

FOOD & WINE

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These Will Be the 11 Biggest Restaurant Trends of 2019, According to Chefs



We asked some of the most recognizable names in food to predict the Next Big Things.

Kelp, French classics, and phone-free dining are on the menu for 2019. With a new year on the horizon, *Food & Wine* tapped 13 forward-thinking chefs from around the country to talk about what they expect to see in the coming year.

From James Beard Award-winning and Michelin-starred chefs, to culinary personalities, cookbook authors, and all-around food royalty, here's what they had to say. Spoiler alert: Get ready for more plant-based dining and fast-casual spots.

Kelp

"Kelp, kelp and more kelp! It's a sustainable option that's good for diners and the oceans, so you'll see a lot more of it." – *Marc Murphy, executive chef and owner of Benchmarc Restaurants, cookbook author, and Chopped judge*