

2020 Taste of Epcot International Food and Wine Festival Booths

Africa

- Spicy Kenyan Vegan
- Corn and White Beans with Pigeon Peas, Quinoa & Ancient Grains Medley and Kachumbari Slaw (Plant-based)
- Piri Piri Skewered Shrimp with Citrus-scented Couscous
- Tusker Lager
- Jam Jar Sweet Shiraz

Appleseed Orchard

- Charcuterie and Cheese Plate featuring Burton's Maplewood Farm Applejack Brandy Barrel Aged Maple Syrup
- Caramel-Apple Popcorn
- Frozen Apple Pie (non-alcoholic)
- Short's Brewing Co. Mule Beer
- Heavy Seas Brewery TropiCannon Citrus IPA
- Parish Brewing Co. Ghost in the Machine Double IPA
- 3 Daughters Raspberry Lemonade Dry Hard Cider
- Short's Brewing Company Starcut Ciders Mosa Hard Cider
- Ciderboys Banana Bliss Hard Cider
- Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Burton's Maplewood Farm Applejack Brandy Barrel Aged Syrup and Mini Marshmallows

Brazil

- Crispy Pork Belly with Black Beans, Tomato and Onions
- Pão de Queijo: Brazilian Cheese Bread
- M.I.A. Beer Company Barbossa Black Beer
- Frozen Caipirinha featuring LeBlon Cachaça

Canada

- Canadian Cheddar Cheese and Bacon Soup served with a Pretzel Roll
- Le Cellier Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce
- Collective Arts Brewing Blackberry Fruit Beer
- Inniskillin Icewine
- Château des Charmes Merlot

Mac and Cheese

- Gourmet Macaroni and Cheese with Boursin® Garlic and Fine Herbs Cheese topped with Herbed Panko
- Buffalo Chicken Macaroni and Cheese with Boursin® Garlic and Fine Herbs Cheese Sauce topped with Carrots, Celery, and Blue Cheese Crumbles
- Lobster Macaroni and Cheese with Boursin® Garlic and Fine Herbs Cheese Sauce and Lobster Cream topped with Herbed Panko
- Macaroni and Cheese with House-made Italian Sausage and Peppers (Plant-based)
- Stiegl Brewery Radler Zitronen
- L'Ecole No. 41 Chenin Blanc Old Vines
- Evolution by Sokol Blosser Pinot Noir

Citrus Blossom

- Lobster Tail with Meyer Lemon Emulsion and Grilled Lemon
- Crispy Citrus Chicken with Orange Aioli and Baby Greens
- Orange Cream Shake in a Souvenir Orange Bird Sipper Cup (Non-alcoholic)
- Islamorada Beer Company Coconut Key Lime Ale
- Orange Sunshine Wine Slushy

China

- Chicken Dumplings with Chinese Slaw
- Mongolian Beef Bao Bun
- Jasmine Draft Beer
- Happy Peach: Peach Liqueur and Dark Rum
- ByeJoe Punch: Chinese Bai Jiu Spirit, Lychee, Coconut and Pineapple Juice

Desserts and Champagne

- Liquid Nitro Chocolate Cake Pops
- Liquid Nitro Chocolate Cake Pops with Crumbled Twix® Chocolate Bars
- Liquid Nitro Chocolate Cake Pops with Crushed M&M's® Candies
- Frozen S'mores (non-alcoholic)
- Moët & Chandon Impérial Brut
- Dom Pérignon Brut
- Veuve Clicquot Brut Rosé
- Frozen S'mores with Whipped Cream Vodka

Earth Eats

- Impossible™ Farmhouse Meatball with Lentil Bread, Spinach, Marinated Vegetables, and Creamy Herb Dressing (Plant-based)
- The Impossible™ Burger Slider with Wasabi Cream and spicy Asian Slaw on a Sesame Seed Bun (Plant-based)
- Chocolate Pudding Terrarium with Avocado Cream, Matcha Crumble, and Baby Herbs (Plant-based)
- Bloomin' Blueberry Lemon and Ginger Tea featuring Twinings of London® (non-alcoholic)
- Playalinda Brewing Company Violet Lemonade Ale
- Bloomin' Blueberry Lemon and Ginger Tea featuring Twinings of London® with Tito's Handmade Vodka served in a Mason Jar

France

- Tarte aux Oignons Caramélisées et Chèvre: Goat Cheese Tart with Caramelized Onions on a Flaky Pastry Crust
- Canard Confit à l'Orange: Braised Duck Confit à l'Orange with Mashed Sweet Potatoes
- Tarte Tropicane, Coulis Framboise: Brioche Cake filled with Light Pastry Cream and Raspberry Coulis
- Kronenbourg 1664 Pale Lager Draft
- VeRy Raspberry: Rosé Wine with Natural Raspberry Flavor Bordeaux, Merlot and Cabernet Blend
- La Vie en Rose Frozen Slushy: Vodka, Grey Goose L'Orange, St. Germain Liqueur, White and Red Cranberry Juice

Germany

- Schinkenmüdeln: Pasta Gratin with Ham, Onions and Cheese Roast Bratwurst in a Prop and Peller® Pretzel Roll
- Apple Strudel with Vanilla Sauce
- Weihenstephaner Festbier Lager
- M.I.A. Brewing Hugo
- Hacker-Pschorr Hefe Weisse Naturtüb
- Riesling

Hawai'i

- Kalua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and spicy Mayonnaise
- Teriyaki-glazed SPAM® Hash with Potatoes, Peppers, Onions and spicy Mayonnaise
- Maui Brewing Company Pineapple Mana Wheat
- Florida Orange Groves Sparkling Pineapple Wine
- AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine

Additional Festival Locations

Funnel Cake Stand

- Street Corn Funnel Cake topped with Roasted Corn, Cotija Cheese, Cilantro and Cumin Crema dusted with Paprika

Joffrey's Coffee Carts

- The American Adventure: Tropical Breeze: Frozen Lemon, Coconut Syrup, and Pineapple Rum
- Canada: Orange Splash: Frozen Lemon with Orange Vodka
- Odyssey: Passion Flower: Frozen Passion Fruit and Tea infused with Lemon Vodka
- Future World East: Spring Berry Bliss: Frozen Strawberry and Coconut topped with Raspberry Vodka

Hops and Barley

- New England Lobster Roll: Warm Lobster with Fresh Herb Mayonnaise and Griddled Roll
- Southern Seafood Boil: Shrimp, Mussels, Crawfish, Potatoes, Corn, and Andouille Sausage
- Freshly Baked Carrot Cake and Cream Cheese Icing
- North Coast Brewing Co. Blue Star Wheat
- 3 Daughters Brewing A Wake Coffee Blonde Ale
- Heavy Seas AmeriCannon APA
- Angry Orchard Rosé Hard Cider
- Mer Soleil Reserve Chardonnay
- Broadside Cabernet Sauvignon

Islands of the Caribbean

- Ropa Vieja Empanada with Tomato Aioli
- Jerk-spiced Chicken with Roasted Sweet Plantain Salad and Mango Chutney Yogurt
- Flanquito: Passion Fruit Cake with Coconut Flan
- Red Stripe Lager
- Opici Family White Sangria
- Frozen Mojito

Italy

- Margherita: Rustic Italian Flatbread with Tomato Sauce and Mozzarella Cheese
- La Classica: Cheese Tortellini with Ricotta, Provolone, Fontina, Parmesan, Vodka Sauce, and Crispy Bacon
- Traditional Sicilian Cannoli: Crisp Pastry filled with Sweet Ricotta, Chocolate, and Candied Orange
- Peroni Nastro Azzurro Pilsner
- Pinot Grigio, Terre Di Bacco
- Chianti, Gabbiano
- Prosecco, Terre Di Bacco
- Moscato Fior d'Arancio, Batasiolo
- Rosa Regale, Banfi
- Italian White Sangria with Prosecco
- Italian Red Sangria with Cabernet Sauvignon

Japan

- Tempura Donburi: Two pieces of Tempura Shrimp and Kakiage (Vegetable Tempura) with Tentsuyu Dipping Sauce served over Sushi Rice
- Frothy Ramen: Chilled Noodles and Dashi Broth topped with Egg White Froth
- Chirashi Sushi Flowerpot: Fresh-cut Salmon, Salmon Roe, and Spinach served over Sushi Rice with Furikake and topped with Poke Sauce
- Kirin Draft Beer
- Strawberry Nigori Sake
- Furano Martini: Vodka, Lavender Syrup, and Yuzu Juice

Mexico

- Ribeye Taco: Ribeye Steak with Ranchera Salsa in a Corn Tortilla topped with Onions, Chives, and a Lime Wedge
- Pork Tostada: Fried Corn Tortilla topped with Chipotle Black Beans, Roasted Pork, Fresh Salsa Verde, Onions, and Cilantro
- Mexican Craft Beer: Tulum Artisanal Lager crafted with Citrus notes and made with Mexican Caribbean Seawater
- Passion Rose Sangria: Red Wine, Rum, Rose Petal Liqueur, Passion Fruit Purée, and Lime
- Clásica Margarita: Tequila, Chile Poblano Liqueur, Lime Juice, and Agave Nectar with a Salt Rim
- Mango Smoky Margarita: Mango Purée, Mezcal, Applejack, Lime Juice, and Agave Nectar with a Tajín Chile-Lime Rim

Morocco

- Beef Kefta Pocket with Caramelized Onions, Garlic, and Spicy Tomato Concassée
- Spicy Hummus Fries with Cucumber, Tomatoes, Onions, Tzatziki, and Chipotle Sauce
- Chocolate Baklava: Rolled Phyllo Dough with Toasted Almonds and Dark Chocolate Sauce
- Mediterranean Beer
- Kasbah Prestige Red
- Red Organic Sangria
- Mimosa Royale: Sparkling Wine and Orange Juice topped with Orange Liqueur

Refreshment Outpost

- All-Beef Hot Dog with Chips
- Ice Cream Floats Served with your choice of Fountain Beverage
- Frozen Slushy Coca-Cola® or Minute Maid® Lemonade
- Frozen Slushy Coca-Cola® or Minute Maid® Lemonade in a Souvenir Spike The Bee Sipper Cup (non-alcoholic)
- Safari Amber Draft
- First Magnitude Brewing Lemon Hefeweizen
- Old Elephant Foot IPA Draft
- Mango Starr: Mango Puree and Starr African Rum Outpost Lemonade: Frozen Minute Maid® Lemonade and Absolut Vodka
- Bud Light Seltzer

Refreshment Port

- Traditional Poutine: French Fries, Beef Gravy, and Cheese Curds
- DOLE Whip® Pineapple Soft-Serve (Plant-based)
- DOLE Whip® Pineapple Soft-Serve with Parrot Bay Coconut Rum
- Dragon Berry Refresher featuring Bacardi Dragon Berry Rum
- Zing Zang Seasonal Bloody Mary featuring Absolut Vodka
- Short's Brewing Company Starcut Ciders Squishy Hard Cider
- Bud Light Seltzer

Shimmering Sips

- Shimmering Strawberry Soft-Serve in a Waffle Cone
- Banana Bread with Mixed Berry Compote (Plant-based)
- 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
- Banfi Rosa Regale Sparkling Red

Wine and Dine Featuring Festival Favorites

- Kielbasa and Potato Pierogi with Caramelized Onions and Sour Cream, Poland
- Seafood Fisherman's Pie, Ireland
 - Spanakopita, Greece
 - Forge Cellars Dry Riesling Classique
 - Conundrum Red Blendtenshon Rhône Style White Blend
 - Lang & Reed Wine Company Cabernet Franc
 - Frog's Leap Zinfandel
 - Kurt Russell's Gogi Wines Pinot Noir
 - Bleu Spectrum: Blanc de Bleu Cuvée Mousseux with Boba Pearls
 - Guinness Baileys Milkshake