

2020 CULINARY & COCKTAIL TREND FORECAST

CULINARY TRENDS

ALTERNATIVE DIETS BECOME MAINSTREAM

GLUTEN-FREE
DAIRY-FREE
VEGAN
VEGETARIAN
KETO




SNEAKING
VEGGIES
INTO
EVERY
DISH

NOT-SO-OBSCURE
ANYMORE
HEALTH INGREDIENTS

ASHWAGANDHA,
COLLAGEN PEPTIDES,
SEAWEED, HEMP,
NUTRITIONAL YEAST



ELEVATED
&
UNEXPECTED
CEVICHE / CRUDO
INGREDIENTS

SWEET
- ON -
SOUR
FLAVORS

LIKE RHUBARB
TAMARIND
AND VINEGAR



CROSS-CULTURAL FUSION 



SAVORY
MEETS
SWEET
DESSERTS

LOVE FOR
LEVANTINE
CUISINE

ISRAELI
TURKISH
LEBANESE




NOW TRENDING

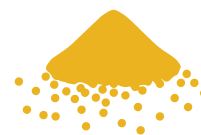
SCHMALTZ • BERBERE • LOTUS SEEDS • BASIL SEEDS
PANDAN • MAKRUT LIME LEAVES • BLACK GARLIC

COCKTAIL TRENDS

GRILLED
ROASTED
&
FIRE-BLASTED
FRUITS



AROMATIC
GARNISHES



SPICE SACHETS,
BURNING WOOD,
DRIED HERBS

TEA-INFUSED
SPIRITS AND SYRUPS

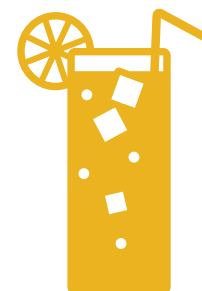


ALTERNATIVE-GRAIN SPIRITS
BAIJU, SHŌCHŪ, SOJU



SPRITZ CULTURE
WILL REIGN
SUPREME

TRENDING
COCKTAIL



REIMAGINING
TRADITIONAL
COCKTAILS WITH MEZCAL



JAPANESE
WHISKY
HIGHBALLS

BEER + WINE TRENDS

SOUR BEERS • HAZY IPAS • HIGH-ALCOHOL • KOMBUCHAS
NATURAL WINES • PÉT-NAT • SPARKLING WINE • ORANGE WINES

ALL
BUZZ
NO BOOZE



COFFEE SPRITZES
NITRO COFFEE
COLD BREW
ALTERNATIVES

RESTAURANTS WITH PURPOSE



LOCAL
COLLABORATIONS



TRANSPARENCY



ENVIRONMENTAL
FOOTPRINT

Chefs and bartenders from Kimpton's 75+ restaurants and bars weigh in on top food and beverage trends to watch in 2020