SWITC’HIN’ TO SWITCHELS

With switchel-based drinks now firmly in the breakfast groove, and sodas being reintroduced to the scene, an ancient drink has seen a revival that is not new to the scene. Switchel, known as kvass in Europe, thedecess of sour sports drinks, kefir and kombucha, and even tsunami-tossed Indonesian during harvesting. Today’s switchel—bottled or homemade—brings back nostalgia for the sweet and sour flavors of an ancient drink.

• Golden Oktoberfest Switchel
• Up Mountain Switchel
• Tiki Cola
• Carribbean Orange and Ginger Drink

ONOLIDIC HAWEIAN

Hawaiian porridges are making a comeback. This year, the ever-evolving selection of grains and seeds—ancient grains, wild greens, and seaweed—are being discovered, harvested, and used to make a variety of hearty, nourishing dishes. Savory toppings like the mushrooms, vegetables, toasted fish, and eggs can be used to create a nutritional meal that is both comforting and nutritious.

• Ahi: Slow Roasted Ahi
• U.P. Tomato Rice
• Green Gazpacho
• Beet Gazpacho
• Tío Gazpacho: Clásico, Verde, de Sol
• Mucho Gazpacho: Bravo Tomato, of juices.

OOSEY TO THE RESCUE

With sustainable protein an important in our current culinary climate, the use of oysters is growing in popularity. They are also finding an exciting inspiration in the oyster business. Savory and vegetable-rich, they are elegant in any Asian dish of the year.

• Business Island Creek Oyster Bar
• Select Oyster Bar
• Charleston, SC
• Seattle
• The Kitchen and the Carriage
• Portland, ME
• San Francisco
• New Orleans

THE SAVORY SIDE OF YOGURT

We can probably thank Cheilgwang for our growing interest in yogurt. The yogurt-based drink, a traditional Korean drink, is a direct result of our interest in yogurt culture. Some variants include yogurt-based drinks served in bottles, and some have been adapted into a yogurt-based drink.

• New York: Soho Savory Yogurt
• White Miso Miso Bar
• The Chef’s Yogurt Drink
• Portland, ME: Madras, Los Angeles, San Francisco

COFFEE’S NEW GUISES

Coffee, café latte, cafe, coffee, and donuts are making a comeback. Coffee has become a trendy drink, and its popularity is on the rise. With the advent of coffee shops and cafes, coffee has become a mainstay in our daily lives.

• Portland: Cafe Newbern
• Portland: Newcastle’s
• Portland: Tegna
• Portland: The Progress

MAIL-ORDER MEAL MANIA

Meal kits are becoming a trend, thanks to the ever-evolving selection of grains and seeds—ancient grains, wild greens, and seaweed. They are being discovered, harvested, and used to create delicious, hearty, and nourishing dishes.

• Stumptown Nitro Coffee Co.
• Portland, ME
• Madcapra, Los Angeles
• The Progress, San Francisco

PASS THE PLATTER

The latest way to enjoy a family-style meal is by having guests prepare a meal together. This allows for a more authentic and enjoyable dining experience.

• Portland: Barista Bistro
• Portland: The Progress
• Portland: The Progress
• Portland: The Progress
• Portland: The Progress

The Savory Side of Yogurt,edited by Hilary Martin,SRG's Culinary Director,2016

Hilary Martin
Sterling-Rice Group's 2016 Culinary Trends have been gathered by Culinary Director Kara Nielsen and the SRG culinary team from our many gustatory travels around the country, visits to food festivals,情形from branded media databases, consumer and trade publications, and observations of new trends, flavor combinations.

SRG’s 2016 Culinary Trends show that today’s cooks and diners continue to explore, experiment, and heartily enjoy what’s new in food. And what’s new is often not new at all, but a rediscovered ingredient, drink, or dish that has been refreshed with contemporary palates in mind. These palates are definitely expanding, turning to more savory compositions and new regional cuisines, while also gladly accepting familiar foods in delightful new formats. These are all signs that the 2016 dining public is one that understands food better than ever and is celebrating the many ways we now have to savour it.

—Kara Nielsen, Culinary Director, SRG