

# FOOD & WINE

## These Will Be the Biggest Food Trends of 2020, According to Chefs

*From grandparent food to smoked everything.*

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<https://www.foodandwine.com/travel/restaurants/biggest-food-trends-chefs-2020>

Leading up to 2019, chefs predicted more plant-based meals, fast-casual dining, and kelp, and their predictions came to fruition, to varying degrees, over the last year in dining rooms around the country.

As we wrap up the decade and look forward to 2020, we asked celebrated chefs and industry experts to predict what's next. The 34 chefs we spoke with are forecasting sherry, sustainable seafood, smoked everything, lots of bread, and so much more. Below, check out the 22 trends that will dominate kitchens, bars, and restaurants next year.

### **More sustainable seafood**

“In 2019, we saw that sustainable cooking and sourcing is becoming less of an aspiration and more of an expectation. So many restaurants have made positive changes to how and where they source their food, however we anticipate 2020 will bring even bigger changes, especially when it comes to sourcing seafood. At odo we've sourced our ingredients locally—including our seafood, since we opened, where as many Japanese restaurants here in New York City consider “premium” fish to come from Japan. However, more and more Japanese restaurants are realizing that sourcing domestically doesn't mean there is any sacrifice in quality. Therefore, we anticipate more Japanese restaurants will be exploring dish preparations with fish from Maine, Long Island, and other East Coast cities.” — Hiroki Odo, chef and owner of Michelin-starred odo and HALL in New York