

2018 EPCOT'S FESTIVAL OF THE HOLIDAYS

HOLIDAY KITCHEN MENUS

Le Marche De Noel Holiday Kitchen

- Smoked Salmon Napoleon in a Dill Brioche
- Turkey and Mushrooms in a Veloute Cream Sauce served in a Light Puff Pastry
- Bûche de Noël au Chocolat "Christmas Log"
- Spiced Rum Punch Slush
- Holiday Kir
- Assorted Wines

Shi Wasu Holiday Kitchen

- New Year Celebration Soba
- Holiday Green Tea "Yule Log"
- Ichigo Milk Boba
- Sapporo Draft Beer
- Cinnamon Apple Cider

Bavaria Holiday Kitchen

- Potato Dumpling with Mushroom Sauce
- Sauerbraten, Red Cabbage and Spätzle
- Cheese Fondue in a bread bowl with Fresh Steamed Baby Vegetables and Marble Potatoes
- Black forest Roulade with Cherry Whipped Cream
- Peppermint Sugar Cookie
- Possmann Pure Hard Apple Cider
- Possmann Pure Hard Black Currant Apple Cider
- Schöfferhofer Pink Grapefruit Hefeweizen
- Cider Flight
- Glühwein: House-made Hot Spiced Wine
- Specialty Riesling

Feast of the Three Kings

- Pastelón
- Queso Fresco-stuffed Arepa
- Arepas topped with Melted Queso Fresco
- Tres Leches Rice Pudding with Pumpkin Seeds
- Green and White Sugar Cookie
- Coquito: Tropical Eggnog
- M.I.A. Beer Company Trey Reyes Mango Golden
- Coquito: Tropical Eggnog with a Bacardi Gold Dark Rum Floater

American Holiday Table

- Hand-carved Smoked Ham with Green Beans and Sweet Potato Casserole
- Slow-Roasted Turkey with Stuffing, Mashed Potatoes, Green Beans and Cranberry Sauce
- Chocolate Pecan Tart with Whipped Cream and Caramel Sauce
- Red and Green Chocolate Chip Cookie
- American Heritage Milk Chocolate Gourmet Hot Cocoa with Wondermade Marshmallows
- Orange Blossom Brewing Cranberry Kringle Pilsner
- Shipyard® Eggnog White Porter
- JDub's Season's Greetings Peppermint Milk Stout
- Holiday Beer Flight
- Cocoa Candy Cane: American Heritage Milk Chocolate Hot Cocoa with Peppermint Schnapps

Holiday Sweets and Treats

- Peppermint Sundae
- Holiday Tree Sugar Cookie
- Holiday Cookie Stroll Completer Cookie
- Hot Cocoa
- TG Lee Eggnog
- Chocolate Apple Shake
- Shipyard Eggnog White Porter
- Hot Cocoa with Assorted Cordials
- Coquito: Tropical Eggnog
- Firenog: T.G. Lee Eggnog with Fireball Cinnamon Whisky
- Chocolate Apple Shake

L'Chaim! Holiday Kitchen

- Pastrami on Rye with House-made Pickles and Deli Mustard
- Potato Knish with Herb Sour Cream
- Chicken and Matzo Ball Soup
- Black and White Cookie
- Egg Cream: Milk, Chocolate Syrup and Seltzer
- Brooklyn Brewery Brooklyn Lager
- Blue Cosmo Cocktail

Taste Track

- Croissant Doughnut tossed in Cinnamon Sugar
- Croissant Doughnut with Chocolate and Holiday Sprinkles
- Croissant Doughnut with Eggnog Pastry Cream and Gingersnap Crumbs
- Gelato
- Pancake Milkshake
- Banfi Rosa Regale Sparkling Red

Las Posadas Holiday Kitchen

- Enchilada de Pollo con Mole
- Tamal de Camarón
- Arroz Con Leche
- Cerveza Mexicana Artesanal
- Noche Buena Margarita
- La Posada Margarita



Shanghai Holiday Kitchen

- Pork and Vegetable Egg Rolls
- Mongolian Beef Bao Bun and a Fortune Cookie
- Celebration Barbecue Pork with Steamed Rice and a Fortune Cookie
- Spicy Mala Chicken with Steamed Rice and a Fortune Cookie
- Sweetened Bubble Milk Tea: Mango Flavored Milk Tea with Tapioca Pearls
- Jasmine Beer
- Plum Wine

Tuscany Holiday Kitchen

- Cavatappi ai Quattro Formaggi
- Mozzarella in Carozza
- Crespelle di Mele
- Bacio al Cioccolato
- Panettone Mignon
- Assorted Beers and Wines

Sapphire Holiday Kitchen

- Grilled Lamb Kefta Kebab with Whole Wheat Pita, Cucumber, Olives, Tomatoes, Mint Yogurt Sauce and Harissa-cilantro Dressing
- Confit of Chermoula Chicken Drum with Cinnamon Granny Smith Apple, Toasted Almonds, Brussels Sprouts and Pinot Noir Glaze
- "Sfenj" – Warm Beignets with Cream, Cinnamon Sugar, Toasted Almonds and Chocolate Sauce
- The Andalusian "Poinsettia" Cocktail: Sparking Wine, Orange Liqueur and Cranberry Juice topped with Orange Blossom Water
- Walnut Spiced Coffee with Walnut Liqueur and topped with Cinnamon and Whipped Cream
- Casa Beer and Kasbah Prestige Red Wine

Yukon Holiday Kitchen

- Seared Salmon with Crown Maple Whisky Glaze, Parsnip Silk, Apple Chutney and Hazelnut Croquant
- Traditional French Canadian Tourtiere with Canadian Ketchup
- Maple Bûche de Noël
- Gold Chocolate Chip Cookie
- Frozen Coffee
- Unibroue Éphémère Strawberry and Rhubarb
- Inniskillin Riesling Icewine
- Inniskillin Pearl Vidal Icewine
- Inniskillin Gold Oak Icewine
- Ice Wine Flight
- Frozen Coffee with Tap 357 Whisky

Joffrey's Coffee and Tea Company

- Baileys Salted Caramel with Eggnog topped with Whipped Cream and a dash of Cinnamon (American Adventure)
- RumChata with Eggnog topped with Whipped Cream and a dash of Cinnamon (Showcase Plaza)
- Grey Goose and Kahlúa with Eggnog topped with Whipped Cream and a dash of Cinnamon (Canada)
- Brown Jug Bourbon Cream with Eggnog topped with Whipped Cream and a dash of Cinnamon (Future World East)

Refreshment Port

- Turkey Poutine: Sweet Potato Fries with Turkey Gravy, Cranberry Relish and Crispy Onions
- Eggnog Shake
- Eggnog Shake with Baileys Irish Cream

Refreshment Outpost

- Warm Caramel Stuffed Salted Pretzel with Soft-serve Ice Cream and Chocolate Sauce
- Shipyard Eggnog White Porter

Funnel Cake (American Adventure)

- Pumpkin Spice Funnel Cake

Fife & Drum Tavern

- Holiday Apple Pie Sundae with Soft-serve Ice Cream, Caramel Sauce and Crunchy Streusel Topping
- Budweiser Reserve Collection Copper Lager

Canada Popcorn Cart

- Pecan Maple Bark Featuring Crown Maple Syrup

Fountain View Café

- Mickey Santa Hat Cupcake

Norway- Kringla Bakeri Og Kafé

- Traditional Holiday Rice Cream

L'Artisans des Glaces

- Glace au Pain d'Epices: Gingerbread Ice Cream with Gi

Boulangerie Patisserie Les Halles

- Bûche de Noël au Chocolat: Chocolate Christmas Log with Chocolate Mint Cream Mousse and Chocolate Crunch Biscuit

UK Beer Cart and Tea Caddy

- T.G. Lee Eggnog and T.G. Lee Eggnog with Irish Whiskey
- Twinings Iced Christmas Toddy (Alcoholic and Non-Alcoholic)

