TREND SPOTTING

At F&W, we hunt for trends every single time we eat out. Here are the ones we’re most excited about, created by chefs we admire at restaurants around the country.

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DECONSTRUCTING THE DUCK

WING
Crispy skin is an obsession. King James Public House in Asheville, North Carolina, serves crackly buffalo duck wings.

HEART
Offal still inspires chefs. New Orleans’s Root grills and slices duck heart for a salad, lèzard.

WHOLE
Presenting whole birds tableside is a retro-elegant trend. Tru in Chicago does this with roast duck.
With the resurgence of classic French cuisine, snails are making their way onto menus in inventive new ways: ground with chicken into sausage at Serpico in Philadelphia, or paired with fried headcheese (left) at Heritage Tavern in Madison, Wisconsin. "Snails add a wonderful earthy flavor to any dish," says Heritage Tavern chef Dan Fox.

4. Lazy Susans Restaurants are celebrating the communal spirit of shareable food. Danny Bowien is experimenting with two-tiered lazy Susans for the reopening of NYC's Mission Chinese Food. "It reminds me of eating with my family as a kid," he says. "It's all about sharing."

5. Pickled Eggs

The preoccupation with pickling collides with the reinvention of a classic bar snack, hard-boiled eggs.

- **Rosemary Dust**
  Coat the needles from 1 oz. rosemary sprigs on a plate with vegetable cooking spray. Microwave on high power for 2½ minutes until the needles look dry. Let cool until crisp, then grind in a coffee grinder.

- **Salsa-Topped**
  Olympic Provisions in Portland, Oregon, adds an herby Italian salsa verde.

- **Chips**
  In Chicago, Lone Wolf buries pickled eggs in a bag of potato chips.

- **Beet-Soaked**
  Eggs at Northern Spy Food Co. in NYC marinate in beet juice and come with aioli, below.

6. Custom Tea Blends

Chefs are working directly with herbalists to create bespoke tisanes. NYC's Narcissa serves two: a citrusy pick-me-up and a calming digestif.