

WHAT'S HOT?

The top 10 hot trends in the 2009 National Restaurant Association What's Hot Chef's Survey



1 Locally grown produce	89%
2 Bite-size/mini desserts	83%
3 Organic produce	82%
4 Nutritionally balanced children's dishes	81%
5 New/fabricated cuts of meat (e.g. Denver steak, pork flat iron, bone-in Tuscan veal chop)	78%
6 Fruit/vegetable children's side items	74%
7 Superfruits (e.g. acai, goji berry, mangosteen)	73%
8 Small plates/tapas/mezze/dim sum	73%
9 Micro-distilled/artisan liquor	73%
10 Sustainable seafood	71%