



# SUSTAINABLE GASTRONOMY California

JAKE PARK | BRETT FORNELLS

ROLAND MESNIER TROPHY 2026

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# INTRODUCTION

Originally from California and raised in the Bay Area, we met while working in the pastry kitchen at Atelier Crennin in San Francisco. Our combined experience in professional kitchens and culinary competitions allows us to create innovative, well-executed dishes that highlight natural ingredients.

We grew up surrounded by an abundance of fresh produce. From berries and figs, easy access to local honey, it is no surprise that we chose to represent California. California values include those of diversity, environmental conservation, and socio-cultural progress.

Through our work at restaurants, hotels, and dessert shops across California, sustainability has become a core part of our everyday practice. Both of us have worked directly with local farmers and producers. Spending days working with farmers taught us not only about local produce, but also about the many distinct microclimates that make Northern California's agriculture so unique. Ultimately, it strengthened our appreciation for sustainability and organic local foods.





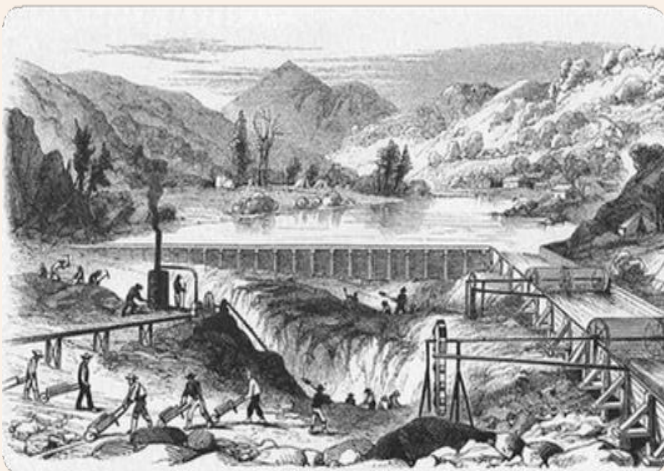
# Diversity of California

# CALIFORNIA HERITAGE

California cuisine has a long spanning history shaped by colonialism, immigration, and progressive movements. The state is not only diverse in produce but also in its people and cultures they bring. Influenced by Spanish/South American influences, Mediterranean flavors, and Asian immigration, it is apparent that the state holds a significant and rich food culture representative of a multicultural hub. The gold rush acted as a catalyst in growing the California economy and sprouted food businesses such as chocolate companies and sourdough bread makers. Furthermore, the wide ethnicities of miners flocking to the state enriched the area with new recipes and traditions from Europeans, African Americans, Asians, and Latin Americans.



Those who came to the state in hopes of a better life set up restaurants, farms, and fishing businesses responsible for the great diversity in food products the state has today.



Farm-to-table has been a staple concept of California ever since Alice Waters, inspired by her time in France, opened her restaurant in 1970 using organic ingredients and purveyors. California cuisine is shaped by its ability to grow a diverse myriad of crops.



# GEOGRAPHY & CLIMATE



California is a long stretching state located on the west coast of the United States. The region is a mid-latitude housing relatively vast surface and groundwater resources. California's central valley is suited well for many of its crops and nearly 9 million irrigated acres are situated in the state alone. Coastal mountain ranges help funnel crucial water and nutrients into the soil below, which create the rich growing environment. The snowmelt from the mountains feeds rivers and reservoirs that irrigate dry lands.



California soil is exceptionally fertile which offers excellent growing conditions. The state holds many microclimates due to topography which allow for the production of different crops nearly year-round. Being a coastal state, the ocean provides essential moisture that is beneficial for berries and vineyards. The moderate temperatures maintained by the Pacific Ocean's proximity also creates ideal environments for delicate and high-value crops.

# BAY AREA

The Bay Area's culinary cuisine is tied to farm-to-table concepts, seasonality, and blending of cultures.

The culinary scene in the Bay Area is one

## About

cuisines and experiences. The area hosts a large number of Michelin-Star restaurants, many of which take advantage of daily access to local farmers markets. Many restaurants showcase true farm-to-table dishes and value sustainability when crafting experiences for their guests.



# SUSTAINABLE PRACTICES

California is the leading U.S. state in organic agricultural practices



## *Farming Practices*

Farmers in California are committed to sustainability. Organic farming practices play a key role in climate-resilient agriculture by improving soil health and sequestering carbon. Through the use of cover crops and crop rotation, farmers enhance soil vitality and support biodiversity. Additionally, California institutions continue to advance agricultural technology, further strengthening the sustainability of the state's agricultural sector.

## *Seasonal Food*

The state houses a plethora of seasonal fruits, vegetables, and flowers. In summer a variety of berries, figs, stone fruits, citruses, leafy greens, avocados, tomatoes and more are fresh. Local honey is also harvested during this time, ensuring the bees have enough time to prepare for winter.

Autumn hosts a large selection of orchard fruits, nuts, peas, peppers, and squashes. Some summer fruits still grow into the season. In the winter greens, citruses, fungi, and root vegetables take over market stalls.



# RECIPE INSPIRATION

When designing our recipes, we were inspired by the abundance of produce Northern California has to offer. Our vendors are invaluable to creating exceptional cuisine, so we chose to highlight the farm while honoring the patriotic and French themes of the event. By reaching back in time, we researched recipes and desserts enjoyed by the founding fathers, allowing us to use authentic ingredients interpreted through modern pastry.

We want to highlight our favorite time of year in Northern California: California summer. This season offers an abundance of berries, figs, and unique organic honeys, all of which appear in our menu.

California is the largest wine producing state. We wanted to include a menu that represents California viticulture using Napa wines. We wanted to choose dishes that were sustainable and really represents the heart of California farming and history.





# Recipes

# FICUS CARICA BLOOM

## Plated

Blending French & American Culinary Tradition

### Frangipane Cake

200g Almond Paste  
200g Butter  
200g Organic Sugar  
5ea Egg  
90g Flour  
200g Fresh Figs

Cream Butter, sugar, and almond paste. Slowly add eggs and mix till smooth. Add Flour and fold in Chopped Figs Bake 350

### Honey Roasted Figs

110g Fresh Figs  
6g Chartreuse  
5g Organic Brown Sugar  
15g Organic Honey  
1 Lemon  
All spice

Cut Figs and mix all ingredients together. Slowly Roast



### Honey Fromage Mousse

250g Heavy Cream  
50g Honey  
150g Heavy Cream  
100g Fromage  
60g Powdered Sugar  
4g Gelatin  
1 Vanilla Bean  
Anise Spice

Heat Cream #1, honey, sugar, forage. Steep Spices, and Strain. Melt in Gelatin. Add Cold Cream #2

# FICUS CARICA BLOOM

## Plated Blending French & American Culinary Tradition

### Poached Figs

Poaching Liquid  
Fresh Red Figs

Take port sauce, cryovac figs with port. Steam for 10 minutes

### Brulé Figs

White Miso  
Fresh Green Figs

Cut figs in half,  
spread miso and brulé

### Poached Figs

500g Port Wine  
250g Organic Sugar  
1 Vanilla Bean  
5g Fresh Orange Zest  
25g Hibiscus  
2 Long Pepper  
2 Star Anise  
1 Stick Cinnamon  
50g Ultratex

Bring all ingredients to a boil, steep for spices, strain, cool and add Ultra-Tex to thicken



### Wine Sorbet

250g Water  
150g Sugar  
150g Glucose  
8g Stabilizer  
375g Pinot Noir  
250g Plum

Bring water, sugar, glucose, stabilizer to a boil. Cool down and wine and plum purée.

# FICUS CARICA BLOOM

## Plated Blending French & American Culinary Tradition

### Sable Breton

50g Egg Yolks  
100g Organic Sugar  
100g Butter  
144g All-Purpose Flour  
10g Baking Powder  
2g Salt

Cream butter and sugar, Add yolks  
Add dries.

### Plum Cremeux

180g Plum Puree  
60g Powdered Sugar  
6g Gelatin  
290g White Chocolate  
360g Heavy Cream

Heat cream and puree Melt in gelatin  
Blend in chocolate



# SUMMER BOUNTY

## Lollipops Celebrating Local Berries In Red White & Blue

### Gooseberry Compote

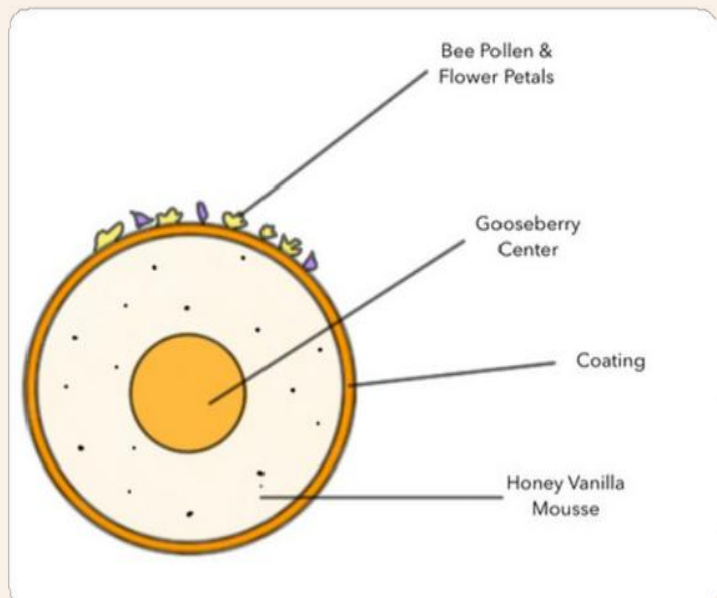
100g Gooseberry  
75g Rhubarb Puree  
1ea Lemon Zest  
30g Organic Sugar  
1 Vanilla Bean  
4g Gelatin

Heat gooseberry, rhubarb puree, and lemon juice with organic sugar and vanilla  
Bloom Gelatin  
Add gelatin off heat  
Mould compote

### Coating

100g Cocoa Butter  
10g Beeswax  
5g Bee Pollen  
Edible Petals

Melt cocoa butter to liquid Melt Beeswax  
Pour into container  
Hand blend mixture



# SUMMER BOUNTY

## Lollipops Celebrating Local Berries In Red White & Blue

### Vanilla Bean Mousse

90g Whipped Cream  
4 Vanilla Beans  
6g Vanilla Bean Paste  
7g Gelatin  
110g White Chocolate  
110g Egg Yolk  
30g Organic Sugar  
20g Honey  
20g Water  
450g Heavy Cream

Whip heavy cream  
Cook egg yolks, organic sugar, vanilla bean,  
honey in a pot  
Bloom gelatin  
Throw in gelatin  
Fold with cold cream  
Pipe into mould

### Honey Tuille

100g All-Purpose Flour  
60g Powdered Sugar  
70g Butter  
40g Honey  
35g Egg Whites

Paddle Butter, honey,.  
Add Dries and Slowly Add egg  
whites, Mix till smooth  
Bake



# ROBIN RENEWAL

## Lollipops Celebrating Local Berries In Red White & Blue

### Sponge

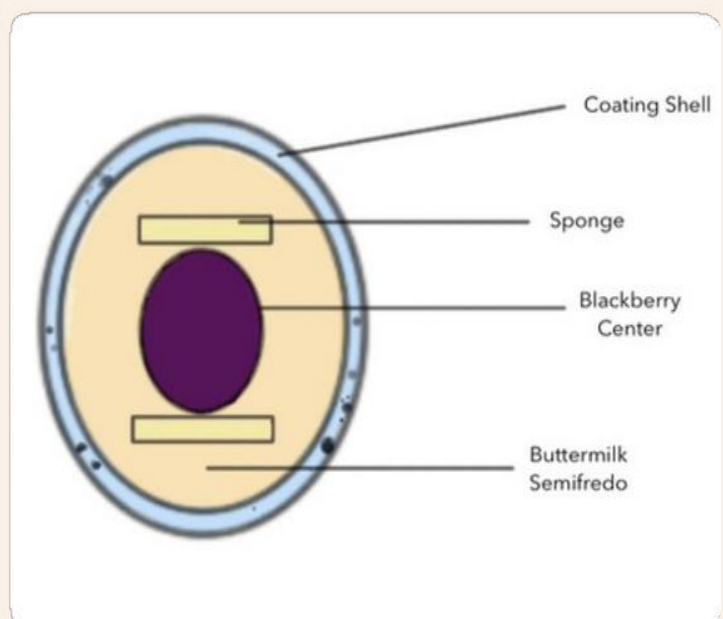
87g Egg Whites  
30g Organic Sugar  
55g Organic Powdered Sugar  
57g Nut Flour  
15g All-Purpose Flour

Whip egg whites on high with organic sugar  
Fold dry ingredients into whites Spread  
batter & bake

### Blackberry

27g Blackberry Puree  
60g Glucose  
45g Invert Sugar  
2ea Vanilla Bean  
20g Napa Red Wine  
13g Gelatin

Cook blackberry puree, glucose, invert  
sugar Bloom gelatin in water  
Pour in red wine  
Add gelatin while warm  
Let mixture set  
Pipe into moulds



# ROBIN RENEWAL

## Lollipops Celebrating Local Berries In Red White & Blue

### Buttermilk Semifreddo

350g Heavy Cream  
50g Buttermilk  
3 Vanilla Bean  
96g Egg Whites  
8g Gelatin  
10g Organic Sugar  
20g Glucose  
100g Honey  
20g Organic Sugar  
2g Salt

Whip heavy cream and buttermilk  
Whip egg whites, organic sugar, vanilla bean  
Heat honey, organic sugar, salt, and glucose  
in a pot  
Bloom gelatin  
Pour syrup into whipping egg whites  
Throw in gelatin  
Fold with cold cream  
Pipe into mould

### Coating

Cocoa Butter  
All Natural Blue Pigment  
All Natural Black Pigment  
Gelatin

Melt cocoa butter to liquid Pour  
into two containers Add natural  
blue pigment Add natural black  
pigment Hand blend both  
mixtures



# GRANDMA'S BERRY CAKE

## Lollipops Celebrating Local Berries In Red White & Blue

### Strawberry

200g Strawberry Puree  
½ Vanilla Bean  
50g Sugar  
10g Gelatin

Heat all ingredients, Melt gelatin  
Mix and set

### Graham Cracker Sable

110g Butter  
25g Honey  
20g Brown Sugar  
10g Yolks  
110g Ap Flour  
2g Salt

Cream butter sugar and honey.  
Add yolk, lastly add flour.

### Cheesecake

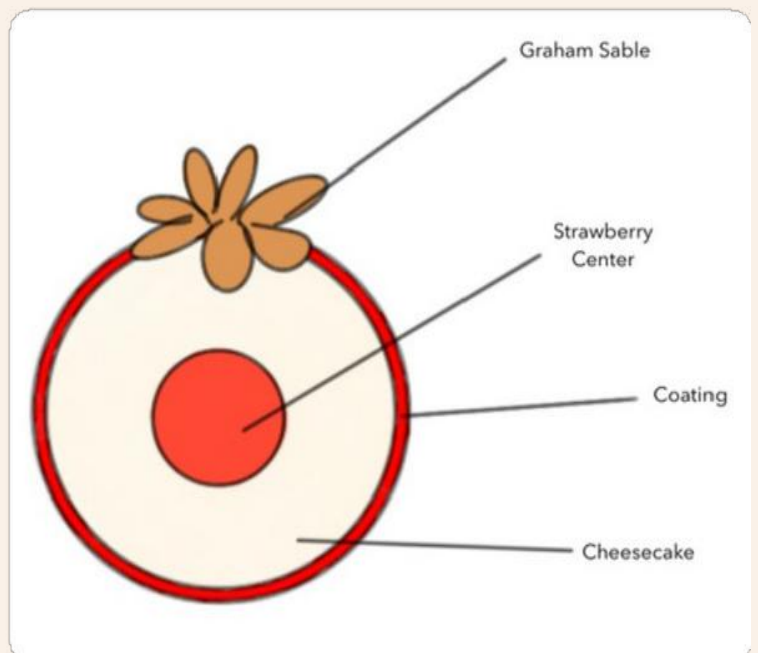
700g Cream Cheese  
125g Organic Sugar  
250g White Chocolate  
340g Cream

Paddle cream cheese, sugar, Slowly  
pour in melted chocolate.  
Fold in whipped cream.

### Coating

Cocoa Butter  
All Natural Red Pigment

Melt cocoa butter to liquid Pour into  
container  
Add natural red pigment Hand blend  
mixture



# MASTERPIECE: THE MODERN COLONIAL TRIFLE

A Modern Take On One of The Founding Father's Favourite

## Sable

150g Butter  
150g Organic Brown Sugar  
150g All-Purpose Flour  
150g Nut Flour  
2g Salt  
10g Chamomile Powder

Cream butter and organic sugar

Add dry ingredients and mix until incorporated

Cut circles & bake

## Sable

350g Egg Whites  
120g Organic Sugar  
220g Organic Powdered Sugar  
230g Nut Flour  
60g All-Purpose Flour

Whip egg whites on high with organic sugar

Fold dry ingredients into whites

Spread batter & bake



## Raspberry Cremeux

250g Raspberry Puree  
20g Organic Sugar  
76g Egg Yolks  
2 ea Egg  
94g Butter  
4g Gelatin  
Raspberries

Bloom gelatin and water

Cook raspberry puree, organic sugar, and eggs Add gelatin off heat

Pour into mould

Add fresh raspberries

## Raspberry Cremeux

454g Milk  
2.5oz Organic Honey  
1g Salt  
2oz Cornstarch  
3.5oz Egg Yolks  
2oz Butter  
1 Vanilla Bean  
50g Chamomile

Heat milk, vanilla, salt, chamomile, organic sugar Mix cornstarch, organic sugar, egg yolks, and honey in a bowl

Pour hot milk mixture over egg yolks, stir

Place mixture back on heat and cook

Add butter, mixing thoroughly until smooth

Pour into mould

# MASTERPIECE: THE MODERN COLONIAL TRIFLE

A Modern Take On One of The Founding Father's Favourite

## Mousse

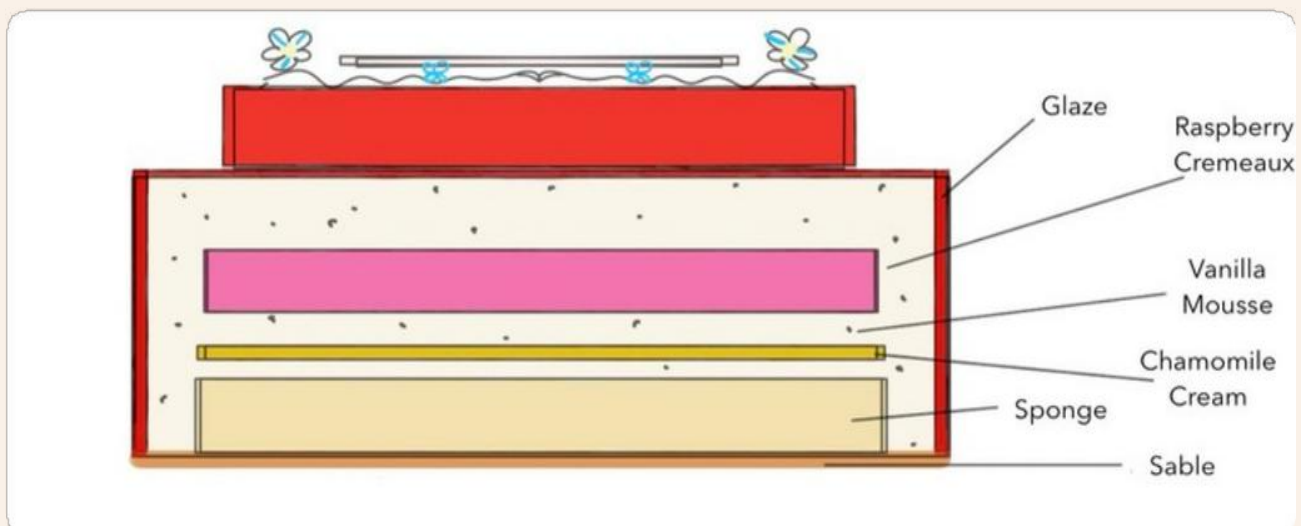
250g Heavy Cream  
250g Milk  
100g Egg Yolks  
30g Organic Sugar  
2 Vanilla Bean  
8g Gelatin  
214g White Chocolate  
450g Heavy Cream

Combine heavy cream and milk in a saucepan  
Mix egg yolks, vanilla, and organic sugar  
Pour hot milk and cream mixture over yolks  
Place back on heat and cook to nappe  
Pour over gelatin and chocolate  
Whip heavy cream  
Fold cream into cooled sauce

## Sweet Milk Glaze

20g Gelatin  
120g Water  
300g Glucose  
150g Water  
200g Condensed Milk  
300g White Chocolate  
5g All Natural Colouring

Bloom gelatin in water  
Melt white chocolate  
Mix Glucose, water, condensed milk Blend  
all ingredients together  
Add natural colour



The fresh ingredients used (figs, raspberries, gooseberries, plumbs, strawberries, blackberries, flowers) in all of our elements are locally sourced from our wonderful vendors. Cheeses and wine come from California wine and cheesemakers.

# Farms

## Thank You to our vendors

LONELYMOUNTAIN FARM



Rodriguez  
Organic Farms



Twin Girls Farm



Brokaw Ranch Co.

DIRTY GIRL PRODUCE

EVERYTHING  
UNDER THE SUN  
FARMS



# CONCLUSION

## Our State & Culinary Arts

California cuisine is shaped by a long history of migration, economic influences, and culinary innovation. The state is widely recognized for its organic produce, commitment to environmental conservation, and rich biodiversity.

Thanks to its geography and climate, California is home to a remarkable diversity of plant species, supporting a thriving agricultural landscape. The soil is rich due to nutrients coming from mountain ranges and is maintained by farmers who practice sustainable farming and by universities and research institutions who advance agricultural practices through technology. These efforts ensure that agriculture remains resilient even in times of climate change. The agricultural success of the region contributes to and influences cuisine, driving chefs to demonstrate creativity using local fresh products.

We are sincerely grateful to those who work tirelessly on providing care to the earth and its resources in California.

# Thank You

To the organizers and judges,

We would like to sincerely thank you for the opportunity to participate in this selection process. It would be an honor to present our creativity and represent our region of the United States. We recognize and appreciate the dedication and hard work required to host a competition of this caliber and are grateful for the efforts of the organizers, judges, and partners involved. We also thank the judges for their expertise and the time taken to review our application. Thank you for your passion and commitment to showcasing cuisine and sustainability.

Jake Park & Brett Fornells

*Thank you from  
Team California*

