SEPTEMBER – DECEMBER 2026

FALL SEASONAL PRODUCE GUIDE

26 ITEMS AT PEAK

3 COUNTIES SERVED

4 MONTH WINDOW

We're here. For you — with fresh local product, every delivery.

As temperatures cool across Marin, Sonoma, and Napa Counties, our fall lineup shifts toward heartier fruits and vegetables — winter squash, root vegetables, and the first orchard fruit of the season. Use this guide to plan menus, plates, and specials around what's at peak freshness and value right now.

HOW TO READ THIS GUIDE

S **O** N D — Filled squares mark the months an item is at peak — Sept, Oct, Nov, Dec.

Availability may shift with weather; reach out to your account rep for current pricing and volume.

FRUITS

Orchard fruit, late-season berries and the first citrus of the year.

9 ITEMS

APPLES

S **O** **N** D

SEPT – NOV

Fuji, Gala, Honeycrisp, and Pink Lady all hit peak flavor in fall. A menu and salad-bar staple that holds up well in storage and cutting rooms alike.

ASIAN PEARS

S **O** N D

SEPT – OCT

Crisp, juicy, and mildly sweet with an apple-like crunch. Popular sliced fresh on cheese boards and salads.

PEARS

S **O** **N** D

SEPT – NOV

Bosc, Anjou, and Comice varieties are in full swing. Great for poaching, roasting, or pairing with fall proteins and cheeses.

PERSIMMONS

S **O** **N** **D**

OCT – DEC

Fuyu persimmons are firm and eaten like an apple; Hachiya are soft and best for baking. A distinctive, on-trend item for chef-driven menus.

POMEGRANATES

S **O** **N** **D**

OCT – DEC

Bright, tart-sweet arils add color and crunch to fall salads, grain bowls, and plated desserts.

GRAPES

S **O** N D

SEPT – OCT

The tail end of the summer grape season — still sweet and ideal for cheese plates, snacking, and garnish.

FIGS

S **O** N D

SEPT – OCT

Late-season Black Mission and Brown Turkey figs offer a short but flavorful second harvest window before the season closes.

QUINCE

S **O** **N** D

OCT – NOV

Too tart to eat raw but transforms beautifully when poached or baked — a favorite for seasonal desserts and preserves.

SATSUMA MANDARINS

S O **N** **D**

NOV – DEC

The first citrus of the season arrives in late fall — easy-peel, seedless, and a sign that winter citrus is on its way.

VEGETABLES

Winter squash, roots, brassicas and hearty cooking greens.

17 ITEMS

WINTER SQUASH

S **O** **N** **D**

SEPT – DEC

Butternut, acorn, delicata, kabocha, and spaghetti squash are all in peak supply — versatile for soups, sides, and roasting programs.

CULINARY PUMPKINS

S **O** **N** D

SEPT – NOV

Sugar and pie pumpkins (not carving varieties) are ideal for soups, purees, and seasonal desserts.

BRUSSELS SPROUTS

S **O** **N** **D**

OCT – DEC

Sweeter after the season's first cool nights. A high-demand roasted side item on fall menus.

SWEET POTATOES

S **O** **N** **D**

SEPT – DEC

A reliable, nutrient-dense staple that holds and transports well — a strong fit for institutional menus.

CAULIFLOWER

S **O** **N** **D**

SEPT – DEC

Fall is prime season, with excellent head quality and size. Works whole-roasted, riced, or in cut-and-ready formats.

BROCCOLI

S **O** **N** **D**

SEPT – DEC

Peak quality and consistent supply through the fall months — a dependable menu and cut-to-order item.

BEETS

S **O** **N** **D**

SEPT – DEC

Sweet and earthy, with strong color that makes them a favorite for roasting, salads, and healthcare menus focused on nutrition.

CARROTS

S **O** **N** D

SEPT – NOV

Fall-harvested carrots are especially sweet after cooler nights concentrate their sugars.

TURNIPS

S **O** **N** **D**

SEPT – DEC

Mild and versatile — good roasted, mashed, or added to soups and stews.

PARSNIPS

S **O** **N** **D**

OCT – DEC

Sweet, nutty root vegetable that pairs naturally with squash and carrots in fall roasted-vegetable mixes.

LEEKS

S **O** **N** **D**

SEPT – DEC

A milder alternative to onions, prized in soups, braises, and stocks through the fall and into winter.

FENNEL

S **O** **N** **D**

SEPT – DEC

Crisp and anise-forward raw, sweet and mellow when roasted — a versatile addition to fall salads and sides.

KALE

S **O** **N** **D**

SEPT – DEC

Cold-tolerant and at its best once temperatures drop — a steady performer for salads, sautés, and soups.

CHARD

S **O** **N** **D**

SEPT – DEC

Colorful, tender, and quick-cooking — a reliable green for institutional and restaurant menus alike.

COLLARD GREENS

S **O** **N** **D**

SEPT – DEC

Hearty and long-cooking, holding flavor and texture well for large-batch institutional preparations.

WILD MUSHROOMS

S **O** **N** **D**

OCT – DEC

Chanterelles and porcini appear as fall rains begin — a premium, limited-availability upsell for chef-driven menus.

CELERIAC

S O N D

OCT – DEC

Knobby but versatile — purees into a smooth, savory alternative to potatoes or mashes well alongside them.

MENU PLANNING NOTES

Roasting programs run well on squash, roots, and brassicas from October forward. Persimmons, pomegranates, and wild mushrooms are the season's best chef-driven upsells; Satsumas signal the handoff into winter citrus.

ORDERING

Contact your account representative for current availability, pricing, and volume commitments on any item in this guide.