

Walt Disney World 2017 Epcot Food and Wine Festival Booths and Menus

Active Eats

Food:

Loaded Mac 'n' Cheese with Nueske's® Pepper Bacon, Cheddar Cheese, Peppers and Green Onions

Roasted Verlasso Salmon with Quinoa Salad and Arugula Chimichurri (GF)

Sweet Avocado Crema with Strawberries, Yellow Cake and Tortilla Streusel

Beverages:

M.I.A. Beer Company HRD WTR Cucumber & Lemon Lime Hard Sparkling Water, Doral, FL
Chateau Ste. Michelle Cold Creek Riesling, Washington

Evolution by Sokol Blosser Pinot Noir, Willamette Valley

2017 Africa

Food:

Berbere-style Beef Tenderloin Tips with Onions, Jalapeños, Tomato and Pap (GF)

Spicy Ethiopian Red Lentil Stew with Vegan Yogurt and Quinoa

Spinach and Paneer Cheese Pocket with Mint Raita

Beverages:

Ernie Els "Big Easy" Chenin Blanc, Western Cape
Simonsig Pinotage, Stellenbosch
Jam Jar Sweet Shiraz, Western Cape

The Almond Orchard

Food:

Banana Almond Sundae layered with Fresh Berries and topped with Dark Chocolate and Blueberry Almonds

Beverages:

Veuve Clicquot Ponsardin "Yellow Label" Brut
Dom Pérignon Brut
Moët & Chandon Brut Rosé Imperial
Cold Brew Coffee with Almond Milk Foam

2017 Australia

Food:

Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion and Snap Peas (GF)

Grilled Lamb T-Bone with Mint Pesto and Potato Crunchies (GF)

Lamington: Yellow Cake Dipped in Chocolate and Shredded Coconut

Beverages:

Coopers Brewery Original Pale Ale

Robert Oatley McLaren Vale Shiraz

Hope Estate "Wollombi Brook" Semillon, Hunter Valley

2017 Belgium

Food:

Belgian Waffle with Berry Compote and Whipped Cream

Beer-braised Beef served with Smoked Gouda Mashed Potatoes

Belgian Waffle with Warm Chocolate Ganache and Whipped Cream

Beverages:

Hoegaarden Witbier

Lefte Blonde Belgian Pale Ale

Stella Artois Hard Cidre

Chilled Coffee featuring Godiva Chocolate Liqueur

2017 Brazil

Food:

Escondidinho de Carne – "Little Hidden One":

Layered Meat Pie with Mashed Yucca (GF)

Crispy Pork Belly with Black Beans, Tomato and Onions (GF)

Pão de Queijo: Brazilian Cheese Bread (GF)

Beverages:

M.I.A. Beer Company Barbosa Black Beer, Doral, FL

Lidio Carraro Chardonnay

Frozen Caipirinha featuring LeBlon Cachaça

2017 Brewer's Collection

Food:

Lebkuchenherz: Decorated Gingerbread Heart

Beverages:

Radeberger Zwickel Pilsner (Unfiltered)

Hacker-Pschorr Hefe Weisse Naturtrüb

Schöffelhofer Hefeweizen Pomegranate Beer

2017 Canada

Food:

Canadian Cheddar Cheese Soup served with a Pretzel Roll

“Le Cellier” Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce (GF)

Beverages:

Moosehead Radler: Lager infused with Grapefruit, Grape and Lemon Juices

Neige Premiere “Apple Ice Wine”, Québec
Fielding Estate Red Conception, Niagara Peninsula

The Cheese Studio

Food:

Braised Beef “Stroganoff” with Tiny Egg Noodles, Wild Mushroom, and Boursin Garlic and Fine Herbs Cheese Sauce

Savory Caramelized Onion Boursin Garlic and Fine Herbs Cheese Tart with Cold Arugula Salad and Aged Balsamic

Cheese Trio: Profiterole topped with Boursin Garlic and Fine Herbs Cheese and Orange Apricot Jam, Smoked Salmon Pinwheel with Boursin Shallot and Chive Cheese and Everything Seasoning and Strawberry Macaroon with Boursin Pepper Cheese

Beverages:

Leth Steinagrund Gruner Veltliner, Austria
Liberated Pinot Noir, California

2017 China

Food:

Beijing Roasted Duck Bao Bun with Hoisin Sauce
Spicy Chicken Bao Bun

Black Pepper Shrimp with Garlic Noodles

Chicken Potstickers

Beverages:

Tsingtao Lager

Ritzy Lychee with Courvoisier Cognac VS and Smirnoff Vodka

Happy Peach with DeKuyper Peach Liqueur and Myers’s Dark Rum

BaiJoe Punch with Chinese Bai Jui Spirit, Lychee, Coconut and Pineapple Juice

Mango Bubble Tea with Assam Black Tea and Milk (Non-Alcoholic)

2017 Chocolate Studio

Food:

Liquid Nitro Chocolate-Almond Truffle with Warm Whiskey-Caramel (GF)

Sweet Dark Chocolate Raspberry Torte with Whipped Cream and Raspberry Dust

Beverages:

Justin Cabernet Sauvignon, Paso Robles

Banfi Rosa Regale, Piedmont

Lenotti Recioto della Valpolicella, Italy

RL Buller Fine Muscat

Coastal Eats

Food:

Lump Crab Cake with Napa Cabbage Slaw and Avocado Lemongrass Cream

Baked Shrimp Scampi Dip with Sourdough Baguette

Searched Scallops with Roasted Corn and

Butterbean Succotash and Chili-Chipotle Butter Sauce

Beverages:

Erath Pinot Gris, Oregon

Soter Planet Oregon Pinot Noir

2017 Craft Beers

Food:

Chilled Scotch Egg wrapped in Sausage with Mustard Sauce

Zesty Cheeseburger and Cheddar Cheese Macaroni Handwich

L’Orange Cotton Candy: A mixture of Lime and Orange Cotton Candy

Beverages:

M.I.A Beer Company 305 Golden Ale, Doral, FL

JDub’s Passion Wheat, Sarasota, FL

Central 28 Trekkerbier Farmhouse Ale, DeBary, FL

Playalinda Brewing Company Blonde Ale, Titusville, FL

Florida Beer Company Passport 35 Triple Chocolate Milk Stout, Cape Canaveral, FL

Cigar City Guayabera Citra Pale Ale, Tampa, FL

Bright Horizons: Sprite® with Multi-flavored Boba Pearls (Non-Alcoholic)

Earth Eats from The CHEW

Food:

Ricotta and Zucchini Ravioli with Rustic Tomato Sauce

Grilled Beef Skewer with Romaine, Apricots, and Feta Cheese

Peanut Butter and White Chocolate Mousse with a Caramel Drizzle

Beverages:

Kurt Russell's Gogi Wines Chardonnay Gogi "Goldie", California

Kurt Russell's Gogi Wines Pinot Noir, California
Redstone Meadery Black Raspberry Mead

2017 Farm Fresh

Food:

Crispy Chicken with Griddled Cornbread and Red Eye Gravy

Roasted Beet Salad with Green Beans, Feta Cheese, Minus 8 Vinaigrette and Toasted Walnuts (GF)

Beverages:

Gumption Citrus Freak Hard Cider, Middlebury, VT

Woodchuck Raspberry Hard Cider, Middlebury, VT

Two Henrys Elderberry Cream Hard Cider, Plant City, FL

Florida Orange Groves Mango Mama Wine

Flavors from Fire

Food:

Piggy Wings: Roasted Pork Wings with Korean BBQ Sauce and Sesame Seeds

Smoked Corned Beef with Warm Crispy Potatoes, Pickled Onions and Blonde Ale Beer Fondue featuring BelGioioso Romano and America Grana Cheeses

Sweet Pancake with Spicy Chipotle Chicken Sausage, Onion Jam and Maple Butter Syrup
Chocolate Picante: Dark Chocolate Mousse with Cayenne Pepper, Chili Powder and Raspberry Dust

Beverages:

Orlando Brewery Smokin' Blackwater Porter

Ravenswood Zinfandel, Napa Valley

Swine Brine featuring Evan Williams Bourbon

2017 France

Food:

Moelleux au Fromage de Chèvre et Épinards:

Warm Goat Cheese Pudding with Spinach (GF)

Croissant aux Escargots: Escargot Croissant with Garlic and Parsley

Boeuf Bourguignon, Purée de Pommes de Terre:

Cabernet Sauvignon Braised Beef with Mashed Potatoes

Crème Brûlée à la Confiture de Framboises:

Crème Brûlée with Housemade Raspberry Jam (GF)

Beverages:

La Passion Martini Slush: Vodka, Grey Goose Le Citron, Cranberry and Passion Fruit Juice

Chardonnay, Bouchard Aîné & Fils

Château les Graves de Barrau: Merlot and

Cabernet Blend, Bordeaux

St-Germain Sparkling Kir: Sparkling Wine and St-Germain Elderflower liqueur

Kronenbourg Blanc 1664 Pale Lager

2017 Germany

Food:

Schinkennudeln: Pasta Gratin with Ham and Cheese

Roast Bratwurst in a Pretzel Roll

Apple Strudel with Vanilla Sauce

Lebkuchenherz: Decorated Gingerbread Heart

Beverages:

Radeberger Zwickel Pilsner (Unfiltered)

Selbach Bernkasteler Kurfürstlay Riesling

Kabinett, Mosel

Dr. Heyden Oppenheimer Sacträger Riesling

Spätlese, Rheinhessen

Selbach Riesling Classic Dry, Mosel

2017 Greece

Food:

Loaded Greek "Nachos": Pita Chips, Meatless Sausage Crumbles, and Vegan Tzatziki

Taste of Greece: Stuffed Grape Leaves with

Lemon Dill Sauce, Grilled Octopus and Feta

Cheese Dip with Warm PitaSpanakopita

Bougatsa: Warm Phyllo Dough Strudel with

Sweet Vanilla Custard, Lemon Honey Syrup and

Cinnamon

Beverages:

Domaine Skouras Moscofilero, Peloponnese

Domaine Sigalas Assyrtiko, Santorini

Argyros Atlantis Red Blend, Santorini

2017 Hawai'i

Food:

Kalua Pork Slider with Sweet and Sour DOLE®
Pineapple Chutney and Spicy Mayonnaise
Grilled Tuna Tataki with Seaweed Salad and
Pickled Cucumbers and Wasabi Cream
Teriyaki-glazed SPAM® Hash with Potatoes,
Peppers and Onions and Spicy Mayonnaise
Passion Fruit Cheesecake with Toasted
Macadamia Nuts

Beverages:

Maui Brewing Company Bikini Blonde Lager
Florida Orange Groves Sparkling Pineapple
Wine
Mai Tai featuring Sammy's Beach Bar Rum

2017 Hops & Barley

Food:

New England Lobster Roll
Smoked Beef Brisket and Pimento Cheese
served on Griddled Garlic Toast
Freshly Baked Carrot Cake and Cream Cheese
Icing

Beverages:

New Belgium Brewing Fat Tire White Ale, Fort
Collins, CO
Anchor Brewing Liberty Ale, San Francisco, CA
Orange Blossom Brewing Foxtail Cold Brew
Coffee Pilsner, Orlando, FL
Mer Soleil Reserve Chardonnay, Santa Lucia
Highlands
Atalon Pauline's Cuvée Red Blend, Napa Valley

2017 India

Food:

Warm Indian Bread with Pickled Garlic, Mango
Salsa and Coriander Pesto Dips
Madras Red Curry with Roasted Cauliflower,
Baby Carrots, Chickpeas and Basmati Rice (GF)
Korma Chicken with Cucumber Tomato Salad,
Almonds, Cashews and Warm Naan Bread
Pistachio Cardamom Bundt Cake with Chocolate
Coconut Mousse

Beverages:

Sula Chenin Blanc, Nashik
Sula Shiraz, Nashik
Kingfisher Lager
Mango Lassi (Non-Alcoholic)

2017 Intermissions Cafe

Food:

Asian Chicken Salad with Noodles
Southwest Chicken Wrap
Tuna Salad with a Croissant
Vegetable Wrap
Hummus with Carrots and Celery
Fruit and Cheese Plate
Grapes
Assorted Blue Diamond Almond Packs
Duda Farms Celery Snackers
Key Lime Pie
Brownie

2017 Ireland

Food:

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

Beverages:

Bunratty Meade Honey Wine
Guinness Blonde American Lager
Twinings® Pumpkin Chai Tea Frozen Cocktail
with Caramel Vodka
Twinings Pumpkin Chai Tea and Caramel Shake
(Non-Alcoholic)

2017 Islands of the Caribbean

Food:

Jamaican Beef Patty with Mango Salsa
Mojo Pork with Black Beans, Cilantro Rice, and
Pickled Red Onions (GF)
Quesito: Puff Pastry with Sweetened Cream
Cheese and Guava Sauce
Beverages:
Carib Lager
Caribbean White Sangria
Frozen Mojito

2017 Italy

Food:

Crispy Calamari with Spicy Pomodoro Sauce
Costoletta di Agnello alla Marchigiana: Braised
T-Bone Lamb Chops and Potatoes with Vidalia
Onions, Thyme, Bay Leaf and Lamb Jus
Absolut Penne: Vodka Sauce with Shrimp
Cannoli al Cioccolato: Chocolate-covered
Cannoli filled with Sweet Ricotta, Chocolate and
Candied Fruit

Beverages:

Pinot Grigio
Chianti
Prosecco
Corbinello
Moscato
Frozen Margarita with Limoncello and Tequila
Moretti Lager Beer
Moretti La Rossa Double Malt Beer

2017 Japan

Food:

Wasabi Shumai Steamed Pork Dumplings
Salmon BLT Sushi Roll
Teriyaki Ginger Pork

Beverages:

Pom Pineapple Sake Cocktail
Kara Tamba Tarekuchi Dry Sake
Yukikage "Snow Shadow" Junmai Sake
Sapporo Lager

Light Lab

Beverages:

T=CC2: Vanilla Tonic Water and Cotton Candy
(Non-Alcoholic)
RGB: Citrus Apple Freeze (Non-Alcoholic)
Bleu Spectrum: Blanc de Bleu Cuvée Mousseux
with Boba Pearls
Founders Brewing Company Green Zebra
Watermelon Gose Ale, Grand Rapids, MI
Elysian Brewing Space Dust IPA, Seattle, WA
Blue Point Brewing Company Hoptical Illusion
IPA, Patchogue, NY
Sixpoint Brewery Mad Scientist Radian Flux,
Brooklyn, NY
Playalinda Brewing Company Robonaut Red Ale,
Titusville, FL
Left Hand Brewing Company Polestar Pilsner,
Longmont, Colorado

2017 Mexico

Food:

Rib Eye Taco: Marinated Rib Eye, Roasted
Chipotle Sauce and Grilled Scallions on a Corn
Tortilla
Tequila Chipotle Shrimp: Served on a Black Bean
Huarache garnished with Red and Green
Cabbage, Queso Fresco and Crema Mexicana
Cajeta Mousse served with Cajeta Sauce and
White Chocolate Flakes

Beverages:

Prickly Pear Margarita
Classic Pomegranate Margarita
Mexican-style Sangria
Pacífico Lager with Floater

2017 Morocco

Food:

Kefta Pocket: Seasoned Ground Beef in a Pita
Pocket
Spicy Hummus Fries with Cucumber, Tomato,
Onions and Tzatziki Sauce

Chocolate Baklava: Rolled Phyllo Dough with
Toasted Almonds and Dark Chocolate Sauce

Beverages:

Moroccan Sangria
Casa Pale Lager
Les Trois Domaines Guerrouane White Wine,
Meknes
Mimosa Royale: Sparkling Wine and Orange
Juice topped with Orange Liqueur

2017 New Zealand

Food:

Lamb Meatball with Spicy Tomato Chutney
Steamed Green Lip Mussels with Garlic Butter
and Toasted Breadcrumbs*
Seared Venison Loin with Wild Mushroom
Marsala Sauce and Kumara Purée
*Mussels provided by Mark Foods

Beverages:

Kim Crawford Sauvignon Blanc, Marlborough
Nobilo Icon Pinot Noir, Marlborough
Frozen Wine Cocktail featuring Kim Crawford
Sauvignon Blanc

2017 Patagonia

Food:

Beef Empanada
Grilled Beef Skewer with Chimichurri Sauce and
Boniato Purée (GF)

Beverages:

Verum Pinot Noir, Rio Negro
Bodega Noemía de Patagonia “A Lisa” Malbec,
Rio Negro

2017 Refreshment Cool Post

Food:

Spicy Hot Dog with Kimchi and Mustard Sauce

Beverages:

Bain’s Cape Mountain Whisky & Frozen Coke

2017 Refreshment Port

Food:

Croissant Doughnut with Cinnamon and Sugar
Fried Chicken Breast Nuggets with DOLE
Pineapple Sweet and Sour Sauce
Pineapple Dole Whip Soft-Serve Ice Cream

Beverages:

Pineapple DOLE Whip Soft-Serve Ice Cream with
Bacardi Coconut Rum
Dragon Berry Refresher featuring Bacardi
Dragon Berry Rum

2017 Scotland

Food:

Traditional Scottish Lamb Stew with Neeps and
Tatties
Fresh Potato Pancake with Scottish Smoked
Salmon and Herbed Sour Cream
The Topsy Laird: Whiskey-soaked Cake with
Lemon Cream and Toasted Oats

Beverages:

Citrus Thistle featuring Hendrick’s Gin
Belhaven Brewery Scottish Ale

2017 Spain

Food:

Charcuterie in a Cone with a selection of
imported Spanish Meats, Cheeses, Olives and
an Herb Vinigrette
TraditionaSpanish Paella with Shrimp, Mussels,
Chicken and Crispy Chorizo (GF)
Seafood Salad with Shrimp, Bay Scallops and
Mussels, Extra Virgin Olive Oil, White Balsamic
Vinegar and Smoked Paprika (GF)
Sweet Olive Oil Cake with Powdered Sugar and
Lemon Curd

Beverages:

Rafael Palacios Bolo Godello, Valdeorras
Bodegas y Viñedos Artazu Garnacha Rosado,
Navarra
Casa Castillo Monastrell, Jumilla

2017 Thailand

Food:

Marinated Chicken with Peanut Sauce and Stir-
fried Vegetables
Seared Shrimp and Scallop Cake with Cold
Noodle Salad
Red Hot Spicy Thai Curry Beef with Steamed
Rice

Beverages:

Helfrich Gewürztraminer, Alsace
Singha Lager

2017 Wine and Dine Studio

Food:

Pulled Duck Confit with Cannellini Bean Ragout and Zinfandel Reduction

Seared Scallops, Truffled Celery Root Purée, Brussel Sprouts and Wild Mushrooms featuring Melissa's Produce

Trio of Artisan Cheese

Fromager Affirois de Excellence served with toasted Baguette

Point Reyes Original Blue served with Apricot Jam

Point Reyes Toma served with Honey

Artist Palette of Cheese and Wine

Trio of Artisan Cheese paired with Round Pond Estate Sauvignon Blanc, St. Francis Chardonnay and Recuerdo Malbec

Beverages:

Round Pond Estate Sauvignon Blanc, Rutherford

St. Francis Chardonnay, Sonoma County

Recuerdo Malbec, Argentina

Eden Canyon "Jolie" Red Blend, California

Meiomi Rosé, California

2017 Block & Hans

Beverages:

Mmmhops Pale Ale, Tulsa, OK

Frozen Spiked Tea with Orlando Orange Vodka

McKenzie's Seasonal Reserve Hard Cider, West Seneca, NY

Honor Warrior IPA, Chantilly, VA

JDub's Bell Cow Porter, Sarasota, FL

Kentucky Bourbon Barrel Ale, Lexington, KY

Victory Golden Monkey, Downingtown, PA

Killer Whale Cream Ale, Jacksonville, FL

Fife & Drum

Beverages:

Hanson Brother's Festive Ale Saison, Tulsa, OK

2017 Joffreys Coffee and Tea: Coffee Carts

The American Adventure: Frozen Strawberry-Lemon Sunset – Layered frozen Strawberry and Lemon topped with Grey Goose Vodka

Canada: Kahlúa-tini Iced Coffee – Our famous roasted coffee, chilled then topped with Kahlúa, Grey Goose Vodka and rich, creamy Half & Half

Disney Traders: Passion-rita – Frozen Passion Fruit thrills with juicy sweet flavors, a hint of tartness, blended with 1800 Tequila

Future Word East: Spiked Chai Latte – Iced, Frozen or Hot Chai Tea Latte with Chai Spices, creamy Vanilla and blended with Baileys Irish Cream

2017 The Chocolate Experience

Beverages:

Banfi Rosa Regale, Piedmont

Ghirardelli Drinking Chocolate

Lasseter Chemin de Fer