

ACCENT + FOOD & DINING



AlleyCat's Chinese BBQ spare ribs are GF and served with yuzu ranch and cucumber daikon pickles for \$25. PROVIDED BY ALLEYCAT

You ate it here first

LOCAL CHEFS HELPING SHAPE THE FUTURE OF DINING TRENDS

Diana Biederman Palm Beach Post | USA TODAY NETWORK

Dining is evolving, and 2026 promises to amplify what’s hot while introducing fresh ideas. ● Resy, the American Express-owned reservation platform that tracks where and how we eat, just dropped its annual retrospective, blending reservation data, editorial insights and industry interviews to forecast what’s next. ● Expect immersive experiences like tableside theatrics and omakase counters to keep thriving, while nostalgic flavors such as mortadella gain new fans. ● Social dining returns with communal tables, and shareable bites including fish dip are everywhere. Meanwhile, listening bars and izakayas are reshaping nightlife with curated soundtracks and casual Japanese fare. ● These aren’t just meals, they’re cultural signals for the next year and here’s where to find them right now.

Dinner becomes a live show with tableside service

The kitchen is coming to you literally. Tableside service turns dining into theater, with chefs and servers finishing dishes in full view, from carving prime cuts and filleting fish to flambéing desserts. It’s a show of skill and spectacle, but as recent fiery mishaps prove, drama can sometimes upstage dinner.

The Butcher’s Club

Top Chef winner Jeremy Ford brings Michelin-level finesse to this steakhouse at PGA National Resort, where tableside carving and dra-

matic presentations turn prime cuts into a full sensory experience.

Details: 400 Ave. of the Champions , Palm Beach Gardens, 561-627-4852, pgaresort.com

Milos

This West Palm Beach outpost of the acclaimed Greek restaurant group elevates tableside dining with pristine seafood presentations including whole fish expertly filleted in view for a show as elegant as the flavors.

Start by choosing a fresh fish from Milos’ market display; popular picks include branzino,

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Trending for 2026: Michelin-star and Top Chef winner Jeremy Ford’s The Butcher’s Club steakhouse at PGA National Resort torches a stunning 50 ounce Australian Wagyu Ribeye tableside. PROVIDED BY THE BUTCHER’S CLUB

Focus on ingredients when meal prepping

Cody Godwin
USA TODAY

Meal prepping is great – if you enjoy eating the same thing multiple times a week. If that sounds boring to you, consider meal prepping ingredients instead. This gives you more variety and freedom to choose your own eating adventure.

Ingredient prep can still be time consuming, so take advantage of all the tools your kitchen has to offer. Dice vegetables in seconds using a

chopper, hard boil eggs in the air fryer, while potatoes bake in the oven.

For an even more coordinated meal plan, find your favorite recipes and look for some that use a lot of the same ingredients.

The key to prepping ingredients is variety. Focus on prepping foods in each of these three categories: protein, carbohydrates and vegetables. This mix of items allows you the freedom to piece different combinations together throughout the week, saving your tastebuds from the monotony of

repeat meals or leftovers.

Slice, dice, chop, grate and cook the foods of your choosing. Season everything neutrally with salt and pepper, and slightly undercook it, since it will finish cooking when you heat it to eat it. Once everything is prepped and cooled, store, label and date the foods in airtight containers.

Piece together your ingredients and pair it with fresh fruits, sauces and other seasonings for a full plate and happy tummy all week.

Frozen mirepoix

A lot of dishes call for a classic mirepoix, or a slowly cooked base of onions, carrots and celery. Save some time and have it prepped and ready whenever you need it. A little bit of prep now will help make a delicious meal later.

Evenly dice the onion, carrot and celery. The exact amount depends on how much you want. Spread the

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