Noodles lovers have already branched out from Americanized versions ofobby to embrace Thai pad see ew, Vietnamese pho, and Japanese ramen. As Asian noodle traditions became Americanized, consumers are seeking more authentic experiences. Chinese lantern, or hand-pulled noodles add another layer of both taste and visual showmanship. Customers seek that share while watching a master noodle-mix thread, stretch, and swing dough into strands for soup.

- The Handpulled Noodle (New York, NY): Dapan-ji, swing dough into strands for soup.
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- Xian Foods (New York, NY, multiple locations):
- The Handpulled Noodle (New York, NY): Dapan-ji, swing dough into strands for soup.
- Dosha Pops: candy made as a cureall, made from this elixir will restore balance.
- Dosha Bars: three flavors corresponding to the three doshas—pitta, vata, kapha.
- Avalanche Cheese Company Finocchiona
- Yam Chops (Toronto, ON): Beet Burger, Coconut Bacon, Mikiy BBQ Pulled Chik’n
- The Herbivorous Butcher (Minneapolis, MN): BBQ Rib, Peperonni, Teryaki Jerky
- The Herbivorous Butcher (Minneapolis, MN): BBQ Rib, Peperonni, Teryaki Jerky
- DOSHA DINING
- MOCKTAIL MCKLOGY
- GOAT+ GET IT!
- COOK+ CONNECT
- WASTE WRENZY
- FOOD WASTE FRENZY
- SNACKIN’ SANDSINES
- MIGRATORY MEALS
- SNACKIN’ SANDINES
- MIGRATORY MEALS
- In today’s culinary culture, it’s clear that consumers care more than ever about nutrition, the health of the planet, and living an authentic life. Restaurants and food companies are taking note and providing experiences that cater to this elevated awareness—and it’s about time. Ancient health-and-wellness philosophies are being called upon for inspiration, and chefs and consumers are digging deeper to rediscover traditional cooking methods. But that’s not to say consumers don’t indulge in a bit of true decadence now and again—they’re just seeking a better balance. Food has become medicine, and dining has become a necessary means to interpersonal connection. Simply put, engaging with food is a conduit to engaging with the world. The 2017 Culinary Trends are all examples of consumers yearning to deepen their understanding of themselves and how they can fit into the world around them in a sustainable way.