



# TASTE MAKERS


This year we bring you the concepts that are driving our food scene forward and highlight the people, trends and places that are setting the bar for food and drink in St. Louis.

We eat in a time when consumers (as well as producers) have never been more sophisticated and the democratization of great food has created a culture of innovation and craftsmanship. Now that the doors to starting a culinary business are coming down, boundaries are a thing of the past. Creators are seeking ways to explore new ideas as well as old, to be part of a culinary community and actively shape the present and the future of American food. In St. Louis, we're seeing this materialize in three central ways: collaboration, incubation and mobility. In this issue, we delve into these concepts, the key players in cultivating these movements and how each affects the business of food in St. Louis.

## WHAT A GREAT

Great ideas pop up every day in the city and some of them catch on and become larger trends, which is the spotlight they deserve. Sometimes that's a new restaurant concept that adds a new perspective to our city. Sometimes it's an old idea that we're seeing in a new and exciting way. Sometimes it's a person who pushes boundaries. Concepts, people and places all contribute to the pulse of the St. Louis food scene. For these bubbles throughout the issue, we highlight a notable aspect of





## TABLE TAPS

Is there anything worse than waiting for a beer? OK, yes there is. But that minor inconvenience has been eradicated with the advent of table taps at **Circle 7 Ranch Taphouse and Grill**.

Nine premium tables at this establishment feature the Personal Table Taps beer-dispensing system, which allows patrons to pour their own beer without having to get up or wait for a server. Sounds a bit dangerous, right? According to the Circle 7 website: "The Personal Table Taps use state-of-the-art flow meters to monitor beer consumption and each table has its own display featuring the quantity of ounces that have been poured from the tap, allowing both the patron and the server to monitor consumption." Convenience with the added benefit of responsibility. Cheers to that!