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A Home Is Where Your Legacy Begins...

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WHAT DINING TRENDS ARE ON TAP FOR 2020?

Local chefs and industry experts share their predictions

By Frank Sabatini Jr.

As noted by eminent writers over the centuries, death and taxes are certainties in life. Yet as any food aficionado will attest, so are culinary trends, which change faster than it takes to polish off a gourmet burger crowned with pickled onions and Sriracha aioli.

While last year saw the rise of innovative plant proteins, organic cocktails and fast-casual counter service, the new year promises a wellspring of different fads seen inside the crystal balls of established chefs and restaurateurs throughout San Diego County.



Michael Wu

Owner of Mongolian Hot Pot in Clairemont Mesa, and Shabu-Works in Mira Mesa

"I think restaurants will start adapting more to guests' dietary restrictions by allowing them to build their own dishes from customizable menus. Also, more restaurants will offer family-style dining experiences. And I think what is on the way out are third-party delivery apps. They are high-cost to restaurants, which will probably instead start converting to in-house delivery services."