

FOOD & WINE

These Will Be the 21 Biggest Food Trends of 2021, According to Chefs

Comfort food, condiments, and a joyful, over-the-top return to indoor dining.

By [Regan Stephens](#) | December 14, 2020



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Late last year, we talked to dozens of chefs [who predicted trends](#) that ranged from family-style dining to tasting menus with non-alcoholic [juice pairings](#). Of course, no one could have predicted the way 2020 played out—though San Francisco chef Angela Pinkerton *did* anticipate we’d be eating [more bread](#).

As we close out a year that’s brought upheaval and [devastation](#) to an industry we love so much, we revisited the conversation to try to imagine, with a little more humility, what next year might bring. Below, chefs weigh in on the biggest restaurant trends they predict to find in a post-COVID-19 world.

At-home restaurant experiences

“It’s probably no surprise this year’s biggest trend (and likely next year’s as well) was to-go. 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. I don’t see this changing as we enter 2021.” – Gavin Fine, owner of Fine Dining Restaurant Group (opening a new concept in spring 2021 at [The Cloudveil](#)) in Jackson Hole, Wyoming