



2009 RESTAURANT TREND FORECAST

By Leslee Komaiko For dineLA.com

In anticipation of the New Year, we asked 10 of our favorite restaurant owners, chefs and managers to look into their crystal balls—their magic stock pots?—and tell us what’s going to be hot in 2009.

CHOCOLATE PUDDING ETC. Zoe Nathan – Pastry Chef, Rustic Canyon Because everyone is watching the bottom line, Nathan says “people are not going to be as willing to try a weird kiwi flavored éclair.” Look for lots of familiar desserts that deliver big comfort, she says. “You don’t want to spend \$10 on something that could be really gross.” From Nathan: Valrhona chocolate pudding, carrot cake, and classic layered cakes made with quality ingredients like the very best vanilla beans she can get her hands on.