

# Food Trends 2017

1. Adaptogen supplements ([Bon App](#))
2. African food ([National Restaurant Association](#))
3. Alternative pasta ([Whole Foods](#))
4. Amaro ([Bon App](#))
5. Artisanal butchery / Meat ([Bloomberg](#), [National Restaurant Association](#))
6. “Authentic ethnic cuisine” ([National Restaurant Association](#))
7. Beef ([James Beard Foundation](#))
8. Brisket ([GrubHub](#))
9. Buddha bowls ([Pinterest](#))



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10. Cauliflower ([Bon App](#), [James Beard Foundation](#))
11. Casual family dinners ([Food Network](#))
12. Cereal ([Bloomberg](#))
13. Charcoal ([Bon App](#), [Bloomberg](#))
14. Charcuterie ([National Restaurant Association](#))
15. Chilled red wine ([Bloomberg](#))
16. Classic French cuisine ([James Beard Foundation](#))
17. Coconut ([Whole Foods](#))
18. Coffee as an ingredient ([Food Network](#))
19. Cooking over fire ([Telegraph](#))
20. Counter-service restaurants ([Food Network](#))
21. Craft beer ([Pinterest](#))
22. “Creative condiments” / House-made condiments ([Whole Foods](#), [National Restaurant Association](#))
23. Delivery services / Delivery apps ([Bon App](#), [James Beard Foundation](#), [Telegraph](#))
24. Edamame noodles ([Sainbury’s via Telegraph](#))
25. Empanadas ([Pinterest](#))
26. “Ethnic” breakfast food ([National Restaurant Association](#))
27. Fermentation ([James Beard Foundation](#))
28. Filipino food ([Bloomberg](#), [Food Network](#))
29. Flexitarian dieting ([Whole Foods](#), [Food Network](#))
30. Frybread ([James Beard Foundation](#))

31. Food waste, serving on menus ([Bloomberg](#), [James Beard Foundation](#))
32. Healthy “chips” ([Pinterest](#))
33. Healthy kids’ meals ([National Restaurant Association](#))
34. Heirloom produce ([National Restaurant Association](#))
35. High-tech cocktails ([Bloomberg](#))
36. “Home-based chefs” ([Food Network](#))
37. Italian food ([Telegraph](#))



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38. Jackfruit ([Pinterest](#))
39. Kalettes ([James Beard Foundation](#))
40. Koji ([Telegraph](#))

41. Kombucha ([Telegraph](#))
42. Las Vegas ([Bloomberg](#))
43. Live-streaming video ([Food Network](#))
44. Marbling desserts ([Telegraph](#))
45. Mastiha liqueur ([Telegraph](#))
46. Mead ([Telegraph](#))
47. Meaty vegetables ([Food Network](#))
48. Naan pizza ([Pinterest](#))
49. Noodles ([Foursquare](#))
50. Non-sushi Japanese food ([Whole Foods](#))
51. Nutritional yeast ([Bon App](#))
52. Octopus ([Pinterest](#))
53. “Old-school pizzerias” ([Bon App](#))
54. Olive oil alternatives ([Pinterest](#))
55. Pho ([GrubHub](#))
56. Pignoletto sparkling wine ([Telegraph](#))
57. Poke ([GrubHub](#), [Waitrose via Telegraph](#))
58. Porridge ([Food Network](#))
59. Products made from byproducts / Whey ([Whole Foods](#), [James Beard Foundation](#))



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- 60. Purple food ([Whole Foods](#))
- 61. Quick-pay coffee cups ([Telegraph](#))
- 62. Sauerkraut ([Pinterest](#))
- 63. Savory yogurt ([Waitrose via Telegraph](#))
- 64. Seafood towers ([Bloomberg](#))

65. 1970s-inspired food ([Telegraph](#))
66. Sherry cocktails ([Telegraph](#))
67. “Smart” gadgets for the kitchen ([Telegraph](#))
68. Sorghum ([James Beard Foundation](#))
69. Sous-vide ([Pinterest](#))
70. Sprinkles / colorful dessert ([James Beard Foundation](#))
71. Street-food inspired dishes ([National Restaurant Association](#))
72. Sustainable seafood ([National Restaurant Association](#))
73. Syrian food ([Telegraph](#))
74. Tacos ([Telegraph](#))
75. Tamales ([GrubHub](#))
76. Tataki ([James Beard Foundation](#))
77. Tater tots ([GrubHub](#))
78. Turmeric root ([Sainbury’s via Telegraph](#))
79. Vegetables ([Bloomberg](#), [James Beard Foundation](#), [Telegraph](#))
80. Wellness tonics ([Whole Foods](#))
81. Yogurt ([Bon App](#))

## Top 10 concept trends

1. Hyper-local sourcing (e.g. restaurant gardens, onsite beer brewing, house-made items)
2. Chef-driven fast-casual concepts
3. Natural ingredients/clean menus
4. Environmental sustainability
5. Locally sourced produce
6. Locally sourced meat and seafood
7. Food waste reduction
8. Meal kits (e.g. pre-measured/prepped raw ingredients for home preparation)
9. Simplicity/back to basics
10. Nutrition

Source: National Restaurant Association