



Culinary Institute
of America

2026 Culinary Trends



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- Focus on sustainability, global cuisine, and culinary innovation
- Hyper-local & sustainable sourcing
- Global and cross-cultural cuisine
- Fermentation and preservation techniques

Hyper-Local & Sustainable Sourcing



- Restaurants prioritize locally sourced ingredients
- Farm-to-table partnerships with local producers
- Seasonal menu planning
- Supports local economies and fresher food

Sustainability in Menu Design

- Whole-animal butchery
- Vegetable-forward menus
- Seasonal tasting menus
- Zero-waste kitchen practices



The Importance of Traceability



- Guests want to know where food comes from
- Menus highlight farms and fisheries
- Organic and regenerative agriculture
- Builds transparency and trust

Global & Cross-Cultural Cuisine

- Expanding beyond traditional European fine dining
- Influences from Southeast Asia, Latin America, and Africa
- Regional Indian and Middle Eastern cuisine
- Global flavors shaping modern menus



Modern Interpretations of Global Cuisine



- Fine-dining versions of global street foods
- Fusion of cultural cooking traditions
- Global tasting menus
- European techniques paired with international ingredients

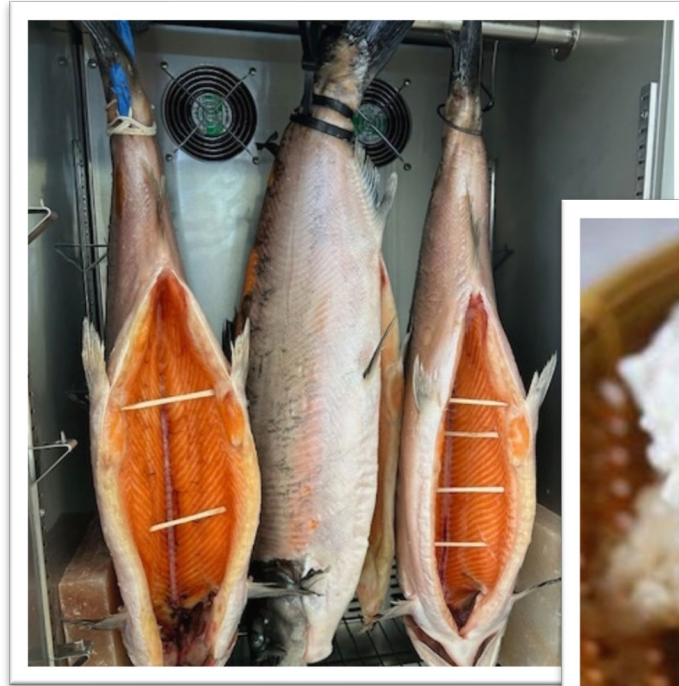
Fermentation/ Preservation Techniques

- Revival of traditional preservation methods
- Fermentation, curing, pickling, and aging
- Used to deepen flavor complexity
- Creates signature house ingredients



Fermentation in Modern Cuisine

- Koji marinades and fermentation labs
- House-made miso and garum
- Fermented vegetables and sauces
- Dry-aged meats and fish



Additional Emerging Trends



- Plant-forward fine dining
- Culinary cocktails and mixology
- Chef collaborations and pop-ups
- Communal dining experiences
- Technology and personalization in restaurants



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Any Questions?