

WHAT'S HOT

2017 CULINARY FORECAST

The National Restaurant Association surveyed nearly 1,300 professional chefs — members of the American Culinary Federation — on which food, cuisines, beverages and culinary themes will be hot trends on restaurant menus in the year ahead.

fun fact

The chef toque may have its origins in seventh century A.D. Assyria, but modern chef uniforms were developed in France in the mid-19th century by Marie-Antoine Carême. It's said he chose white to represent cleanliness and used the toque's height to indicate rank of kitchen staff (his was the tallest).

TOP 20 FOOD TRENDS

1 New cuts of meat

2 Street food-inspired dishes

3 Healthful kids' meals

4 House-made charcuterie

5 Sustainable seafood

6 Ethnic-inspired breakfast items

7 House-made condiments

8 Authentic ethnic cuisine

9 Heirloom fruits and vegetables

10 African flavors

11 Ethnic spices

12 House-made sausage

13 House-made pickles

14 Ancient grains

15 House-made/artisan ice cream

16 Whole grain items in kids' meals

17 Protein-rich grains/seeds

18 Artisan cheeses

19 Savory desserts

20 Gourmet items in kids' meals



Healthful kids meals



New cuts of meat



fun fact

According to the Food and Agriculture Organization of the United Nations, street foods are ready-to-eat food and beverages prepared and sold by vendors on the street, in markets, from mobile carts and similar places. The organization estimates that street food is eaten each day by 2.5 billion people around the world.

TOP 10 CONCEPT TRENDS

1 Hyper-local sourcing

2 Chef-driven fast-casual concepts

3 Natural ingredients/clean menus

4 Environmental sustainability

5 Locally sourced produce

6 Locally sourced meat and seafood

7 Food waste reduction

8 Meal kits

9 Simplicity/back to basics

10 Nutrition



Hyper-local sourcing



Food waste reduction

Menu trends today are beginning to shift from ingredient-based items to concept-based ideas, mirroring how consumers tend to adapt their activities to their overall lifestyle philosophies.

HUDSON RIEHLE
SVP OF RESEARCH
NATIONAL RESTAURANT ASSOCIATION

fun fact

Four to 10 percent of food purchased by a foodservice operation is discarded before ever reaching a guest, according to LeanPath. By keeping tabs on and reducing waste, chefs and operators can cut food costs and increase profits. For more on food waste reduction, visit Conserve.Restaurant.org.

TOP TRENDS BY CATEGORY



Alcoholic Beverages

Craft/
artisan
spirits

ALCOHOLIC BEVERAGES

- 1 Craft/artisan spirits
- 2 Onsite barrel-aged drinks
- 3 Locally produced wine/spirits/beer
- 4 Regional signature cocktails
- 5 Culinary cocktails

BREAKFAST/ BRUNCH

- 1 Ethnic-inspired breakfast items
- 2 Avocado toast
- 3 Traditional ethnic breakfast items
- 4 Overnight oats
- 5 Breakfast hash



Dishes

Street
food-
inspired
dishes

CONDIMENTS AND ACCOUTREMENTS

- 1 House-made condiments
- 2 Ethnic spices
- 3 House-made pickles
- 4 Protein-rich grains/seeds
- 5 Artisan cheeses

CULINARY CONCEPTS

- 1 Hyper-local sourcing
- 2 Natural ingredients/clean menus
- 3 Environmental sustainability
- 4 Locally sourced produce
- 5 Locally sourced meat and seafood

DISHES

- 1 Street food-inspired dishes
- 2 House-made charcuterie
- 3 Vegetable carb substitutes
- 4 Seafood charcuterie
- 5 Pho

GLOBAL FLAVORS

- 1 Authentic ethnic cuisine
- 2 African flavors
- 3 Ethnic fusion cuisine
- 4 Middle Eastern flavors
- 5 Latin American flavors



Dishes

House-made
charcuterie

“

Chefs are on an endless quest to redefine how consumers eat. By masterfully transforming the ordinary into the extraordinary, culinary professionals are at the forefront of changing the culinary landscape.

”

THOMAS MACRINA, CEC, CCA, AAC
AMERICAN CULINARY FEDERATION
NATIONAL PRESIDENT

Healthful
kids'
meals

Kids' Meals

KIDS' MEALS

- 1 Healthful kids' meals
- 2 Whole grain items in kids' meals
- 3 Gourmet items in kids' meals
- 4 Kids' entree salads
- 5 Fruit/vegetable kids' side items

NON-ALCOHOLIC BEVERAGES

- 1 House-made/artisan soft drinks
- 2 Gourmet lemonade
- 3 Locally/house roasted coffee
- 4 Specialty iced tea
- 5 Cold brew coffee

PASTA AND GRAINS

- 1 Ancient grains
- 2 Non-wheat noodles/pasta
- 3 Farro
- 4 Black/forbidden rice
- 5 Hand-made pasta

PRODUCE

- 1 Heirloom fruits and vegetables
- 2 Unusual/uncommon herbs
- 3 Hybrid fruits/vegetables
- 4 Exotic fruit
- 5 Dark greens

PROTEIN

- 1 New cuts of meat
- 2 Sustainable seafood
- 3 House-made sausage
- 4 Free-range pork/poultry
- 5 Heritage-breed meats

RESTAURANT CONCEPTS

- 1 Chef-driven fast-casual concepts
- 2 Food waste reduction
- 3 Meal kits
- 4 Pop-up/temporary restaurants
- 5 Food trucks

SWEETS

- 1 House-made/artisan ice cream
- 2 Savory desserts
- 3 Donuts with non-traditional filling
- 4 Smoked dessert ingredients
- 5 Bite-size/mini-desserts



Donuts
with non-
traditional
filling

Sweets

MOVERS AND SHAKERS



Trends Heating Up

- Poke
- House-made charcuterie
- Street food-inspired dishes
- Food halls
- Ramen
- Breakfast burritos/tacos
- House-made condiments
- Lumberjack breakfast/fry-up



House-made condiments



Trends Cooling Down

- Quinoa
- Sodium-conscious cuisine
- Black/forbidden rice
- Vegetarian cuisine
- Vegan cuisine
- Locally sourced meat and seafood
- Ethnic condiments
- Ethnic cheeses
- Tapas/mezze/dim sum
- Food trucks
- Non-wheat noodles/pasta
- Grass-fed beef
- House-made/artisan ice cream
- Food-beer pairings
- Organic produce
- Inexpensive/underused meats
- Prepaid tickets
- Gelato



Quinoa

YESTERDAY'S NEWS

- 1 Insects
- 2 Molecular gastronomy
- 3 Offal (e.g. heart, tripe, liver, sweetbreads)
- 4 Bitter melon
- 5 Algae
- 6 Sweet potato fries
- 7 Fun-shaped kids' items
- 8 Kale salads
- 9 Prepaid tickets
- 10 Sharable cocktails



Insects

fun fact

Considered the national dish of Great Britain, fish and chips were first served together as a complete dish in the 1860s. There are around 10,500 specialist fish and chip shops in the UK and British consumers eat 382 million portions of fish and chips annually, according to the National Federation of Fish Friers.



Fish and chips

PERENNIAL FAVORITES

- 1 Fish and chips
- 2 French toast
- 3 Bacon
- 4 Mashed/pureed potatoes
- 5 Barbecue
- 6 Comfort foods (e.g. chicken pot pie, meatloaf, roasted chicken)
- 7 Shellfish
- 8 Cannoli
- 9 Bread pudding
- 10 Zucchini



French toast

METHODOLOGY

The National Restaurant Association conducted an online survey of 1,298 members of the American Culinary Federation in October 2016. The chefs were given a list of 169 items and were asked to rate each item as a “hot trend,” “yesterday’s news” or “perennial favorite” on restaurant menus in 2017.

Note: Figures may not add to 100% due to rounding.

ABOUT THE NATIONAL RESTAURANT ASSOCIATION



Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises more than 1 million restaurant and foodservice outlets and a workforce of 14.4 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry’s largest trade show (NRA Show May 20-23, 2017, in Chicago); leading food safety training and certification program ([ServSafe](#)); unique career-building high school program (the NRAEF’s [ProStart](#)); as well as the [Kids LiveWell](#) program promoting healthful kids’ menu options. For more information, visit [Restaurant.org](#) and find us on Facebook, Twitter, and Instagram.

ABOUT THE AMERICAN CULINARY FEDERATION



The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 17,500 members spanning more than 150 chapters nationwide, ACF is the leading culinary association offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](#). Find ACF on [Facebook](#) and on [Twitter](#).

Watch the “What’s Hot in 2017” video on the National Restaurant Association’s website: [Restaurant.org/FoodTrends](#)



Join the National Restaurant Association on Facebook, Twitter and YouTube for additional restaurant industry updates and information.



www.facebook.com/NationalRestaurantAssociation



www.twitter.com/WeRRestaurants



www.youtube.com/restaurantdotorg



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NATIONAL
RESTAURANT
ASSOCIATION

		HOT TREND	Yesterday's News	Perennial Favorite
1.	New cuts of meat (e.g. shoulder tender, oyster steak, Vegas Strip Steak, Merlot cut)	71%	18%	12%
2.	Street food-inspired dishes (e.g. tempura, kabobs, dumplings, pupusas)	70%	13%	17%
3.	Healthful kids' meals	70%	9%	14%
4.	House-made charcuterie	69%	16%	15%
5.	Sustainable seafood	69%	10%	17%
6.	Ethnic-inspired breakfast items (e.g. Asian-flavored syrups, Chorizo scrambled eggs, coconut milk pancakes)	68%	18%	10%
7.	House-made condiments	68%	15%	12%
8.	Authentic ethnic cuisine	66%	11%	17%
9.	Heirloom fruits and vegetables	66%	9%	22%
10.	African flavors	66%	22%	13%
11.	Ethnic spices (e.g. harissa, curry, peri peri, ras el hanout, shichimi)	65%	18%	9%
12.	House-made sausage	64%	12%	12%
13.	House-made pickles	63%	18%	19%
14.	Ancient grains (e.g. kamut, spelt, amaranth, lupin)	62%	25%	13%

		HOT TREND	Yesterday's News	Perennial Favorite
15.	House-made/artisan ice cream	61%	25%	13%
16.	Whole grain items in kids' meals	60%	15%	25%
17.	Protein-rich grains/seeds (e.g. hemp, chia, quinoa, flax)	60%	19%	21%
18.	Artisan cheeses	59%	23%	17%
19.	Savory desserts	59%	13%	28%
20.	Gourmet items in kids' meals	59%	28%	13%
21.	Free-range pork/poultry	59%	29%	12%
22.	Ethnic condiments (e.g. sriracha, sambal, chimichurri, gochujang, zhug)	59%	17%	24%
23.	Vegetable carb substitutes (e.g. cauliflower rice, zucchini spaghetti)	59%	17%	24%
24.	Kids' entree salads	59%	23%	18%
25.	Fruit/vegetable kids' side items	58%	23%	18%
26.	Unusual/uncommon herbs (e.g. chervil, lovage, lemon balm, papalo)	58%	13%	29%
27.	Hybrid fruits/vegetables (e.g. kale-Brussels sprouts, pluot, broccoflower)	58%	22%	20%
28.	Heritage-breed meats	58%	31%	11%
29.	Ethnic fusion cuisine	58%	24%	19%

ALL FOOD TRENDS

		HOT TREND	Yesterday's News	Perennial Favorite
30.	Donuts with non-traditional filling (e.g. liqueur, Earl Grey cream)	57%	29%	15%
31.	Ethnic-inspired kids' dishes (e.g. tacos, teriyaki, sushi)	56%	25%	18%
32.	Smoked dessert ingredients	54%	37%	9%
33.	Non-wheat noodles/pasta (e.g. quinoa, rice, buckwheat)	54%	30%	16%
34.	Exotic fruit (e.g. rambutan, dragon fruit, paw paw, guava)	54%	31%	15%
36.	Dark greens (e.g. kale, mustard greens, collards)	53%	18%	29%
36.	Middle Eastern flavors	53%	19%	28%
37.	Savory jam/jelly (e.g. bacon jam, tomato jam, hot pepper jelly)	53%	26%	21%
38.	Imperfect/ugly produce	53%	34%	13%
39.	Organic produce	53%	18%	29%
40.	Seafood charcuterie	52%	33%	15%
41.	Avocado toast	52%	36%	12%
42.	Superfruit (e.g. acai, goji berry, mango-steen)	52%	35%	13%
43.	Bite-size/mini-desserts	51%	27%	22%
44.	Oven-baked items in kids' meals (e.g. baked chicken fingers, oven-baked fries)	51%	23%	27%
45.	Grass-fed beef	50%	26%	24%
46.	Hybrid desserts (e.g. croissant-donut, townie, ice cream cupcake)	49%	38%	13%
47.	Latin American flavors	49%	15%	37%
48.	Micro-vegetables/micro-greens	48%	33%	19%
49.	Ethnic cheeses (e.g. queso fresco, paneer, lebneh, halloumi)	48%	19%	33%
50.	Farro	48%	38%	14%
51.	Inexpensive/underused meats (e.g. chicken feet, pig ears, tongue, oxtail)	47%	38%	15%

		HOT TREND	Yesterday's News	Perennial Favorite
52.	Grilled items in kids' meals	46%	18%	36%
53.	Black/forbidden rice	45%	42%	13%
54.	Game meats (e.g. venison, game birds, boar, rabbit)	45%	26%	29%
55.	Traditional ethnic breakfast items (e.g. huevos rancheros, shakshuka, ashta)	45%	21%	35%
56.	Pho	44%	28%	28%
57.	Underutilized/"trash" fish (e.g. mackerel, mullet, redfish, porgy)	44%	43%	14%
58.	Poke	44%	38%	18%
59.	Extra hot peppers (e.g. habanero, Ghost Pepper, Carolina Reaper, Scotch Bonnet))	43%	36%	21%
60.	Amuse-bouche/bite-size appetizers	43%	31%	27%
61.	Southeast Asian flavors	43%	17%	40%
62.	Bibimbap	41%	40%	19%
63.	Hand-made pasta	41%	16%	43%
64.	Jackfruit	41%	46%	13%
65.	Tapas/mezze/dim sum	41%	27%	32%
66.	Gourmet burgers	40%	29%	31%
67.	Sliders/mini-burgers in kids' meals	40%	25%	35%
68.	Ethnic dips and spreads (e.g. hummus, baba ganoush, tzatziki, dukkah)	40%	22%	38%
69.	Goat	40%	40%	21%
70.	Non-traditional eggs (e.g. duck, quail, emu)	40%	46%	14%
71.	Bone broth	40%	35%	26%
72.	Ramen	39%	35%	26%
73.	Mediterranean flavors	38%	18%	44%
74.	Overnight oats	37%	40%	23%
75.	Algae	37%	52%	11%
76.	Kale salads	36%	50%	15%
77.	Fried chickpeas	35%	47%	18%
78.	Breakfast hash	35%	27%	38%
79.	Octopus	34%	43%	24%

ALL FOOD TRENDS

		HOT TREND	Yesterday's News	Perennial Favorite
80.	Bitter melon	33%	53%	15%
81.	Quinoa	33%	42%	25%
82.	Flatbread pizza	33%	42%	26%
83.	Gourmet mac and cheese (e.g. truffle, lobster, black and blue)	33%	41%	27%
84.	Bone marrow	32%	44%	24%
85.	Gelato	30%	29%	41%
86.	Juice/milk in kids' meals	29%	24%	47%
87.	Greek yogurt	27%	34%	39%
88.	Breakfast burritos/tacos	26%	37%	37%
89.	Egg-white omelettes/sandwiches	26%	46%	28%
90.	Barbecue	25%	16%	60%
91.	Chickpeas	25%	31%	44%
92.	Broccoli rabe	25%	35%	40%
93.	Ceviche	25%	40%	36%
94.	Comfort foods (e.g. chicken pot pie, meat-loaf, roasted chicken)	24%	17%	59%
95.	Offal (e.g. heart, tripe, liver, sweetbreads)	24%	55%	21%
96.	Insects	23%	67%	9%
97.	Semifreddo	23%	40%	37%
98.	Flavored popcorn	23%	47%	30%
99.	Brussels sprouts	23%	25%	52%
100.	Chicken and waffles	23%	41%	37%
101.	Shellfish	22%	20%	58%
102.	Cauliflower	22%	32%	46%
103.	Bacon	22%	17%	61%
104.	Grits	22%	30%	48%
105.	Pizza in kids' meals	19%	29%	52%
106.	Lumberjack breakfast/fry-up (e.g. large American/British breakfast)	19%	38%	42%
107.	Custard-based desserts	18%	28%	53%

		HOT TREND	Yesterday's News	Perennial Favorite
108.	Fun-shaped kids' items	17%	18%	36%
109.	Bread service/bread baskets	17%	42%	13%
110.	French toast	16%	26%	29%
110.	Sweet potato fries	16%	21%	35%
112.	Polenta	15%	28%	28%
113.	Chicken wings	14%	33%	54%
114.	Bread pudding	13%	30%	57%
115.	Fish and chips	12%	25%	63%
116.	Mashed/pureed potatoes	12%	29%	60%
117.	Chocolate-covered fruit	12%	44%	45%
118.	Zucchini	11%	33%	56%
119.	Cannoli	10%	32%	57%

WHAT'S HOT

ALL BEVERAGE TRENDS



		HOT TREND	Yesterday's News	Perennial Favorite
1.	Craft/artisan spirits	70%	10%	20%
2.	Onsite barrel-aged drinks	69%	18%	13%
3.	Locally produced wine/spirits/beer	68%	9%	24%
4.	Regional signature cocktails	66%	12%	21%
5.	Culinary cocktails (e.g. savory, fresh ingredients)	64%	24%	13%
6.	House-made/artisan soft drinks	61%	26%	12%
7.	House-brewed beer	60%	18%	23%
8.	Edible cocktails	58%	33%	9%
9.	Gourmet lemonade (e.g. house-made, freshly muddled)	56%	23%	21%
10.	Food-liquor/cocktail pairings	56%	19%	25%
11.	Food-beer pairings	56%	16%	28%
12.	Locally/house roasted coffee	55%	15%	30%
13.	Specialty iced tea (e.g. Thai-style, Southern/sweet, flavored, matcha)	54%	26%	21%
14.	Non-traditional liquors (e.g. soju/sochu, cachaca)	53%	32%	15%

		HOT TREND	Yesterday's News	Perennial Favorite
15.	Wine on tap/draft wine	50%	32%	19%
16.	Organic wine/spirits/beer	48%	34%	18%
17.	Cold brew coffee	44%	25%	31%
18.	Mocktails (e.g. non-alcoholic cocktails)	42%	37%	21%
19.	Growlers/crowlers	42%	32%	26%
20.	Spicy cocktails	39%	36%	25%
21.	Sharable cocktails	35%	48%	18%
22.	Hot tea	20%	25%	55%
23.	Sparkling water	18%	39%	43%



		HOT TREND	Yesterday's News	Perennial Favorite
1.	Hyper-local sourcing (e.g. restaurant gardens, onsite beer brewing, house-made items)	80%	9%	11%
2.	Chef-driven fast-casual concepts	77%	12%	11%
3.	Natural ingredients/clean menus	76%	7%	17%
4.	Environmental sustainability	76%	7%	17%
5.	Locally sourced produce	70%	6%	24%
6.	Locally sourced meat and seafood	68%	8%	24%
7.	Food waste reduction	67%	10%	22%
8.	Meal kits (e.g. pre-measured/prepped raw ingredients for home preparation)	64%	24%	12%
9.	Simplicity/back to basics	64%	8%	28%
10.	Nutrition	63%	6%	31%
11.	Nose-to-tail/root-to-stalk cooking	63%	19%	18%
12.	Farm/estate-branded items	63%	20%	17%
13.	Veggie-centric cuisine (e.g. fresh produce is star of the dish)	62%	19%	19%
14.	Grazing (e.g. small-plate sharing/snacking instead of traditional meals)	60%	20%	20%

		HOT TREND	Yesterday's News	Perennial Favorite
15.	Gluten-free cuisine	57%	25%	18%
16.	Pop-up/temporary restaurants	56%	37%	8%
17.	Food trucks	56%	22%	23%
18.	Small plate menus/restaurant concepts	55%	24%	21%
19.	Commissaries (e.g. shared commercial kitchen space)	55%	24%	21%
20.	Tasting menus	49%	24%	27%
21.	Vegetarian cuisine	44%	18%	38%
22.	Vegan cuisine	43%	29%	28%
23.	Food halls	40%	45%	16%
24.	Sodium-conscious cuisine	39%	32%	29%
25.	Prepaid tickets	39%	49%	12%
26.	All-day breakfast	37%	30%	34%
27.	Molecular gastronomy	32%	58%	10%