

DINE

DINE's Restaurant Predictions for 2021

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As 2020 draws to a close it is critically important to look back at the dining trends of this year—as much as this year was an anomaly—because the collective consumer behaviour that we have observed is instructive for how restaurants may need to look at dining in the future.

In addition to struggling to survive government-forced closures, restaurateurs have had to contend with a duality of demands: how to meet the new criterion of in-house hospitality, and how to redefine hospitality for a contactless experience.

“Restaurants across the country, including fine dining restaurants that rely heavily on presentation and overall experience, are having to pivot to provide these fantastic meals in guests’ homes. Even with the hardships our country and the world are facing, hospitality will always eventually win, whether it’s at a restaurant or a guest’s home.” — Gavin Fine, Owner, Fine Dining Restaurant Group, [The Cloudveil, an Autograph Collection Hotel](#), Jackson Hole, Wyoming.