2021 EPCOT International Food and Wine Festival Foods

**Australia**
- Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion, and Snap Peas
- Roasted Lamb Chop with Sweet Potato Puree, Bush Berry pea Salad, and Pistachio-Pomegranate Gelrouloata
- Deconstructed Pavlova with Pastry Cream, Citrus-Macerated Berries, and Lemon Myrtle Merengue
- Coopers Brewery Original Pale Ale
- Cape Mentelle Sauvignon Blanc Semillon (NEW)
- Robert Oatley Chardonnay (NEW)
- Château Tanunda Grand Barossa Cabernet Sauvignon (NEW)

**Applesed Orchard**
- Apple Crumble Tart (NEW)
- Apple Chips
- Frozen Apple Pie (non-alcoholic)
- Cinnamon Apple Cider (non-alcoholic) (NEW)
- Original Sin Hard Apple Cider McIntosh (NEW)
- Blake’s Hard Cider Co. Saint Chelir Bourbon Barrel Aged Cherry (NEW)
- 3 Daughters Apple Pecan Brown Ale (NEW)
- Big Storm Brewing Co. Apple Blonde Ale (NEW)
- Ivanhoe Park Brewing Company Apple-y Ever After Green Apple Sour Ale (NEW)
- Apple Blossom Sky: Fantà Apple, Ginger Beer, Floodwall Apple Brandy, Maple Syrup, and Mini Marshmallows
- Beer Flight
- Cider Flight
- CORCICLE Classic Tumbler

**Canada**
- Canadian Cheddar Cheese and Bacon Soup served with a Pretzel Roll
- Le Cellier Wild Mushrooms Beef Filet Mignon with Truffle-Butter Sauce
- Collective Arts Audio/Visual Lager (NEW)
- Château des Charmes Cabernet Merlot Old Vines (NEW)

**Tangierine Café: Flavors of the Medina (NEW)**
- Fried Falafel Pitta with Tahini Sauce (NEW)
- Grilled Kebabs with Couscous, Tomato-Orion Salad, and Garlic Aioli (NEW)
- Lemon-Garlic Chicken
- Moroccan Spiced Lamb
- Harissa-Marinated Beef Tendonloin Tips
- Stone-baked Moroccan Bread with Hummus, Zaalouk, and Zhoug Dip (NEW)
- Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts (NEW)
- Fresh Orange Juice (non-alcoholic) (NEW)
- Fresh Blood Orange Juice (non-alcoholic) (NEW)
- 3 Daughters Brewing Fig Hard Cider (NEW)
- Bold Rock Ginger Turmeric Hard Cider (NEW)
- Woodchuck Cinnamon Nutmeg Hard Cider (NEW)
- Fig Cocktail with White Cranberry Juice and Fig Vodka (NEW)
- Cider Flight
- CORCICLE Classic Tumbler

**The Noodle Exchange (NEW)**
- Traditional Spicy Vietnamese Beef Pho with Shaved Beef, Enoki Mushrooms, and Thai Basil (NEW)
- Char Siu Pork Udon with Enoki Mushrooms, Bok Choy, and Soy Pickled Egg (NEW)
- Shrimp and Coconut Curry Rice Noodles with Shitake Mushrooms and Thai Basil (NEW)
- Tofu Pho with Enoki Mushrooms and Thai Basil (NEW)
- Mayalinda Brewing Company Yaupon Brothers Green Tea Pale Ale (NEW)
- A to Z Reisling (NEW)

**China**
- Pan-Fried Chicken Dumplings with House-made Sweet and Spicy Sauce
- ZRan Beef Bao Bun: Grilled Beef with Cumin (NEW)
- Crispy Fried Pepper Shrimp with Spicy Sichuan Noodles
- Mango Bubble Tea Milk: Black Tea, Whole Milk, and Mango Syrup (non-alcoholic)
- Boyejo Punch: Chinese BaiJiufu Spirit, Lychee, Coconut and Pineapple Juice
- Dragonfly: Gold Tequila, Vodka, Orange Juice, and Mango Syrup
- Kung Fu Master: Vodka, Triple Sec, Mango Syrup, and Orange Juice
- Jasmine Draft Beer

**The Swanky Saucy Swine (NEW)**
- Crispy Barbecue Pork Rinds with Pimento Cheese (NEW)
- Roasted Porchetta with Pork-fat Roasted Rosemary Potatoes and Lemon-Parsley Salsa Verde (NEW)
- Soy-glazed Sticky Ribs with Green Onions and Peanuts (NEW)
- Crispy Pig Ear Salad with Fire Roasted Tomatillo Sauce, Pickled Red Onion, Queso Fresco, Roasted Corn Salsa, and Avocado Cream (NEW)
- Parish Brewing Co. SIPS Pinot Noir Black Currant Sour (NEW)
- Rombauer Zinfandel (NEW)
- Bourbon Bloody Mary with Labrot and Graham Woodford Reserve Bourbon Whiskey (NEW)

**The Rotunda Bistro (NEW)**
- Chilled Smoked Shrimp Salad (NEW)
- Wild Mushrooms and Truffle Tart with Greyysre and Crème Fraîche (NEW)
- Chilled Crab and Avocado Parfait with Caviar (NEW)
- Domaine Carneros Cuvée Brut Rosé (NEW)

**Earth Eats**
- The Impossible™ Burger Slider with Wasabi Cream and spicy Asian Slaw on a Sesame Seed Bun (Plant-based)
- The Impossible™ Three-Bean Chili (Plant-based)
- Spiced Apple Twinnings of London® Chai Tea (non-alcoholic)
- Stephen Vincent Pinot Noir (NEW)
- Spiced Apple Twinnings of London® Chai Tea with Whiskey (NEW)

**France**
- Beignet aux Trois Fromages: Warm Beignet filled with 3 Cheeses (NEW)
- Croissant aux Escargots: Small Croissant with Garlic and Parsley
- Coq au Vin, Pommes Dauphine: Chicken braised in Burgundy Wine with Bacon and Puffed Potatoes (NEW)
- Crème Brûlée au Grand Marinier: Vanilla Crème Brûlée with Grand Marinier Liqueur (NEW)
- Evian Sparkling Cucumber and Mint Water with Magnesium and Zinc (NEW)
- Strawberry Rose Mimosas: Pol Remy Sparkling Wine, Orange Juice, Monin Strawberry Rose
- Rosé Pétillant Méthode Traditionnelle Champenoise
- Chardonnay
- Cabernet Sauvignon and Merlot Blend
- La Passion Martinis Slushy: Vodka, Grey Goose Le Citron Vodka, Cranberry, and Passion Fruit Juice

**Germany**
- Schinkensudeln: Pasta Gratin with Ham, Onions and Cheese
- Rosatz Braitswurst in a Pretzel Roll
- Apple Strudel with Vanilla Sauce
- Weihenstephaner Lager
- Gaffel Kölsch (NEW)
- Selbach-Oster Riesling
- Beer Flight

**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
- Tuna Poke with Ed Sauce, Spicy Mayonnaise, and Crispy Shrimp Chips (NEW)
- Kona Brewing Co. Humalaia Island IPA (NEW)
- Florida Orange Groves Sparkling Pineapple Wine
- AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine

**Brew-Wing at the EPCOT Experience (NEW)**
- Garlic-Parmesan Wings with Celery and Ranch (NEW)
- Barbecue Wings with Celery and Ranch (NEW)
- Teriyaki-Sesame Wings with Celery and Ranch (NEW)
- Traditional Buffalo Wings with Celery and Ranch (NEW)
- Mango-Habanero Wings with Celery and Ranch (NEW)
- Cheese Flatbread (NEW)
- Pepperoni Flatbread (NEW)
- Ivanhoe Park Brewing Company Pineapple Vibes Blonde Ale (NEW)
- Central 28 Beer Company Groveland Road Blood Orange IPA (NEW)
- Weed-Kissed Brewing Watermelon Dragonfruit Session Sour (NEW)
- Bold Rock Honeycrisp Hard Cider (NEW)
- Starcut Ciders Magpie Hard Cider (NEW)
- Blake’s Hard Cider Co. Apple Lantern Roasted Pumpkin (NEW)
- Beer Flight
- Cider Flight

**Funnel Cake Stand**
- Mini Candied Bacon S’mores Funnel Cake with Vanilla Ice Cream

**Joffrey’s Coffee Carts**
- The American Adventure: Chai Tea with Whipped Cream and Cinnamon
- Canada: Tropical Tea Breeze: Iced Tea and Frozen lemon with Coconut Syrup
- Disney Traders: Double Trouble Chai: Iced Chai with a shot of Espresso with Whipped Cream and Cinnamon
- Future World East: Coca Cold Brew: Kona Mocha topped with Whipped Cream and a drizzle of Chocolate

**Flavors From Fire**
- The Corned Beef Corner Route: Smoked Corned Beef, Crispy Potatoes, Cheese Curds, Pickled Onions, and Beer-Cheese Fondue
- The Chimichurri-up Offense: Chimichurri Steak Skirt Steak, Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli
- The S’mores Whougie Pie-ron: Smoked Chocolate Cake, Graham Cracker, Marshmallow, Chocolate Ganache, Candied Bacon
- Swine Brine
- Saucaqtrig Brewing Company Bonfire Beer (NEW)
- Four Virtues Bourbon Barrel Zinfandel (NEW)
Starting October 1st

Ireland
- Fisherman’s Seafood Pie
- Warm Chocolate Pudding Cake with Irish Cream Liqueur Custard
- Roasted Irish Sausage with Collcannon Potatoes and Onion Gravy
- Killenary Irish Cream Ale
- Guinness Baileys Shake
- Bunnratty Mead Honey Wine

Brazil
- Moqueca: Brazilian Seafood Stew with Coconut Lime Sauce and Steamed Rice
- Crispy Pork Belly with Black Beans, Tomato, and Onions
- Pão de Queijo: Brazilian Cheese Bread
- M.I.A. Beer Company Limão Lager (NEW)
- Frozen Caipirinha

Belgium
- Beer-Braised Beef served with Smoked Gouda Mashed Potatoes
- Belgian Waffle with Warm Chocolate Ganache
- Belgian Waffle with Berry Compote and Whipped Cream
- St. Bernardus Wittbl
- Chimay Doreé Gold (NEW)
- Belgian Abbey Ale (NEW)
- Chilled Coffee with Godiva Chocolate Liqueur
- Beer Flight

Spain
- Charcuterie with a Selection of Imported Spanish Meats, Cheeses, and Olives with an Herb Vinaigrette
- Spanish-style Paella with Rice, Chorizo, and Shrimp
- Seafood Salad with Shrimp, Bay Scallops, and Mussels
- Estrella Galicia Cerveza Especial Lager (NEW)
- Avinal White Blend (NEW)
- Faustino VII Rioja Rosado (NEW)
- Estepa Garnacha
- Wine Flight

The Alps
- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons, and Baguette
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- Seafood Salad with Shrimp, Bay Scallops, and Mussels
- Estrella Galicia Cerveza Especial Lager (NEW)
- Seafood Salad with Shrimp, Bay Scallops, and Mussels
- Charcuterie with a Selection of Imported Spanish Meats, Cheeses, and Olives with an Herb Vinaigrette
- Wine Flight

Kenya
- Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato & Corn Mealie Pap and Kachumbari Slaw
- Piri Piri Skewed Shrimp with Citrus-scented Couscous
- Tusker Lager

Mac & Eats (NEW)
- Traditional Macaroni and Cheese with Herbed Panko
- Truffle Macaroni and Cheese with Herbed Panko (NEW)
- Cowboy Macaroni and Cheese with Smoked Pork Belly, Brussels Sprouts, Pickled Peppers, and Onion Straw (NEW)
- Macaroni and Cheese with House-made Italian Sausage and Peppers (plant-based)
- 81Bay Brewing Co. Lemon Hazy IPA (NEW)
- L’Ecole No. 41 Chenin Blanc Old Vines
- Evolution by Sokol Blosser Pinot Noir

India
- Warm Indian Bread with Pickled Garlic, Mango Salsa, and Coriander Pesto Dips
- Korma Chicken with Basmati Rice, Crispy Chickpeas, and Spiced Yogurt Sauce
- Madras Red Curry with Roasted Cauliflower, Baby Carrots, Chickpeas, and Basmati Rice
- Mango Lassi with Somun Chai Cream Liqueur
- Taj Mahal Premium Lager (NEW)
- Sula Brut Tropicale Sparkling Wine (NEW)
- Sula Chenin Blanc

Lobster Landing (NEW)
- New England Lobster Tail with Lobster Bisque Sauce (NEW)
- Lobster Chowder with Bacon, Corn, Potatoes, Oyster Crackers (NEW)
- Baked Lobster Dip with Old Bay Chips (NEW)
- Coronado Brewing Co. Salty Crow Blonde Ale (NEW)
- Steinberg Sparkling Sauvignon Blanc (NEW)
- Sean Minor Chardonnay (NEW)
- Cape Codder: Vodka with Cranberry, Pomegranate, and Lime (NEW)