

PureWow

9 Restaurant Trends We're Seeing *Everywhere* Right Now, from Casual Caviar to Celery Cocktails



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Whether you're in the supermarket or scrolling TikTok, there are some food trends that are impossible to ignore. (See: butter boards, tinned fish and Barbie everything.) More subtle are the food trends that start and flourish in restaurants. Have you noticed an unlikely vegetable on the cocktail menu at every happy hour you attend? Or that every aioli seems to be spiked with a particular ingredient in place of usual black truffles or roasted garlic? Maybe it's the unique-yet-familiar feather chandelier you've been seeing at every new eatery in your city. Well, if you *haven't* noticed any of those things, don't worry: We have. Read on for nine restaurant trends that we suspect to reign this summer.



1. Casual Caviar

“I feel like it’s suddenly an option to add a ‘bump’ of caviar to an appetizer,” says senior food editor Katherine Gillen. How many people are actually paying for a tiny mound of fish eggs to top their avocado toast, especially in this economy? Who knows. But restaurants *are* offering the option nonetheless.

We’ve also clocked more casual approaches to the stereotypically fancy food, which we couldn’t love more. At Rye in Dallas, Texas, a transparent potato chip (yup, it’s a thing) topped with caviar, crème fraîche and chives is served as an amuse bouche for their chef’s tasting menu. At all three Nami Nori locations in NYC and New Jersey, you can order the crispy rice chips and dip with 35 grams of roe and onion cream for \$34. Our favorite application is at Prime Bistro, located in Morehead City on North Carolina’s Crystal Coast. The osetra caviar is locally sourced from Marshallberg Farm, where they sustainably raise and harvest their own sturgeon for eggs and meat. It’s paired with chives, dill, crème fraiche, red onion and Pringles.