

# ZAGAT Buzz

## BEST OF THE BUZZ EDITION

Dec 21, 2007

### What the Pros Want in 2008

---

*Restaurant industry insiders weigh in on what they'd like to see more of – and less of – in the New Year*

Culinary insiders have had it with the terms "celebrity chef" and "molecular gastronomy." They're through with marathon tasting menus. And if they have to endure one more wine pairing, they'll plotz. Those are just some of the sentiments expressed when we asked restaurant mavens what they'd like to see more of – and less of – in 2008. But get them talking about artisanal ingredients like jamón ibérico and they perk right up. Same goes for a commitment to the environment. A few of the most divisive trends this year? Small plates and open kitchens – barely a blip on the radar screen when we posed the question back in [2007](#) and [2006](#), and proof that the restaurant industry is constantly reinventing itself.



"Honest food that sticks to the ingredients...In-N-Out burgers...A Papaya King in San Francisco." – *Jamie Lauren, executive chef, SF's [Absinthe](#)*