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KIMPTON® HOTELS & RESTAURANTS PUBLISHES FOURTH ANNUAL CULINARY & COCKTAILS TREND FORECAST

From Nordic cuisine to Vadouvan, Kimpton's chefs and bartenders from 80+ restaurants and bars reveal what's on the horizon for 2018

SAN FRANCISCO, CA, USA (December 5, 2017) -- Chifa and Nordic-influenced cuisine, nut-based spreads, visual filters, sour beers and upcycling of ingredients are among the top dining trends of the new year according to [Kimpton Hotels & Restaurants'](#) fourth annual Culinary & Cocktails Trend Forecast, released today. From dishes like Choereg Bread with Za'atar to Vadouvan Curried Carrots, the trends of 2018 are sure to spark imaginations from the kitchen to the bar.

This year's forecast not only covers the culinary and cocktail flavors and ingredients chefs and bartenders plan to experiment with in 2018, but also showcases what's next in culinary and cocktail philosophies, experiential dining and design, as well as new and innovative trends in beer, wine and coffee. The forecast findings were uncovered via an extensive survey of leading chefs, sommeliers, general managers and bartenders from 80+ acclaimed Kimpton restaurants, bars and lounges across 37 cities in the U.S. as well as Kimpton properties in Europe and the Caribbean.

"Kimpton chefs and bartenders pushed the envelope with their exploration of international spices, regional influences and unexpected flavor profiles, as well as the social and cultural drivers transforming today's dining experience," said Alex Taylor, Senior Vice President of Restaurants & Bars. "We're excited to see these trends brought to life everywhere from five-star establishments to food trucks and home kitchens." These trends are reflected on select Kimpton menus around the globe. Sample them at Kimpton's [restaurants, bars and lounges](#) and spot the trends yourself. These are the palate-expanding trends that will capture the hearts and minds of culinary, cocktail and dining enthusiasts in 2018.

Top Culinary Trends:

Meat Alternatives Going Mainstream

- A majority of Kimpton chefs said plant-based proteins such as tempeh or beet burgers will disrupt menus and win the hearts of vegetarians and omnivores alike.
- Thirty-one percent of chefs think vegan and nut- or seed-based spreads like sunflower butter and cashew cream cheese will give avocado toast (the reigning darling of healthy brunches) a run for its money.

Regional Influences

- Expect to see more Nordic food influences, featuring fresh and colorful ingredients like carrots, cabbage and beets, and the embrace of alternative berries including juniper and lingonberries. From

beet-cured salmon with dill cream cheese, cucumber, shaved fennel and pickled mustard seeds to pan-seared arctic char, Nordic flavors and techniques will be in full swing in 2018.

- **Experience it at Outlier – Seattle and Copper Grouse – Manchester**
- A rise in Chifa cuisine, the fusion of Cantonese and Peruvian food, provides more evidence of South America's growing influence on the global culinary scene.
 - **Experience it at Boleo – Chicago**
- Reimagined Mexican cuisine and creative twists on classic Mexican dishes will find their way onto menus in 2018. Try the trend with chorizo-stuffed dates or octopus tacos.
 - **Experience it at Pacific Hideaway – Huntington Beach and Curadero – San Diego**

Emerging Spices

- Spices like Za'atar, a traditional Middle Eastern blend of familiar and obscure flavors from sumac to thyme, and Vadouvan, the French interpretation of Indian curry and Kampot pepper – an elusive spice found only in the Kampot Province of Cambodia.
 - **Experience it at Bambara – Cambridge and Outlier – Seattle**

Dessert Flavors

- Thirty-eight percent of chefs agreed that sweet dessert flavors such as Meyer lemon, strawberry, blueberry and blood orange will infiltrate savory courses to create dishes like crispy artichokes and Dungeness crab with ember-blistered lemon curd or an avocado parfait with yogurt and cucumber.
 - **Experience it at Citizen Rail – Denver and Jane Q – Los Angeles**

Throwback to Classic Dishes

- Think French onion soup, bone-in steak, tartare and pork chops. These dishes bring nostalgic food memories to the table but with a fresh perspective.
 - **Experience it at The Katharine – Winston Salem and 4 Saints – Palm Springs**

Visual Elements

- Instagram culture is here to stay. A majority of Kimpton chefs said their 2018 menu planning will include consideration of full sensory dishes that treat diners to socially shareable moments, incorporating imaginative and artful visual elements.

Leading Cocktail Trends:

Variations on a Classic

- Ninety-one percent of Kimpton bartenders say they plan to use vegetables in a cocktail in 2018 – and we're not just talking garnishes. Bartenders are embracing nontraditional vegetables like beets, carrots, green beans, butternut squash, corn and radishes.
 - **Experience it at Jane Q – Los Angeles**
- Nine out of ten Kimpton bartenders say they'll go beyond traditional Irish coffee to create coffee cocktails with a twist, from a Turkish espresso with aged rum and agave infused with cacao nibs to a surprisingly sophisticated cardamom-coffee vermouth Manhattan.
 - **Experience it at Double Take – Los Angeles, Coccoloba – Grand Cayman, and Stratus Lounge – Philadelphia**

Regional Influences

- Nordic influences will find their way onto drink menus with Scandinavian ingredients like bramble shrub, dill, rhubarb and aquavit. For a classic sour with Scandinavian and traditional fall flavors, try the

Aurora Kiruna, featuring Brennivin cask aged aquavit, Absolut Elyx, spiced cranberry syrup and lemon, topped with candied rosemary.

- **Experience it at Boleo – Chicago**
- A growing interest in Japanese whisky, popular with whisky drinkers looking for a lighter, cleaner, floral alternative to American whisky. There are cocktails inspired by Japanese highballs with influences of soft fruit and spice all the way up to herbaceous and smokey.
 - **Experience it at Zentan – Washington, DC and Boleo – Chicago**

Visual Elements

- Eighty percent of Kimpton bartenders said they would create a cocktail in part for their visual appeal on social media with vibrant colors, unique vessels and inventive garnishes ranging from elegant (a flowering herb bouquet) to eclectic (a miniature rubber ducky).
 - **Experience it at Highball Lounge – Boston, MA**

Responsible Practices

- Health conscious consumers will increase demand for cocktails with healthy add-ins like turmeric or ginger that provide alternatives to sugary drinks and minimize the extra liquid calories.
- An emphasis on sustainability has led to creative upcycling of ingredients and reduced waste, with 71 percent of Kimpton bartenders noting sustainability as a key consideration for cocktail design in 2018. Examples of sustainability in action include making citrus stock from used citrus peels, using compostable straws, and using whole fruits and vegetables in cocktails – from the juice to the pulp to the skin.

New Wine, Beer and Coffee Trends:

- New ways with rosé -- Rosé will continue its rise with increased interest in dry rosé, sparkling rosé and the emergence of new single-vineyard unique rose varietals.
- “The art of the blend” -- taking the art of mixology to the world of wine by creating new exciting flavor combinations as well as personalized blends for every palate.
- Alternative wine packaging for small batch and unique varietals – we’ll see interesting ways to enjoy these special wine experiences through the exploration of nontraditional vessels such as edible glassware and repurposed household items like teapots, mini flower pots and vases.
- An upswing in German-style Gose beers, or other sour beers, which offer adventurous beer drinkers a crisp beer with a touch of tartness and herbal sub-tones (typically from the coriander added to most Gose beers).

The Latest in Philosophies, Experiential Dining and Design

- Pop-ups and chef takeovers are still going strong, with creative new executions.
- Honest materials and earthen ceramics will add authenticity and warmth to dining experiences, such as a salad with local lettuces and flowers served on an earthen plate, or solid wood platings.
- Experiential – today’s diners expect more out of a restaurant than just the food itself. From ambient lighting to the functional purse hook and the curation of the music selection, it’s all about the holistic dining and drinking experience.

Kimpton #CCTrends In the Wild

To really bring the 2018 Culinary & Cocktail trends to life, Kimpton is launching a social trendspotting adventure that inspires diners to capture these trends “in the wild.”

To join the trendspotting fun, diners can share their photos featuring a Kimpton Culinary & Cocktail trend on their social channels (Instagram and Twitter) using #CCTrends. Surprises & delights may be in store for a few lucky trendspotters. Visit <https://www.kimptonhotels.com/culinary-trends-2018> for some helpful hints on where to spot, savor and share Kimpton's #CCTrends.

For more information on this year's Culinary & Cocktail Trend forecast including survey findings, recipes, Kimpton restaurants serving these trends, infographics and more insights from Kimpton chefs and bartenders, please visit <https://www.kimptonhotels.com/culinary-trends-2018>.

ABOUT KIMPTON RESTAURANTS

Kimpton manages over 80 distinctive restaurants, bars and lounges across major metropolitan cities, resort destinations and up-and-coming markets in the United States, Caribbean and Europe. Helmed by renowned chefs and skilled bartenders, each Kimpton restaurant and bar is an original, from the cuisine concept to the craft cocktails to the décor and ambiance, creating a truly immersive experience for guests. Set in warm and welcoming spaces, Kimpton's restaurants and bars are a gathering place in the communities and reflect the local flavors of each location. For more information, visit www.KimptonHotels.com/dine.

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