

# FOOD & WINE

## These Will Be the 25 Biggest Dining Trends in 2022, According to Chefs

Fermented drinks, preserved foods, and potato milk will all be on the menu next year.

By **Regan Stephens** | December 09, 2021

As 2020 came to a close, vaccines were on the horizon and an end to the pandemic felt like it might finally be in sight. So when we asked chefs to tell us what trends they anticipated for the new year, some predicted joyful, special occasion dining would come back with a bang. Many also told us, for worse and occasionally better, all the ways COVID-19 altered their businesses—from the ingredients they used in their dishes to how, when, and where they were serving them.

Fast-forward a year, and though much has changed—vaccines are here! So are variants—the industry is still feeling the impact from the pandemic, in the form of supply chain issues, staffing shortages, and general burnout. But there also have been massive innovations—and hopefully more to come—in how we operate restaurants and eat at them.

We asked chefs their restaurant predictions for 2022, and here's what they had to say.

### Food will be personal and unapologetic

"I think 2022 is the year of unapologetic food. Food that is very personal to the person cooking it. You'll see a lot of blending of foods of chefs reconnecting with their culture and history, and combining it with techniques and inspiration for where they are in their lives now. Call it fusion, call it whatever you want. I'm calling it a future that's diverse and tells a new chapter in how we see food representative of what it's like to be a BIPOC American." – *Kevin Tien, executive chef of Moon Rabbit at InterContinental Washington D.C. - The Wharf*