: At Kuma Inn it's all shareable plates. At Umi Nom, the menu is divided into small plates and noodles and rice, and the small plates are divided into vegetables, meats and seafood. Some dishes are much larger and have more components than others. Small is such a relative word. The menus are pretty extensive. I think if we broke the menus down to apps and entrées, the menu would be smaller.

NPB: What are your top five favorite pork dishes in New York and where are they?

Chef: Wow! In no particular order...

The xiao long bao at Shanghai Café
100 Mott St
New York, NY 10013
(212) 966-3988
<http://shanghaicafenyc.com/>

The bánh mì at Bánh Mì Saigon
198 Grand St
New York, NY 10013
(212) 941-1541
<http://www.banhmisaigonny.com/>

The basic pork broth ramen at Minca
536 E 5th St
New York, NY 10009
(212) 505-8001
<http://www.newyorkramen.com/>

The pork and garlic sausage from Meat Hook
100 Frost St
Brooklyn, NY 11211
(718) 349-5033
<http://www.thebrooklynkitchen.com/>

And the pork skewers at Yakitori Taisho
5 St Marks Pl #8
New York, NY
(212) 228-5086



RECIPES – Blackened Tomahawk Pork Chop Stuffed With Smoked Cornbread Stuffing

Ingredients

Blackened Tomahawk Pork Chop
2 DOUBLE TOMAHAWK PORK CHOPS
as needed blackening spice
1 teaspoon fennel
1 teaspoon mustard seed
1/2 teaspoon juniper berries
2 TBL salt
1 TBL ground black pepper
2 teaspoons sugar, granulated
Smoked Cornbread , (recipe follows)
Gumbo Z'Herbes , (recipe follows)



Smoked Cornbread

1 pound butter
4 eggs
2 cups buttermilk
3 cups cornmeal
1 cup a.p. flour
2 teaspoons baking soda
1/4 cup sugar
1 TBL kosher salt

Gumbo Z'Herbes

2 pounds greens and herbs, (Collard greens, Mustard greens, Swiss chard, Kale, Bay leaves, Parsley, Basil, Rosemary, Thyme)
1/2 cup butter
1 cup a.p. flour
3 HAM HOCK, MEAT
5 shallots
4 cloves garlic
1 quart pork broth

Barley Risotto With Braised Rib Meat

1/2 CUP BACON FAT
1 medium onion, white, minced
5 cloves garlic, minced
5 cups barley
To taste kosher salt
To taste ground black pepper
AS NEEDED BRAISED PORK RIB MEAT , WARM

Jalapeño Gastrique

4 cups sugar
1 bottle hard cider
5 cups apple cider vinaigrette
5 medium red jalapenos, small dice
1 medium red onion, small dice
4 cloves garlic, minced
1/4 cup cilantro, chopped

Preparation

Cooking Directions

Blackened Tomahawk Pork Chop Method:

1. Blend spice mixture
2. Combine cornbread and Gumbo Z'Herbes to make the cornbread stuffing
3. Rub chops with spice mixture, stuff with cornbread stuffing
4. Sear chops and finish in oven until 140 degrees F

Smoked Cornbread Method:

1. In a cast iron skillet melt butter
2. Combine eggs and buttermilk
3. Combine dry ingredients in a separate bowl
4. Mix together egg mixture and dry ingredients, add melted butter last
5. Pour immediately into cast iron skillet, place in smoker for 20 minutes
6. Cook the cornbread in a pizza oven until done, roughly 15 minutes

Gumbo Z'Herbes Method:

1. Tear greens into bite size pieces (remove stalks/stems)
2. Make a brown roux with butter and flour, reserve
3. Sauté shallots, garlic, ham hock for 5 minutes
4. Add greens and cover with broth, simmer covered for 45 minutes
5. Combine with roux, season with salt and pepper

Barley Risotto with Braised Rib Meat Method:

1. Melt bacon fat in large sautoir; add onion and sauté until translucent. Add garlic
2. Add barley and 1/3 warm stock to cover; bring mixture to boil. Reduce heat and simmer until most of stock is absorbed, stirring frequently, about 5 minutes. Add remaining stock 1/3 at a time, allowing stock to be absorbed before adding more and stirring frequently until barley is tender
3. Stir in braised rib meat and season with salt and pepper.

Jalapeño Gastrique Method:

1. Reduce for one hour
2. Cool in ice bath
3. Fold in cilantro

Serving Suggestions

Serving Suggestions:

1. Serve with barley risotto (recipe follows), jalapeño gastrique (recipe follows) and sausage stuffed zucchini blossoms



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Pork Foodservice news you need right now.

vol. 29 **ENTRÉES: TOO GOOD NOT TO SHARE**

RECIPES – Pig Skin Spaghetti With Sausage, Smoked Puttanesca Sauce, and Pangritata

Ingredients

Pig Skin Noodles
1 PIG SKIN, FROM BELLY
PORK SAUSAGE, AS NEEDED
Smoked puttanesca sauce , as needed
Pangritata , as needed

Pork Sausage
8 POUNDS PORK SHOULDER, DICED
2 POUNDS PORK BELLY, DICED
1/2 oz wt basil
1/2 oz wt lemon verbena
1/2 oz wt thyme
1/2 oz wt lemon zest
as needed kosher salt
as needed ground black pepper
1/2 cup white wine
2 garlic
2 shallot

Smoked Puttanesca Sauce
1 pound tomatoes, cored and quartered
2 onions
4 shallots
1 pound mirepoix
2 oz wt white wine
1/2 oz wt capers, minced
1/2 oz wt anchovies, minced
1/2 oz wt mint, minced
as needed kosher salt
as needed ground black pepper

Pangritata
as needed bread crumbs
as needed parsley
Lemon zest
as needed kosher salt
as needed ground black pepper

Preparation

Cooking Directions

Pig Skin Noodles:

1. Blanch skin for 1½ hours
2. Clean skin and scrape
3. Cut into 1/8-inch strips like noodles
4. Brown pork sausage



5. Add smoked puttanesca sauce and toss to combine
6. Garnish with pangritata

Pork Sausage:

1. Combine all ingredients and grind following basic sausage guidelines

Smoked Puttanesca Sauce:

1. Smoke tomatoes, onions and shallots for 1 hour
2. Sweat mirepoix until soft, add tomatoes, onions and shallots
3. Process tomato mixture through a foodmill
4. Simmer and reduce sauce by twenty percent
5. Finish sauce with white wine, capers, anchovies and mint

Pangritata:

1. Combine all ingredients



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RECIPES – Pork Loin and Citrus Stir Fry

Ingredients

5 POUNDS PORK LOIN, JULIENNE
1/4 cup ginger, minced
3 each citrus zest
1 cup soy sauce
1/4 cup fresh ginger root, thinly sliced
1/4 cup garlic, thinly sliced
1/4 cup scallion, thinly sliced
2 jalapeno chiles, thinly sliced
1 bunch Swiss chard, chopped
1 bunch mustard greens, chopped
5 red bell peppers, julienne
1 cup slurry
1 quart pork stock
4 dozen orange supremes
2 quarts Honshimeji mushrooms

Preparation

Cooking Directions

1. Marinate pork loin with ginger, zest and soy sauce
2. Stir fry marinated pork with ginger through red peppers
3. Finish with slurry and stock
4. Garnish with oranges and mushrooms



Menu Report

Big Time Shareable Pork

Shareable small plates are a popular menu option, but there's a small problem – not enough food for everyone! Now, innovative operators are taking the sharing trend to the next level. Large entrées for two or more are grabbing attention and appetites across the country. With larger portion sizes, it's guaranteed that there'll be enough to go 'round. Take a look at the menuing report to learn more about menus that play to the crowd.

Bigger, Bolder Pork Chops



When it comes to pork chops, bigger is better. These restaurants are amping up the flavor with shareable pork chops.

- Chi SPACCA, a Los Angeles, CA restaurant that is known for family-style dining based around huge portions of meat, menus a Tomahawk Pork Chop that is 42 ounces of pork sold for \$75.

- Although Reef is named for their seafood, this première Houston, TX restaurant is also known for their immense pork chop. Reef has a “Big Pork Chop,” made with pecan smoke, Napa cabbage, Purple Hull peas, and cherry mustard. The enormous double bone portion is meant to be shared with a partner.

Crowd-Pleasing Pork Platters

Communal dining encourages conversation and bonding over good food. These creative pork platters are sure to wow the crowd and delight taste buds.

- Big Feast, a small town bistro with an urban feel located in Maple Ridge, BC, encourages guests to connect, interact and get acquainted. The restaurant features a pork platter featuring cherry chutney brined pork loin, fire grilled and served over sweet potato hash; topped with house-made Okanagan sour cherry chutney.
- FreshCraft, located in Denver, CO features a menu made up of small plates, medium plates and large plates, all designed for sharing. They offer a large plate of Crispy Pork Schnitzel – thin-sliced pork, lightly

breaded and sautéed until crisp. Served with a caper-mustard cream sauce and a warm garlic potato and kraut salad, deglazed with beer.

- Feast Restaurant offers up new American cuisine with Mediterranean flair in San Antonio, TX. Their menu combines large and small plates, all designed for sharing, including two hearty pork dishes:
 - A. Pork Belly with orange confit and thyme
 - B. Jack Cheese Mac with chorizo

Customizable Tacos



Customizable, shareable entrées are in high demand, and taco platters are an easy way to deliver authentic ethnic flavor everyone enjoys.

- Pepe's Mexican Restaurants, a Chicagoland and Northwest Indiana chain, offer a Family Taco Platter with 12 pork tacos, served with guacamole, sour cream, fried beans, and Spanish rice.
- The Whole Beast, in San Francisco, CA has a pig taco bar, which features a Whole Hog, slow cooked to pull apart tenderness, chopped up and served with seasonal slaw and salsa, guacamole, crème, Rancho Gordo beans and Rancho Gordo heirloom tortillas.

Sharing Goes Whole Hog



Restaurants across the United States are crafting “snout to tail” menus that feature unique pork cuts for the whole table.

- As the name indicated, The Pig, is a pork-centric restaurant in Washington, DC that serves everything from crispy ears to barbecue tails. The restaurant and Chef Michael Bonk “respect the whole animal” and ensure that no cut goes to waste. In addition to being a pork-lovers paradise, the menu was designed for sharing by serving up the dishes on large platters. Menu items include:
 - A. Spicy Pork Masala with spicy tomato curry, cilantro, ginger yogurt, basmati rice
 - B. Crispy pig ears with caramelized onions, arugula, seared tomatoes, marrow vinaigrette
 - C. Crispy pork shank with zucchini and bacon spoonbread, greens, hog sauce
- Feast is a seasonal American restaurant in New York, NY that offers a “modern interpretation to the traditional dinner party.” Chef Christopher Meenan dedicates his menu to the art of feasting, where customers can share their food and enjoy a variety of dishes in a welcoming ambiance. The menu offers a Pork Feast, which includes the following carefully crafted dishes:

- A. BBQ Pulled Pork with fried green tomatoes
 - B. Bacon & Egg – pork belly, grits, and quail egg
 - C. Pig’s Ear Taco – trotter, slaw and rice
 - D. Berkshire Pork Milanese with blackberry and arugula
- Chef David Ansill features a “Nose-To-Tail” Tasting menu at Bar Ferdinand, located in Philadelphia, PA. This recurring Thursday night tasting includes seven courses of pork, starting with a pig’s head and ending with a pork shank. The courses in the middle include Pig Ear Salad with almonds and green beans, followed by Crispy Pigs Feet with purple mustard. The other items feature house smoked bacon, pork belly and pork cheek.

Full Pig Feasts

Chefs and restaurant owners are capitalizing on patrons’ fascination with new and unique dining experiences with full pig feasts for family-style groups.

- Panzur, located in Tivoli, NY, is a Spanish gastro pub with a respect for old world flavors and techniques that offers their patrons a seven hour Roasted Heritage Suckling Pig for \$450 that feeds 8 to 10 people.
- Tavern Road, located in Boston, MA, features a weekly spotlight on a locally-raised whole animal in a section of their menu called “Today’s Animal.” Tavern Road is a project from brothers Louis and Michael DiBiccari, chef and GM respectively, and they crafted a shareable menu of small plates and family-style entrees.

Authentic Italian Fare



With large platters of passable pasta, Italian food is ideal for sharing. Italian restaurants are offering family-style entrées with pork as the centerpiece.

- Caruso’s Restaurant in Rocky Point, NY, offers an “Italian Feast” menu with several family-style pork entrées:
 - A. Pork Osso Bucco
 - B. Penne with Sweet Sausage Sauce
- Carmine’s restaurant, in Colorado, offers “food that is to be shared as you would in your home”. Their food is “delivered to your table on large steaming platters” and includes several delicious pork entrées:
 - A. Sausage and Peppers: links of spicy Italian sausage, onions and roasted red and green peppers in a marinara sauce
 - B. Carbonara: Pancetta, diced shallots, and seasonal green vegetables in a romano and parmesan sauce finished with egg yolk

New Chain News



- Subway added the new Applewood-Smoked Pork Sandwich – tender pulled pork, slow-cooked and covered in rich barbecue sauce. Served on freshly baked bread, piled high with red onions and tangy pickles. (25,549 units, HQ in Milford, CT)

- McAlister's Deli is celebrating

summer with new limited-time promotions, available July 8 through September 29. The new menu offerings include three barbecue pulled pork items: (312 units, HQ in Ridgeland, MS)

- Sandwich – Pulled pork, barbecue sauce, and coleslaw on toasted ciabatta bread.
- Spud – Baked potato topped with tender pulled pork, barbecue sauce, and pickles.
- Nachos – Smothered in pulled pork, barbecue sauce, and cheese sauce then topped with jalapeños, sour cream, and green onions.
- Papa John's has launched for a limited time the 'Sausage Sensation' signature pizza. The Sausage Sensation pizza is loaded with a trio of smoked sausage, sweet sausage and spicy Italian sausage, fresh-sliced red peppers, green peppers and onions then covered with mozzarella cheese on their original hand-tossed crust. The pizza is finished off with a savory Italian herb seasoning. (3,131 units, HQ in Louisville, KY)



- Cousins Subs brought back two pork focused limited-time products through September: (137 units, HQ in Menomonee Falls, WI)

- The Wisconsin Steak & Brat sub comes with two Bratwurst slices, steak, Cheddar cheese, lettuce, pickles, sautéed onions, tomatoes and brown mustard.

- The Pulled Pork & Slaw sub comes with pulled pork, barbecue sauce and coleslaw.

- Del Taco brought back shredded pork carnitas, slow-braised pork that is simmered in small-batch kettles, available for a limited time. The product line includes: Carnitas Taco al Carbon, Carnitas Combo Burrito and Carnitas Loaded Fries, which are new this summer. Off-menu items available by request are Macho Carnitas Burrito, Primo Carnitas Burrito and Carnitas Macho Nachos. (551 units, HQ in Lake Forest, CA)



- Dunkin' Donuts is testing a new Cuban sandwich at select locations in the Miami-Dade and Fort Lauderdale, FL, markets. The all-day sandwich features roasted pork loin,

- Swiss cheese and Black Forest ham topped with a creamy Cuban spread of Dijon mustard and dill pickle chips on an oven-toasted French roll. The limited-time sandwich is offered for \$3.99 at select locations. (7,306 units, HQ in Canton, MA)
- Olive Garden is testing tapas-style dishes and small plates at limited locations nationwide. Menu items include: (803 units, HQ in Orlando, FL)
 - Cheese-and-prosciutto-stuffed tortelloni in a Parmesan cream sauce
 - Smoked cheeses topped with Italian sausage and served with garlic ciabatta toast
 - Shakey's Pizza Parlor promoted its new Cali'ZZones in a recent email. Customers can customize the limited-time menu item with up to three toppings including barbecue sausage. (57 units, HQ in Alhambra, CA)
 - Denny's added several non-breakfast items to their permanent menu, to focus on other dayparts. Two of these items include: (1,590 units, HQ in Spartanburg, SC)
 - BBQ Bacon Cheddar Burger – a hand-pressed beef patty served on a Cheddar bun, topped with bacon, Cheddar cheese, lettuce, tomato and red onions
 - Smothered cheese fries with pepper Jack cheese sauce, Cheddar cheese, bacon and a side of ranch dressing