

## STERLING-RICE GROUP'S

# YO CUTTING-EDGE

## CULINARY TRENDS FOR 2016

Boy, we sure are digging our food these days! SRG's 2016 Culinary Trends show that today's cooks and diners continue to explore, experiment, and heartily enjoy what's new in food. And what's new is often not new at all, but a rediscovered ingredient, drink, or dish that has been refashioned with contemporary palates in mind. These palates are definitely

expanding, turning to more savory compositions and new regional cuisines, while also gladly accepting familiar foods in delightful new formats. These are all signs that the 2016 dining public is one that understands food better than ever and is celebrating the many ways we now have to savor it.  
— Kara Nielsen, Culinary Director, SRG

### 1 SWITCHIN' TO SWITCHELS



With vinegar-based shrubs now firmly in the beverage pantry, another colonial refresher beckons: switchels. Known as haymakers in New England, this blend of water, apple cider vinegar, ginger, and honey, maple syrup, or molasses traditionally quenched thirsts during harvest. Today's switchels—bottled or homemade—leverage the health-promoting benefits of apple cider vinegar with a dash of American heritage.

- CideRoad Organic Switchel
- Up Mountain Switchel
- Fire Cider
- Bragg Organic Apple Cider Vinegar Drinks

### 2 'ONOLICIOUS HAWAIIAN



Creative, delicious ('ono) Hawaiian cuisine is finally making a splash on the mainland. Inspired chefs are translating traditional island ingredients into cool new dishes in fine dining, while fast-casual entrepreneurs introduce bowl-loving crowds to the joy of poké, a raw seafood salad. Even Spam (sometimes housemade) is getting some love, in classic musubi rice-and-nori wraps and beyond.

- Restaurants: Liholiho Yacht Club, San Francisco; Noreetuh, Manhattan
- Poké Bowls: Big Daddy's Poké Shack, Los Angeles; Motomaki, Boulder, CO
- Musubi: A-Frame, Los Angeles; 'Aina pop-up, San Francisco

### 3 OYSTERS TO THE RESCUE



With sustainable seafood as important as ever, cultivated oysters are big heroes. Filling in for wild oysters struggling in acidified and warming waterways, farmed oysters not only do their part filtering pollutants from our coastal waterways, they are also fueling an exciting resurgence of oyster and raw bars, once staples in American dining. Expect the burgeoning millennial taste for oysters to grow in years to come.

- Boston: Island Creek Oyster Bar, Select Oyster Bar
- Charleston: The Ordinary
- Seattle: The Walrus and the Carpenter
- iPhone App: Pearl, with daily oyster offerings in select cities

### 4 THE SAVORY SIDE OF YOGURT



We can probably thank Ottolenghi for our growing excitement about labneh, the thick, salted Middle Eastern yogurt. But it also meshes with our efforts to reduce sugar and savor more Middle Eastern cuisine. Often served with olive oil, spices and seeds, and flatbread, labneh also plays well with vegetables, grain salads, and roasted fruit.

- New York: Sohha Savory Yogurt; White Mustache Labneh; The Chaat Co Savory Yogurt Snack
- National: Karoun Dairies Labne
- On the Menu: Evo Kitchen + Bar, Portland, ME; Madcapra, Los Angeles; Shaya, New Orleans

### 5 COFFEE'S NEW GUISES



Goodbye, Caffè Latte. Hello, Coffee Mocktail. And Soda. And Shrub. Coffee on nitro tap; dry-hopped coffee on nitro tap. Coffee cherry brews. Coffee butter brews. There's no end to the creative libations coming our way from inventive baristas. With an unprecedented groundswell of fantastic coffee, plus a plethora of beautifully designed coffee bars, it's no wonder there are so many new coffee concoctions for every hour of the day.

- Cascara (Coffee Fruit Infusions): Pixán, Boulder, CO; Slingshot Coffee Co., Raleigh, NC
- Mocktails: Cold Fashioned at Cup & Bar, Portland, OR
- Sodas: Café Tonic at Saint Frank Coffee, San Francisco
- Unique Brews: Corvus Hopped Coffee, Denver; Stumptown Nitro Cold Brew in cans

### 6 SWIGGABLE SOUPS



One step beyond all those fancy pressed juices comes bottled sippable soups. We're not talking chicken noodle, but rather bright and spicy gazpachos, creamy coconut cauliflower, and even mushroom-based broths. Savory flavors, more fiber, and, of course, portability make nutrient-rich bottled soups a convenient grab-and-go meal (or even a handy cleanse) and without the sugar of juices.

- Mucho Gazpacho: Bravo Tomato, Green Gazpacho, Beet Gazpacho
- Tio Gazpacho: Clásico, Verde, de Sol
- Splendid Spoon: Cauliflower Coconut Soup, Vegan Bone Broth

### 7 PUMPED-UP PORRIDGE



Porridge is making a comeback, thanks to the ever-widening selection of grains and seeds—ancient and otherwise—chefs are discovering. Porridges made of rye, spelt, black rice, or quinoa feature some sweet but mostly savory toppings like mushrooms, vegetables, smoked fish, and eggs. Some tilt toward congee, others toward oatmeal, and still others serve as side dishes. We'll all be wanting some more, please.

- Los Angeles: Porridge and Puffs pop-up; Wanderlust Café
- Brooklyn: Faro
- Chicago: 42 Grams

### 8 INTENSIFIED DESSERT



Miso. Malt. Ricotta whey? Corn-husk ash?? These ingredients and more are turning up in surprising places, namely dessert. Pastry chefs, ice cream makers, and confectioners are tapping au courant culinary tricks (browning, burning, smoking) and flavorful ingredients (dairy whey, malt, umami-rich miso paste) to add sophisticated taste dimensions beyond just sweet to our favorite desserts and treats.

- Charlottesville, VA: Miso Caramels, Gearharts Fine Chocolates
- Manhattan: Miso Cherry Ice Cream, OddFellows Ice Cream Co.; Corn Husk Meringue, Cosme
- San Francisco: Brown Butter Ice Cream, Rich Table

### 9 PASS THE PLATTER



The latest way to dine? Family-style meals made of centerpiece proteins—whole fish or chickens, piles of ribs—and accompanying sides. Or just a whole menu of dishes meant for the table to share. Chefs today are having fun cooking larger cuts of meat and preparing beautiful platters of goodies. Diners can relax into a new convivial spirit at the table where one doesn't have to share a small plate anymore.

- San Francisco: Mourad; Hawker Fare; The Progress
- Atlanta: King and Duke; Ladybird Grove and Mess Hall
- Washington, DC: Maketto; Provision No. 14

### 10 MAIL-ORDER MEAL MANIA



Okay, so mail has nothing to do with it. Overnight delivery does, and apps and Silicon Valley investments. Get ready for the continued explosion of meal-kit-delivery services vying for your dining dollar. While the big meal-kit companies expand nationally, local services tap new niches, like paleo meals or Southern cuisine. Competition will get fierce with delivered groceries and ready-to-eat meals also in the fray, yet all that packaging remains a pitfall.

- National: Blue Apron; HelloFresh; Plated
- Lifestyle/Diet: Farm to Fit, Portland, OR; PlatedJoy, San Francisco
- Mission-Driven: Cooking Simplified, Berkeley, CA
- Delivered Meals: Maple, Manhattan; SpoonRocket, San Francisco