

2024 CULINARY & COCKTAIL TREND FORECAST

CULINARY TRENDS

INGREDIENTS TO WATCH

BIQUINHO PEPPERS
SALSA MACHA
WHOLE CACAO
LION'S MANE MUSHROOMS
SEA URCHIN ROE



CABBAGE

TAKES
CAULIFLOWER'S
CROWN



VEGETABLE HUG CONTINUES WITH VEGGIES CENTER STAGE

CREATIVE DRY AGING

FIN FISH, DUCK, KOJI VEGETABLES



SALT

WITH A STORY

ASÍN TIBUOK
BLACK HAWAIIAN
KALA NAMAK
PERSIAN BLUE

TINNED FISH CONSERVAS SEACUTERIE



CULTURE OF SUSTAINABILITY

ZERO WASTE EFFORTS, REGENERATIVE AGRICULTURE,
WATER CONSERVATION



PASTRY

IS BACK

ASIAN DESSERTS
FRENCH PATISSERIE
SAVORY AND SWEET
NATURAL SUGARS

COCKTAIL TRENDS

CINNAMON REVISITED

BURMANNI
CEYLON
CASSIA
ROYAL



SAVORY PANTRY INSPIRED COCKTAILS



TEXTURED
COCKTAILS
FOR THE
SENSES

UNIQUE NATURAL SUGAR

VARIETIES



NEW WAVE OF UMAMI

OVER THE TOP GARNISHES



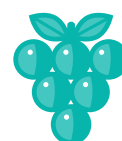
UNIQUE LATIN AMERICAN SPIRITS

AGUARDIENTE, SINGANI, COCUY

WINE TRENDS

ANCIENT WINES

GEORGIA, LEBANON,
CYPRUS AND OTHERS



HOUSEMADE FERMENTED MIXERS



NATURAL DYNAMIC COLOR

JADE MATCHA
INDIGO FLOWERS
PINK PATAYA
LILAC TARO

THE EXPERIENCE



THE FUTURE
OF AI



MULTISENSORY
DINING



VIETNAMESE
CAFE CULTURE



OMAKASE AT
THE CHEF'S TABLE

Chefs and bartenders from Kimpton's 80+ restaurants and bars weigh in on top food and beverage trends to watch in 2024