EPCOT Flower and Garden Festiva Outdoor Kitchen Menus

- Grilled Baby Vegetables with Hummus Cream and Red Pepper Coulis seared Verlasso Salmon with Farro Risotto and Micro Herbs
- strawberry Mousse with Chocolate Crisp Pearls
- Blood Orange Agua Fresca Cookie Butter Worms and Dire

- Avocado Toast with Marinated Toybox Tomatoes and Fresh Goat Cheese on Ciabatta
 Shrimp and Grits: Blackened Shrimp and Cheddar Grits with Brown Gravy and Sweet Corn Salsa
 Corned Beef Brisket Hash with House-made Potato Barrels, Cheese Curds, and a Soft-Poached Egg with
- Fried Cinnamon Roll Bites with Cream Cheese Frosting and Candied Bacon
- Joffrey's Coffee Cold Brew Cocktail with Milk, Kahlúa, and Vodka

- Tupelo Honey and Sweet Corn Spoon Bread with Jalapeños, Bacon, and House-made Whipped Honey Butter Lavender Honey Mustard-marinated Chicken Flatbread with Whipped Honey-Ricotta, Marinated Vegetables, and
- Honey-Peach Freeze in a Spike the Bee Sipper Honey-Peach Freeze with Blueberry Vodka
- First Magnitude Brewing Co. Honey Bee Citrus Blonde Ale Florida Orange Groves Winery Orange Blossom Honey Wine

The Citrus Blossom

- Meyer Lemon-poached Lobster Salad
 Citrus Braised Crispy Pork Belly with Kumquat and Carrot
 Citrus Shortcake: Orange Chiffon Cake with Lemon Curd, Mandarins, Whipped Cream, and Citrus Crumble
 Orange-Lemon Smoothie in an Orange Bird Sipper

- Islamorada Beer Company Coconut Key Lime Ale First Magnitude Brewing Co. Lemon Hefeweizen
- Playalinda Brewing Company Hibiscus Lime Ale Beer Flight

Refreshment Port

- Starcut Ciders Cidre Colada Hard Cider
- Cutwater Bloody Mary
 Cutwater Whiskey Mule

Pineapple Promenade

- Spicy Hot Dog with Pineapple Chutney and Plantain Chip Mixed Berry Buttermilk Cake
- Dole Whip Dole Whip with Fanta
- Dole Whip with Coconut Rum
 Frozen Desert Violet Lemonade
- 3 Daughters Brewing Tropical Hefe Wheat Ale
- Wicked Weed Brewing Fresh Pressed Wheat Ale with Mango, Pineapple, and Guav Lexington Brewing & Distilling Company Alo'hop IPA
- Playalinda Brewing Company Violet Lemonade Ale
- Florida Orange Groves Winery Sparkling Pineapple Wine

- Grilled Street Corn on the Cob with Savory Garlic Spread
- Impossible Sausage and Kale Soup Boneless Impossible Korean Short Rib
- Lavender Pot de Creme with Blueberry Cake

- Twinings of London Energize Matcha Cranberry & Lime Green Tea Twinings of London Energize Matcha Cranberry & Lime Tea with Makrut Lime Vodka in a Mason Jaı
- Parish Brewing Co. Bloom Hazy IPA

Refreshment Outpost Pineapple Skewer with Tajin Seasoning

Bauernmarkt: Farmer's Market (Germany)

- Potato Pancakes with House-made Apple Sauce Potato Pancake with Caramelized Ham, Onions, and Herb Sour Cream Toasted Pretzel Bread topped with Black Forrest Ham and Melted Gruyère Cheese
- Warm Cheese Strudel with Mixed Berries Apfelschaumwein: Sparkling Wine and Apple Liqueur
- M.I.A. Brewing Hugo Bitburger Premium Pils
- Stiegl Brewery Radler Zitrone

Magnolia Terrace (American Adventure)

- Crawfish Étouffée with Andouille Sausage and Dirty Rice Cajun-style Roasted Oysters
- House-made Boudin Two Ways with Spicy Mustard
- Pecan Cake with Maple Whipped Cream
- 81Bay Brewing Co. Orange Coriander Wheat Ale
- Wicked Weed Brewing Day Light American Light Ale Parish Brewing Co. Ghost in the Machine Double IPA

Funnel Cake (American Adventure)

Mini Funnel Cake topped with Lemon Cheesecake Ice Cream, Blueberries, and Powdered Sugar

Taste of Marrakesh (Morocco)

- Moroccan Seafood Couscous with Shrimp, Mussels, Olives, Preserved Lemons, and Anchovy Breadcrumbs Shakshuka: Moroccan Baked Eggs in a Spiced Eggplant Tomato Stew
- mon Magdalena Cake with Fig Compote and Sangria Gel
- M.I.A. Beer Company Pink Hibiscus Orange Wheat Ale

Northern Bloom (Canada)

- Seared Scallops with French Green Beans, Butter Potatoes, Brown-Butter Vinaigrette, and Bacc
 Beef Tenderloin Tips, Mushroom Bordelaise Sauce, and Whipped Potatoes and Garden Vegetables
- Griddled Maple Pound Cake with Warm Peach Compote and Sweet Corn Gelato Maple Popcorn Shake
- Maple Popcorn Shake with Tap 357 Maple Rye Whisky

- 81Bay Brewing Apricot with Maple Syrup Collective Arts Brewing Blackberry Fruit Beer Goose Island Beer Company Lost Palate Hazy IPA with Mango and Cinnamon

Jardin de Fiestas (Mexico)

- Tostada de Cochinta: Braised Pork on a Crispy Con Tortilla with Black Beans
- Taco Vampiro: Braised Beef on a Corn Tortilla
 Sopa de Chorizo: Plant-based Ground Chorizo on Fried Corn Dough
 Passion Fruit Margarita
- The Garden Margarita
- Tulum Mexican Craft Beer with an Elderflower Liqueur Floater

- Papa Cakes: Potato Cakes filled with Shrimp and Water Chestnuts with Strawberry Sauce
- Bon Bon Chicken Skewer with Sesame and Peanut Sauce
- House-made Crab Cheese Wontons
- "Panda" Buble Tea: Milk Tea with Black and White Boba Pearls
- Marco Boba: Amaretto, Iced Coffee, Milk, and Boba
 Kung Fu Punch: Vodka, Triple Sec, Mango Syrup, Orange Juice, Soda Water
- Tang Dynasty: Gold Tequila, Rum, Strawberry Syrup, Pina Colada Mix, White Boba Pearls, Soda Water

Primavera Kitchen (Italy)

- Margherita flatbread
 Arancini: Fried Risotto Balls with Sweet Sausage and Pomodoro Sauce
- Traditional Sicilian Cannoli
- Peroni Pilsner

- Red or White Sangria Italian Margarita with Limoncello and Tequila

Hanami (Japan)

- - Shrimp and Crab with Spicy Mayonaisse and Cucumber Slices with Creamy Avocado Violet Sauce Soy-glazed Pork Shank with Truffle Mashed Potatoes, Crispy Lotus Flower, Garlic Chips, and Green Onior
 Sakura Zen Ale

 - Pineapple Sake
 - Blood Orange Sour with Fresh Mint

Fleur de Lys (France)

- Tarte aux Oignons Caramélisés et Chèvre: Goat Cheese Onion Tart Tarté aux Oignons Caramélises et Chevre: Goat Cheese Union tart
 Canard Confit à l'Orange aux Gnocchi a le Parisienne: Braised Duck Confit à l'Orange with Parisian Gnocchi
 acaron au Chocolate en Sucette: Large Chocolate Macaron Lollipop
- Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel: Caramelized Cream-filled Beignet
 - La Vie en Rose Frozen Slush
 - Kronenbourg Blanc 1664 Draft Beer · VeRy Raspberry: Rosé Wine with Raspberry Flavor
 - Chardonnay

La Isla Fresca (Between France and Morocco)

- Lamb Curry with Sweet Plantains and Rice
 Sugar Cane Shrimp Skewer with Steamed Rice and Coconut Lime Sauce
- Tropical Mousse Cup: Passion Fruit Cake, Coconut Mousse, and a Tropical Glaze with Fresh Pineapple
- Tropical Freeze with Coconut Rum Ivanhoe Park Brewing Co. Hibiscus Guavacation Sour Beer

Joffrey's

- Future World East: Bloomin' Berry: Frozen Lemon and Blackberry Syrup with Vodka
- · Showcase Plaza: Citrus Sunrise: Frozen Lemon and Passion Fruit with Mandarin Vodka
- The American Adventure: Bubbly Brew: Jameson Cold Brew Whiskey and Coffee with Coke
 Canada: Spring Flurry: Frozen Lemonade and Cinnamon Whiskey

World Showplace

Festival Favorites

- Watermelon Salad with Pickled Onions, Feta, and Balsamic Reduction
- Beef Brisket Burnt Ends and Smoked Pork Belly Slider with Garlic Sausage, Chorizo, Cheddar Fondue, and a
- Fried Green Tomatoes with Blue Crab Fennel Salad
 - · Key Lime Tart with Toasted Meringue Frozen Lemonade
 - Frozen Lemonade with Firefly Blackberry Moonshine Three Daughters Brewing Maple Bacon Stout
- **EPCOT Farmers Feast** Spring Onion Soup with Crispy Shallots and Micro Chive
 Duck Confit with Carrot Puree, Roasted Root Vegetables, Rainbow Chard, and Duck Jus
- Off the "Beet"en Path: Profiteroles with Red Beet Mousse, Beet Pastry Cream, Whipped Goat Cheese,
- Hibiscus Lemonade Cocktail featuring Islamorada Brewery and Distillery Hibiscus Gin 81Bay Brewing Co. Watermelon Mint Wheat Ale

- Cider House 3 Daughters Brewing Pink Lemonade Hard Cider
- Blake's Hard Cider Co. Triple Jam Hard Cider
- Samuel Smith Old Brewery Pure Brewed Organic Lager Snakebite: Triple Jam Hard Cider and Pure Brewed Organic Lage

