

2021 EPCOT Flower and Garden Festival Outdoor Kitchen Menus



Flavor Full Kitchen

- 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 Dirt

EPCOT Sunshine Griddle

- 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 Tabasco Hollandaise
- Fried Cinnamon Roll Bites with Cream Cheese Frosting and Candied Bacon
- Froot Loops Shake
- Joffrey's Coffee Cold Brew Cocktail with Milk, Kahlúa, and Vodka

Honey Bee-stro

- 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 Lavender Goat Cheese
- Local Wildflower Honey Mascarpone Cheesecake
- 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
- Orange Sunshine Wine Slushy
- Islamorada Beer Company Coconut Key Lime Ale
- First Magnitude Brewing Co. Lemon Hefeweizen
- Playalinda Brewing Company Hibiscus Lime Ale
- Beer Flight

Refreshment Port

- House-made Italian Sausage and Peppers Poutine
- Popsicle Trio
- Starcut Ciders Cidre Colada Hard Cider
- Cutwater Bloody Mary
- Cutwater Whiskey Mule

Pineapple Promenade

- Spicy Hot Dog with Pineapple Chutney and Plantain Chips
- 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 Guava
- Lexington Brewing & Distilling Company Alo'hop IPA
- Playalinda Brewing Company Violet Lemonade Ale
- Florida Orange Groves Winery Sparkling Pineapple Wine
- Pineapple Beer Flight

Trowel & Trellis

- 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 Jar
- Parish Brewing Co. Bloom Hazy IPA

Refreshment Outpost

- Pineapple Skewer with Tajin Seasoning
- Islamorada Beer company Key Lime Hibiscus Ale

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 Forest 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
- Steigl Brewery Radler Zitrone
- Beer Flight

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
- Pecan Praline
- Bayou Cocktail: Spiced Rum, Coconut Rum, Fruit Punch, Orange Juice
- 81Bay Brewing Co. Orange Coriander Wheat Ale
- Wicked Weed Brewing Day Light American Light Ale
- Parish Brewing Co. Ghost in the Machine Double IPA
- Beer Flight

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
- Lemon Magdalena Cake with Fig Compote and Sangria Gel
- M.I.A. Beer Company Pink Hibiscus Orange Wheat Ale
- Maeloc Pineapple and Pear Hard Cider
- Sangria

Northern Bloom (Canada)

- Seared Scallops with French Green Beans, Butter Potatoes, Brown-Butter Vinaigrette, and Bacon
- 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
- Beer Flight

Jardin de Fiestas (Mexico)

- Tostada de Cochinita: Braised Pork on a Crispy Corn 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

Lotus House (China)

- 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
- Jasmine Draft Beer

Primavera Kitchen (Italy)

- Margherita flatbread
- Arancini: Fried Risotto Balls with Sweet Sausage and Pomodoro Sauce
- Traditional Sicilian Cannoli
- Peroni Pilsner
- Assorted Wine
- Red or White Sangria
- Italian Margarita with Limoncello and Tequila

Hanami (Japan)

- Frushi
- Shrimp and Crab with Spicy Mayonnaise and Cucumber Slices with Creamy Avocado Violet Sauce
- Soy-glazed Pork Shank with Truffle Mashed Potatoes, Crispy Lotus Flower, Garlic Chips, and Green Onion
- 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
- Canard Confit à l'Orange aux Gnocchi à la Parisienne: Braised Duck Confit à l'Orange with Parisian Gnocchi
- Macaron 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 Slushy
- Kronenbourg Blanc 1664 Draft Beer
- VeRy Raspberry: Rosé Wine with Raspberry Flavor
- Chardonnay
- Bordeaux

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
- 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 House-made Pickle
- 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, Golden Beet Pastry Cream, Whipped Goat Cheese, Candied Walnuts
- 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
- Bold Rock Watermelon 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 Lager
- Cider Flight