

THE GREAT AMERICAN ROAD TRIP

FOOD & TRAVEL



EXCLUSIVE WITH
GUY FIERI

SAFEST

PLACES TO VISIT
THIS FALL

DISPLAY UNTIL DECEMBER 15TH, 2020
\$5.99US



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TEN TOP CHEFS, TEN FOOD TRAVEL TRENDS

Lured by the eclectic tastes of indigenous cuisine, foodies who love to travel often seek out destinations where they can experience dynamic regional culinary scenes. For many travelers with discerning palates, discovering the latest culinary trends has become a popular form of self-expression. According to top chefs, epicureans can expect to find several experimental food concepts on their plates this year.



Bill Taibe, Owner/Chef, Jesup Hall, Westport, CT
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Chef, Jesup Hall, Westport, CT*

Everything looks lighter and brighter with a focus on vegetables and plant-based options. We will be utilizing vegetables in every way possible; raw, juiced, fermented and

pickled, in both dishes and cocktails. People are looking to eat cleaner and healthier without sacrificing flavor and creativity.

Timothy Meyers, Chef, Ocean House, Westerly, RI

Looking ahead to a new year and a new decade I think we'll see more emphasis on experiential travel and cooking. Aging millennials will continue to become a larger part of the market share of guests, and want to be impressed by every facet of the experience, not simply the quality of the food or table service. This will lead to greater instances of pop-up restaurants, live-action, outdoor, or large-format cooking that presents an element of guest interaction which helps provide a site-specific sense of place.

Scott Cummings, Chef, The Inn at Hastings Park, Lexington, MA

It's all about simplicity of the ingredient and to let that ingredient shine, real substantial food from a local standpoint untainted by mass farming. Also I foresee chefs really making their own milled flours and grains. Lastly as competition for the diner is fierce, you will see a lot more attention to detail in your more casual restaurants along with fine dining detail and technique in a cozier setting.

Bruno Carvalho, Executive Chef, Zemi Beach House, Anguilla

With the rise of cauliflower gnocchi and pizza crusts, we wanted to create a menu offering that caters to our plant-based eaters with a luxurious twist – the cauliflower cappuccino. The versatile vegetable combined with truffle creates a high-end recipe of mouthwatering savors.