

# Epcot International Food & Wine Festival 2019

## PLEASE NOTE:

(GF) indicates Gluten/Wheat-Friendly

(KA) indicates Kid-Approved

(V) indicates Vegetarian

# ACTIVE EATS

## Food:

- Loaded Macaroni & Cheese with Nueske's® Pepper Bacon, Cheddar and Leeks (KA)
- Spice-crusted Verlasso® Salmon with UNCLE BEN'S® Quinoa & Ancient Grains Medley, Crushed Avocado and Sherry Vinegar (GF)
- Fruit and Nut Energy Snack: House-made mixture of Apricots, Almonds, Pecans, Coconut, Puffed Rice and Chocolate Chips (V) (GF) (KA)

## Beverages:

- M.I.A. Beer Company HRD WTR Key Lime Hard Sparkling Water, Doral, FL
- L'Ecole No. 41 Chenin Blanc Old Vines, Columbia Valley, WA
- Evolution by Sokol Blosser Pinot Noir, Willamette Valley, OR

# AFRICA

## Food:

- Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato and Corn Mealie Pap and Kachumbari Slaw
- Spicy Kenyan Vegan Githeri with White Beans, Pigeon Peas, Curry Rice Pilaf and Kachumbari Slaw (V)
- Piri Piri Skewered Shrimp with Citrus-scented Couscous

## Beverages:

- Tusker Lager
- Cederberg Chenin Blanc, South Africa
- Jam Jar Sweet Shiraz, Western Cape
- Groot Constantia Pinotage, Constantia
- Wine Flight also available

# THE ALPS

## Food:

- Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette (V) (KA)
- Venison Stew with Crushed Potatoes
- Blueberry and Almond Frangipane Tart with Crème Fraîche Cream and Blue Diamond® Almonds (V) (KA)

## Beverages:

- Domaine CARREL et Fils Eugène Jongieux Blanc
- Cave De La Côte Rosé Gamay, Romand
- René Favre Dôle, Chamoson
- Frozen Rosé
- Wine Flight also available

# APPLESEED ORCHARD

## Food:

- Charcuterie and Cheese Plate featuring Burton's Maplewood Farm Applejack Brandy Barrel Aged Maple Syrup
- Caramel-Apple Popcorn (KA)

## Beverages:

- Frozen Apple Pie (non-alcoholic) (KA)
- M.I.A. Beer Company Apple Trappe Belgian-Style Tripel Ale, Doral, FL
- Playalinda Brewing Co. Apple Pie Beer, Titusville, FL
- Sea Dog Brewing Co. Green Apple Ale, Clearwater, FL
- Ciderboys Lemon Cello Hard Cider, Stevens Point, WI
- Collective Arts Brewing Cherry Apple Hard Cider, Hamilton, Ontario, Canada
- Woodchuck Hard Cider Spiced Apple, Middlebury, VT
- Forge Cellars Dry Riesling Classique, Seneca Lake
- Conundrum Red Blend, California
- Amavi Cellars Syrah, Walla Walla Valley
- teshən Rhône Style White Blend, Central Coast
- Lang & Reed Wine Company Cabernet Franc, North Coast
- Frog's Leap Zinfandel, Napa Valley
- Kurt Russell's Gogi Wines Pinot Noir, Santa Rita Hills
- Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Burton's Maplewood Farm Applejack Brandy Barrel Aged Syrup and Mini Marshmallows
- Beer, Wine, and Cider Flights also available

# BELGIUM

## Food:

- Beer-braised Beef served with Smoked Gouda Mashed Potatoes
- Golden Malted® Belgian Waffle with Warm Chocolate Ganache and Whipped Cream (V) (KA)
- Golden Malted® Belgian Waffle with Berry Compote and Whipped Cream (V) (KA)

## Beverages:

- Leffe Blonde Belgian Pale Ale
- St. Bernardus Witbier
- Delirium Red Fruit Beer
- Stella Artois Hard Cidre
- Chilled Coffee featuring Godiva Chocolate Liqueur
- Beer Flight also available

# BRAZIL

## Food:

- *Moqueca*: Brazilian Seafood Stew featuring Scallops, Shrimp and White Fish with Coconut-Lime Sauce and Steamed Rice
- Crispy Pork Belly with Black Beans, Tomato and Onions (GF)
- *Pão de Queijo*: Brazilian Cheese Bread (GF) (V) (KA)

## Beverages:

- M.I.A. Beer Company Barbossa Black Beer, Doral, FL
- Quinta de Azevedo Vinho Verde, Portugal
- Quinta do Crasto Douro Tinto, Portugal
- Frozen Caipirinha featuring LeBlon Cachaça

# BREWER'S COLLECTION

## Beverages:

- Weihenstephaner Festbier Lager, Freising
- Hacker-Pschorr Hefe Weisse Naturtrüb
- Schöfferhofer Hefeweizen Pomegranate Beer
- Beer Flight also available

# CANADA

## Food:

- Canadian Cheddar Cheese and Bacon Soup served with a Pretzel Roll
- *Le Cellier* Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce (GF)

## Beverages:

- Collective Arts Saint of Circumstance Citrus Blonde, Hamilton, Ontario
- Château Des Charmes Vidal Icewine, Niagara-on-the-Lake
- Château Des Charmes Merlot, St. David's Bench

# THE CHEESE STUDIO

## Food:

- Braised Beef “Stroganoff” with Tiny Egg Noodles, Wild Mushrooms and Boursin® Garlic and Fine Herbs Cheese Sauce (KA)
- Black Pepper Boursin® Soufflé with Fig Marmalade (V)
- Maple Bourbon Cheesecake with Maple Bourbon Cream, Caramel and Pecan Crunch (V)

## Beverages:

- Florida Orange Groves Winery Sparkling Blueberry Wine, St. Petersburg, FL
- La Crema Pinot Gris, Monterey
- Domaine Saint André de Figuière Rosé, Côtes de Provence
- Alta Vista Estate Malbec, Mendoza

HOSTED BY BOURSIN® CHEESE

# CHINA

## Food:

- Wuxi Spareribs
- Chicken Dumplings with Chinese Slaw (KA)
- Mala Chicken and Shrimp Bao Bun
- Black Pepper Shrimp with Garlic Noodles

## Beverages:

- Mango Bubble Tea with Assam Black Tea and Milk (Non-alcoholic)
- Jasmine Draft Beer
- Happy Peach: Peach Liqueur and Dark Rum
- Kung Fu Punch: Vodka, Triple Sec, Mango Syrup and Orange Juice
- Byejoe Punch: Chinese Bai Jiu Spirit, Lychee, Coconut and Pineapple Juice
- Year of the Piggy: Light Rum, Triple Sec, Lychee Syrup, Lime Juice and Sprite

# THE CHOCOLATE STUDIO

## Food:

- Liquid Nitro Chocolate-Almond Truffle with Warm Whiskey-Caramel (GF)
- Dark Chocolate Raspberry Tart with Whipped Cream (KA)

## Beverages:

- Twinings® Pumpkin Spice Chai Tea and Chocolate Shake (Non-alcoholic) (KA)
- Banfi Rosa Regale Sparkling Red, Piedmont
- Daou Vineyards Cabernet Sauvignon, Paso Robles
- Croft Fine Ruby Port, Portugal
- Twinings® Pumpkin Spice Chai Tea Frozen Cocktail with Caramel Vodka

# COASTAL EATS

## Food:

- Lump Crab Cake with Napa Cabbage Slaw and Avocado-Lemongrass Cream
- Baked Shrimp and Scallop Scampi Dip with Sourdough Baguette
- Pacifico True Striped Bass Tostada with Slaw and Fire-roasted Tomatillo Sauce

## Beverages:

- Short's Brewing Co. Mule Beer, Elk Rapids, Michigan
- A to Z Wineworks Pinot Gris, Oregon
- ROCO Gravel Road Pinot Noir, Willamette Valley, Oregon

# EARTH EATS

## Food:

- The IMPOSSIBLE™ Burger Slider with Wasabi Cream and spicy Asian Slaw on a Sesame Seed Bun (V)
- IMPOSSIBLE™ Cottage Pie: IMPOSSIBLE™ Ground Meat with Carrots, Mushrooms, and Peas topped with Mashed Cauliflower, White Beans, and Mozzarella (V)

## Beverages:

- suja® organic kombucha green apple
- suja® organic kombucha pineapple passionfruit
- suja® organic kombucha mixed berry
- suja® organic kombucha Flight also available

HOSTED BY IMPOSSIBLE™ FOODS

# FLAVORS FROM FIRE

## Food:

- The Steakhouse Blended Burger: Blended Beef and Mushroom Slider with Brie Cheese Fondue, Arugula, and a Truffle and Blue Cheese Potato Chip on a Brioche Bun
- Smoked Corned Beef with Crispy Potatoes, Cheese Curds, Pickled Onions and Beer-Cheese Fondue
- Charred Chimichurri Skirt Steak on a Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli
- Chocolate Picante: Dark Chocolate Mousse with Cayenne Pepper, Paprika and Mango-Lime Compote

## Beverages:

- Bell's Brewery Porter, Comstock, MI
- Edmeades Zinfandel, Mendocino County
- Swine Brine featuring Jim Beam Bourbon

HOSTED BY ESPN'S COLLEGE GAMEDAY



# FRANCE

## Food:

- Fondue Savoyarde: Fondue of Imported Cheeses and Chardonnay served with Croutons (V)
- Croissant aux Escargots: Escargot Croissant with Garlic and Parsley
- Boeuf Braisé à la Bordelaise, Pomme Dauphine: Beef Braised in Cabernet Sauvignon with Red Onions and Puffed Potatoes
- Crème Brûlée: Crème Brûlée with House-made Chocolate Hazelnut Cream (V) (GF) (KA)

## Beverages:

- Kronenbourg 1664 Pale Lager Draft
- Chardonnay, Maison de France
- Cabernet Sauvignon, Village la Tourelle, Bordeaux
- Kir à la Grenade: Sparkling Wine with Monin Pomegranate Syrup
- La Passion Martini Slushy: Vodka, Grey Goose Le Citron, Cranberry and Passion Fruit Juice

# GERMANY

## Food:

- Schinkennudeln: Pasta Gratin with Ham, Onions and Cheese (KA)
- Roast Bratwurst in a Prop and Peller® Pretzel Roll (KA)
- Apple Strudel with Vanilla Sauce (V) (KA)

## Beverages:

- Weihenstephaner Festbier Lager, Freising
- August Kessler R Riesling Kabinett, Rheingau
- J&H Selbach Bernkasteler Kurfürstlay Riesling Kabinett, Mosel
- Selbach-Oster 2014 Zeltinger Sonnenuhr Riesling Spätlese, Mosel
- Villa Wolf Pinot Noir, Pfalz
- Riesling Flight also available

# HAWAII

## Food:

- Kalua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and spicy Mayonnaise (KA)
- Grilled Tuna Tataki with Seaweed Salad, Pickled Cucumbers and Wasabi Cream inspired by AULANI Disney Vacation Club® Villas, Ko Olina Hawai'i
- Teriyaki-glazed SPAM® Hash with Potatoes, Peppers, Onions and spicy Mayonnaise
- Passion Fruit Cheesecake with Toasted Macadamia Nuts (KA) (GF) (V)

## Beverages:

- Maui Brewing Company Bikini Blonde Lager
- Florida Orange Groves Sparkling Pineapple Wine, St. Petersburg, FL
- AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine

# HOPS & BARLEY

## Food:

- New England Lobster Roll: Warm Lobster with Fresh Herb Mayonnaise and Griddled Roll
- New Brunswick Slider: Slow-braised Beef Brisket "Pot Roast Style" with Horseradish Cream and Crispy Fried Onions on a Potato Roll with Pickled Vegetables on the side
- Freshly Baked Carrot Cake and Cream Cheese Icing (V) (KA)

## Beverages:

- North Coast Brewing Co. Blue Star Wheat, Fort Bragg, CA
- 3 Daughters Brewing A Wake Coffee Blonde Ale, St. Petersburg, FL
- Heavy Seas AmeriCannon APA, Baltimore, MD
- Angry Orchard Rosé Hard Cider, Walden, NY
- Mer Soleil Reserve Chardonnay, Santa Lucia Highlands
- Broadside Cabernet Sauvignon, Paso Robles
- Beer Flight also available

# INDIA

## Food:

- Warm Indian Bread with Pickled Garlic, Mango Salsa and Coriander Pesto Dips (V) (KA)
- Madras Red Curry with Roasted Cauliflower, Baby Carrots, Chickpeas and Uncle Ben's® Basmati Rice (V) (GF)
- Korma Chicken with Cucumber Tomato Salad, Almonds, Cashews and Warm Naan Bread

## Beverages:

- Mango Lassi (Non-alcoholic) (KA)
- Godfather Lager
- Sula Chenin Blanc, Nashik
- Sula Shiraz, Nashik
- Mango Lassi with Sōmrus Chai Cream Liqueur

# IRELAND

## Food:

- Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy
- Warm Irish Cheddar Cheese and Stout Dip with Irish Brown Bread (V)
- Warm Chocolate Pudding with Irish Cream Liqueur Custard (V)

## Beverages:

- Brehon Brewhouse Killanny Red Ale
- Bunratty Meade Honey Wine
- Guinness Baileys Shake

# ISLANDS OF THE CARIBBEAN

## Food:

- Ropa Vieja Empanada with Tomato Aioli (KA)
- Jerk-spiced Chicken with Roasted Sweet Plantain Salad and Mango Chutney Yogurt (GF)
- Quesito: Puff Pastry with Sweetened Cream Cheese and Guava Sauce (V) (KA)

## Beverages:

- Red Stripe Lager
- Caribbean White Sangria
- Frozen Mojito

# ITALY

## Food:

- Ravioli Carbonara: Parmesan and Pecorino Ravioli, Egg Yolk, Cream, and Bacon
- Costine di Maiale: Balsamic-glazed and Oven-roasted Pork Ribs
- Pollo: Crispy Chicken with Marinara Sauce (KA)
- Traditional Sicilian Cannoli: Crisp Pastry filled with Sweet Ricotta, Chocolate, and Candied Orange
- Chocolate-Hazelnut Cake: Vanilla Cake and Chocolate-Hazelnut Mascarpone Cream dipped in Chocolate (KA)

## Beverages:

- Peroni Nastro Azzurro Pilsner
- Pinot Grigio, Santa Marina
- Chianti, Gabbiano
- Prosecco, Villa Sandi
- Corbinello, Montegrando
- Moscato Fior d'Arancio, Montegrando
- Italian Margarita with Limoncello and Tequila

# JAPAN

## Food:

- Teriyaki Chicken Bun: Steamed Bun filled with Chicken, Vegetables and a Sweet Teriyaki Sauce (KA)
- Frothy Ramen: Chilled Noodles and Dashi Broth with a Light Foam Topping
- Spicy Roll: Tuna and Salmon Sushi topped with Volcano Sauce

## Beverages:

- Kirin Draft Beer
- Draft Sake
- Nami Sake Cocktail: Sake, Gin and Blue Curacao

# MEXICO

## Food:

- Taco de Puerco: Shredded Pork Belly on a Corn Tortilla with Salsa Verde
- Tostada de Carne: Braised Beef on a Corn Tostada with Mole Oaxaqueño and Chicharrón Dust
- Capirotada de Chocolate: Chocolate Bread Pudding served with Chocolate Abuelita Crème Anglaise

## Beverages:

- Cerveza Por Favor: Mexican Craft Beer served with a Liqueur Floater
- Mexican Sangria: Red Wine, Blackcurrant Liqueur, Citrus Juices, Strawberry Purée, and a hint of Rum
- Clasica Reyes Margarita: 100% Agave Tequila, Ancho Reyes Liqueur, Lime Juice, and Agave Nectar served on the rocks with a Tajín Chile-Lime Powder Rim
- Smokey Margarita: Mezcal Ilegal, Pineapple-Ginger Juice, Agave Nectar, 100% Agave Tequila and Ancho Reyes Liqueur served on the rocks with a spicy Salt Rim

# MOROCCO

## Food:

- NY Strip Steak Green Shermoula Flatbread with fresh Radish and Tomato Salsa
- Spicy Hummus Fries with Cucumber, Tomatoes, Onions, Tzatziki, and Chipotle Sauce
- Chocolate Baklava: Rolled Phyllo Dough with Toasted Almonds and Dark Chocolate Sauce

## Beverages:

- Casa Beer
- Laroque Chardonnay, Carcassonne, Languedoc-Roussillon
- Red Organic Sangria
- Mimosa Royale: Sparkling Wine and Orange Juice topped with Orange Liqueur

# SHIMMERING SIPS MIMOSA BAR

## Food:

- Banana Almond Soft-serve Sundae made with Blue Diamond Almond Breeze® Almondmilk, fresh Berries, and Chocolate Almond Streusel (V) (KA)
- Cheesecake Trio: Raspberry, Chocolate, and New York-style Cheesecake Bites (V) (KA)
- Shimmering Strawberry Soft-serve in a Waffle Cone (V) (KA)

## Beverages:

- Tropical Mimosa with Sparkling Wine and Passion Fruit, Orange, and Guava Juices
- Key Lime Mimosa with Key Lime Sparkling Wine and Cranberry Juice
- Blood Orange Mimosa with Sparkling Wine and Blood Orange Juice
- Frozen Mimosa featuring White Claw Natural Lime Hard Seltzer
- Moët & Chandon Impérial Brut, Champagne
- Dom Pérignon Brut, Champagne
- Veuve Clicquot Brut Rosé, Champagne
- Mimosa Flight also available

# SPAIN

## Food:

- Charcuterie in a Cone with imported Spanish Meats, Cheeses and Olives with an Herb Vinaigrette
- Spanish-style Paella with Botifarra and Roasted Chicken
- Seafood Salad with Shrimp, Bay Scallops, Mussels, Extra Virgin Olive Oil, White Balsamic Vinegar and Smoked Paprika (GF)

## Beverages:

- Lagar de Bouza Albariño, Rías Baixas
- Casa Castillo Monastrell, Jumilla
- Espelt Garnacha Old Vines, Catalonia
- Wine Flight also available

# THAILAND

## Food:

- Marinated Chicken with Peanut Sauce and Stir-fried Vegetables (KA)
- Shrimp and Cold Noodle Salad
- Red Hot Spicy Thai Curry Beef with Steamed Rice

## Beverages:

- Singha Lager
- Maison Willm Réserve Gewürztraminer, Alsace

# THE WINE & DINE STUDIO

## Food:

- Seared Scallops, Truffled Celery Root Purée, Brussels Sprouts and Wild Mushrooms
- Butternut Squash Ravioli with Brown Butter Vinaigrette, Parmesan Cheese and Pumpkin Seeds (V) (KA)
- Trio of Artisan Cheese (V)  
Gorgonzola with Cow and Sheep's Milk  
Artigiano Aged Balsamic & Cipolline Onion  
Italico
- Artist Palette of Wine and Cheese: Trio of Artisan Cheeses paired with Reata Chardonnay, Rainstorm Silver Linings Pinot Noir Rosé and Spellbound Petite Sirah

## Beverages:

- Reata Chardonnay, Sonoma Coast
- Rainstorm Silver Linings Pinot Noir Rosé, Oregon
- Spellbound Petite Sirah, California

# BLOCK & HANS

## Beverages:

- Orlando Brewing Blonde Ale, Orlando, FL
- Goose Island 312 Dry Hopped Urban Wheat Ale, Chicago, IL
- Lexington Brewing Company Kentucky Bourbon Barrel Ale, Lexington, KY
- Left Hand Brewing Milk Stout, Longmont, CO
- Dogfish Head 60 Minute IPA, Milton, DE
- McKenzie's Black Cherry Hard Cider, West Seneca, NY
- Beer Flight also available

# FIFE & DRUM

## Beverages:

- Hanson Brothers Beer Company Mmmhops Pale Ale, Tulsa, OK



## FUNNEL CAKE

### Food:

- Mini Funnel Cake topped with Vanilla Ice Cream and Mixed-berry Sangria Compote (V)

## FIFE & DRUM

### Beverages:

- Hanson Brothers Beer Company Mmmhops Pale Ale, Tulsa, OK

## THE CHOCOLATE EXPERIENCE

### Food:

- Mini Funnel Cake topped with Vanilla Ice Cream and Mixed-berry Sangria Compote (V)

## JOFFREY'S COFFEE & TEA COMPANY

### Beverages:

- The American Adventure: Whisky Adventure: Frozen Lemon and Fireball Cinnamon Whisky
- Canada: Nitro Cold Brew and Citrus Sunrise: Frozen Orange and Pineapple Juice with Grand Marnier
- Odyssey: Chai-quila: Iced Chai Tea with Avion Espresso Tequila
- Future World East: Acai Surprise: Frozen Wild Berry and Acai topped with Grey Goose Vodka

## SUNSHINE SEASONS

### Food:

- Vanilla Gelato Sundae with GHIRARDELLI® Hot Fudge or Caramel Drizzle, Whipped Cream and Sprinkles (KA)

## SOMMERFEST

### Food:

- Frangipane Peach Tart

# REFRESHMENT OUTPOST

## Food:

- Nigerian Meat Pie
- No Worries Panna Cotta: Raspberry, Papaya, and Mango Panna Cotta with a Cookie Crumble Base topped with a Lion King White Chocolate (KA)

## Beverages:

- Savanna Smoothie: Coconut Milk, Agave, and Amarula Cream Liqueur

# REFRESHMENT PORT

## Food:

- Duck Confit Poutine with Fig Demi Sauce and Brie Cheese Fondue
- DOLE WHIP® Pineapple Soft-serve (V) (KA)

## Beverages:

- DOLE WHIP® Pineapple Soft-serve with Bacardi Coconut Rum
- Dragon Berry Refresher featuring Bacardi Dragon Berry Rum
- Barbecue Bloody Mary with Smoked Garlic Sausage and House-made Pickle Skewer served with a Mustard and Barbecue Rub Rim