

Beat: Arts

## THE NATIONAL RESTAURANT ASSOCIATION EXPLORES THE TOP MENU TRENDS FOR 2016

### WILL BE HOT ON RESTAURANT MENUS IN 2016

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**USPA NEWS** - The National Restaurant Association (NRA) annually explores the top menu trends for the coming year. For this year's What's Hot culinary forecast, the NRA surveyed nearly 1,600 professional chefs, members of the American Culinary Federation (ACF)...

The National Restaurant Association (NRA) annually explores the top menu trends for the coming year. For this year's What's Hot culinary forecast, the NRA surveyed nearly 1,600 professional chefs, members of the American Culinary Federation (ACF), to find which foods, beverages and culinary themes will be hot on restaurant menus in 2016.

Top 20 food trends for 2016 :

- Locally sourced meats and seafood
- Chef-driven fast-casual concepts
- Locally grown produce
- Hyper-local sourcing
- Natural ingredients/minimally processed food
- Environmental sustainability
- Healthful kids' meals
- New cuts of meat
  
- Sustainable seafood
- House-made/artisan ice cream
- Ethnic condiments/spices
- Authentic ethnic cuisine
- Farm/estate branded items
- Artisan butchery
- Ancient grains
- Ethnic-inspired breakfast items
- Fresh/house-made sausage
- House-made/artisan pickles
- Food waste reduction/management
- Street food/food trucks

'True trends evolve over time, especially when it comes to lifestyle-based choices that extend into other areas of our everyday life,' said Hudson Riehle, senior vice president of research for the National Restaurant Association.

The top trends in food also extend to the bar, with the hottest alcohol trends including locally produced and craft beer, wine and spirits.

Menu items that gained in trendiness since last year's survey include African flavors, authentic ethnic cuisine, ethnic condiments/spices, house-made/artisan soft drinks, Middle Eastern flavors and non-traditional liquors. Items that lost momentum include underutilized fish, kale salads, fresh beans/peas, gluten-free cuisine, quinoa and flower essence in cocktails.

Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises 1 million restaurant and foodservice outlets and a workforce of 14 million employees.

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 nearly 200 chapters nationwide.

Source : National Restaurant Association

Ruby BIRD

<http://www.portfolio.uspa24.com/>

Yasmina BEDDOU

<http://www.yasmina-beddou.uspa24.com/>

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**Editorial program service of General News Agency:**

United Press Association, Inc.

3651 Lindell Road, Suite D168

Las Vegas, NV 89103, USA

(702) 943.0321 Local

(702) 943.0233 Facsimile

[info@unitedpressassociation.org](mailto:info@unitedpressassociation.org)

[info@gna24.com](mailto:info@gna24.com)

[www.gna24.com](http://www.gna24.com)