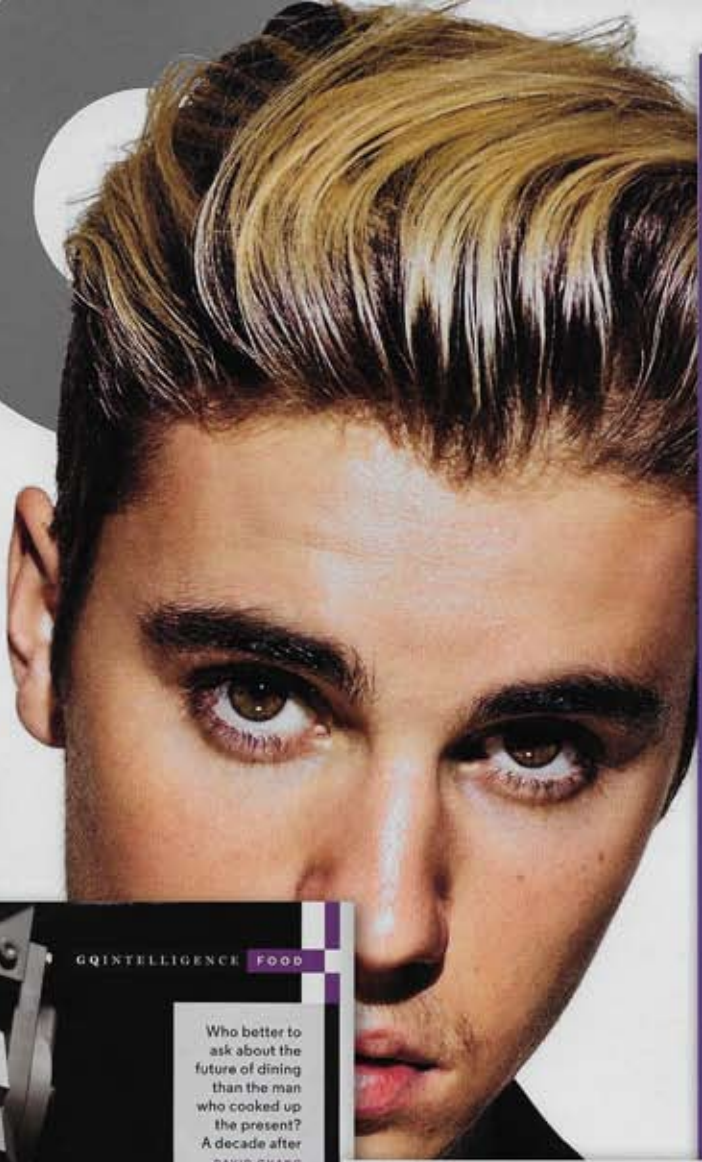


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LOOK SHARP + LIVE SMART

# LET US NOW FORGIVE



GG INTELLIGENCE FOOD

Who better to ask about the future of dining than the man who cooked up the present? A decade after DAVID CHANG electrified the restaurant world with Momofuku, we encouraged him to invite three of America's most innovative chefs for a spirited chat about what's next in food. And then we invited ourselves —BRETT MARTIN

## "Waiter, Another Round of Fried Ants!"

Scarcity, climate change, and plenty of insects have chefs dreaming about alternative eats. Here's what will be left when we've eaten everything else. —CLAY SKIPPER



**Whelk**

What the hell's a whelk? It's a sea snail, considered a delicacy by certain humans. Chef Frank Pabst of Vancouver's **Blue Water Cafe** serves his escargot-style, with garlic and parsley butter. "Add something familiar to the unfamiliar protein," he says, "and it's easier to approach."



**Seaweed**

"What do they say? Eventually all that's going to be left are bugs and seaweed?" says Brooks Headley of **Superiority Burger**. "And I don't want to eat bugs. So I'm a huge proponent of seaweed. It's sustainable. It's vegan. And it can be delicious in the right hands."



**Grasshoppers**

Like Headley said: bugs. Chef Mario Hernandez of **The Black Ant** in N.Y.C. uses grasshoppers whole (as a topping) and as an ingredient to make his salt, tacos, even his cookies. Available year-round, they're heavy on protein and light on fat, and only look less appetizing than a lobster or a clam because you're used to eating lobsters and clams.



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## → What's for Dinner in 2025?

DAVID CHANG HAS SOME thoughts on the future of food. Also the present. And, while we're counting, the past. Let's just make it easy: David Chang has some thoughts. If this surprises you, you haven't been paying attention for the past decade-plus, ever since Momofuku Noodle Bar catapulted Chang from disillusioned line cook to culinary empire-builder (and

