



2021 EPCOT International Food and Wine Festival Foods

Australia

- Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion, and Snap Peas
- Roasted Lamp Chop with Sweet Potato Purée, Bush Berry Pea Salad, and Pistachio-Pomegranate Gremolata
- 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)

Appleseed 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 Chéri 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: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Maple Syrup, and Mini Marshmallows
- Beer FLIGHT
- Cider FLIGHT
- CORKCICLE Classic Tumbler

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 Audio/Visual Lager (NEW)
- Château des Charmes Cabernet Merlot Old Vines (NEW)

Tangerine Café: Flavors of the Medina (NEW)

- Fried Falafel Pita with Tahini Sauce (NEW)
- Grilled Kebabs with Couscous, Tomato-Onion Salad, and Garlic Aioli (NEW)
- Lemon-Garlic Chicken
- Moroccan Spiced Lamb
- Harissa-Marinated Beef Tenderloin Tips
- Stone-baked Moroccan Bread with Hummus, Zaalouk, and Zhour Dips (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
- CORKCICLE Classic Tumbler

Greece

- Spanakopita
- Griddled Cheese with Pistachios and Honey
- Lamb Moussaka (NEW)
- Mylonas Assyrtiko White Wine (NEW)
- Skouras Zoe Rosé (NEW)
- Kir-Yianni Naoussa Xinomavro Dry Red (NEW)
- Wine Flight

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)
- Playalinda 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
- ZiRan 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)
- ByeJoe Punch: Chinese Baijiu 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 Bourdon Whiskey (NEW)

The Rotunda Bistro (NEW)

- Chilled Smoked Shrimp Salad (NEW)
- Wild Mushroom and Truffle Tart with Gruyère 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)
- Impossible™ Three-Bean Chili (Plant-based)
- Spiced Apple Twinings of London® Chai Tea (non-alcoholic)
- Stephen Vincent Pinot Noir (NEW)
- Spiced Apple Twinings of London® Chai Tea with Whiskey (NEW)

France

- Beignet aux Trois Fromages: Warm Beignet filled with 3 Cheeses (NEW)
- Croissant aux Escargots: Snail 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 Mariner: Vanilla Crème Brûlée with Grand Mariner Liqueur (NEW)
- Evian Sparkling Cucumber and Mint Water with Magnesium and Zinc (NEW)
- Strawberry Rose Mimosa: Pol Remy Sparkling Wine, Orange Juice, Monin Strawberry Rose
- Rosé Pétilant Méthode Traditionnelle Champenoise
- Chardonnay
- Cabernet Sauvignon and Merlot Blend
- La Passion Martini Slushy: Vodka, Grey Goose Le Citron Vodka, Cranberry, and Passion Fruit Juice

Germany

- Schinkennudeln: Pasta Gratin with Ham, Onions and Cheese
- Roast Bratwurst 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 Eel Sauce, Spicy Mayonnaise, and Crispy Shrimp Chips (NEW)
- Kona Brewing Co. Hanalei 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)
- Wicked Weed Brewing Watermelon Dragonfruit Session Sour (NEW)
- Bold Rock Honeycrisp Hard Cider (NEW)
- Starcut Ciders Maggie 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: Cinnamon Chai: Iced Chai 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: Cocoa 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 Skirt Steak, Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli
- The S'mores Whoopie Pie-Ion: Smoked Chocolate Cake, Graham Cracker, Marshmallow, Chocolate Ganache, Candied Bacon
- Swine Brine
- Saugatuck Brewing Company Bonfire Beer (NEW)
- Four Virtues Bourbon Barrel Zinfandel (NEW)





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Hops and Barley

- New England Lobster Roll: Warm Lobster with Fresh Herb Mayonnaise and Griddled Roll
- Hot Beef Sandwich with Horseradish Cream and Pickled Vegetables (NEW)
- Freshly Baked Carrot Cake and Cream Cheese Icing
- 81Bay Brewing Co. Strawberry and Lime (NEW)
- Sweetwater Brewing Company Hazy IPA (NEW)
- Lord Hobo Brewing Boom Sauce DIPA (NEW)
- Bold Rock Roast Coffee Hard Cider (NEW)
- Longevity Chardonnay (NEW)
- Tribute Cabernet Sauvignon (NEW)
- Beer Flight

Italy

- Mezzelune Croccanti: Crispy Half-Moon Breaded Mozzarella-filled Ravioli with Pomodoro Sauce (NEW)
- Ravioli: Grilled Chicken Ravioli with Alfredo Sauce, Romano Cheese, and Prezzemolo (NEW)
- Bomboloni: Cream-filled Italian Doughnut with Raspberry Sauce and Powdered Sugar
- Peroni Pilsner
- Pinot Grigio
- Chianti
- Prosecco
- Moscato
- Rosa Regale
- Italian White Sangria with Prosecco
- Italian Red Sangria with Cabernet Sauvignon
- Italian Margarita

Japan

- Teriyaki Chicken Bun: Steamed Bun Filled with Chicken, Vegetables, and Teriyaki Sauce
- Tempura Shrimp Sando: Crunchy Shrimp with Yuzu Crab, Green Onions, and Eel Sauce on a Bun (NEW)
- Spicy Halo Sushi: Spicy Tuna and Salmon served Box-style with Red Tempura Crunch and Volcano Sauce (NEW)
- Kochi Lemon Drop: Vodka, Yuzu, and Lemon Juice garnished with Lemon Jelly (NEW)
- Ozeki Platinum Sake: Junmai Daiginjo (NEW)
- Ivanhoe Brewing Company Urayasu Rice Lager (NEW)

Mexico

- Chilaquiles con Chorizo: Crispy Corn Tortillas tossed in Salsa Verde and Monterey Jack Cheese topped with Crema Mexicana, Queso Cotija, Pickled Onions, and Ground Chorizo (NEW)
- Taco de Ribeye: Shaved Ribeye, Red Onions, and Poblano Peppers on a Corn Tortilla with Ranchera Salsa, Cotija Cheese (NEW)
- Capirotada de Chocolate: Abuelita Chocolate Bread Pudding served with a Chocolate Crème Anglaise
- Mexican Craft Beer: Tulum Artisanal Lager crafted with Citrus notes and made with Mexican Caribbean Seawater
- El Tigre Margarita: Ojo de Tigre Mezcal with Pomegranate, Prickly Pear, Pineapple, and Ginger Juices (NEW)
- La Clásica Reyes Margarita: Blanco Tequila, Ancho Reyes Chile Liqueur, Corn Whiskey, Lime Juice, and Agave Nectar (NEW)
- White Passion Fruit Sangria: White Wine, Chinola Passion Fruit Liqueur, and a hint of Illegal Mezcal (NEW)

Refreshment Outpost

- Spicy Githeri with White Beans, Pigeon Peas, Quinoa & Ancient Grain Medley, and Kachumbari Slaw
- 3 Daughter Brewing Allspice Hard Cider
- CORKCICLE Classic Tumbler

Refreshment Port

- Braised Beef Poutine: French Fries, Boursin Garlic & Fine Herbs Cheese Sauce, Cheese Curds, and Gherkin Relish (NEW)
- Maple Boursin Cheesecake with Whipped Boursin Maple Bourbon Cheese and Candied Pecans
- Numanthia Termes Tinta de Toro Red Wine (NEW)

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
- Mimosa Flight
- CORKCICLE Stemless Flute

The Donut Box

- Candy Jar Donut with M&M's, Snickers, and TWIX (NEW)
- Sriracha-glazed Donut (NEW)
- Chef's Donut of the Day (NEW)
- The Donut Box: Pack of 4 Daily Donuts (NEW)
- Crispy Chicken on a Sriracha-glazed Donut (NEW)
- Strawberry Smoothie (non-alcoholic)
- Black and White Coffee Cocktail
- Left Hand Brewing Bittersweet Imperial Coffee Milk Stout (NEW)
- CORKCICLE Classic Tumbler

Starting October 1st

Ireland

- Fisherman's Seafood Pie
- Warm Chocolate Pudding Cake with Irish Cream Liqueur Custard
- Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy
- Kilkeny Irish Cream Ale
- Guinness Baileys Shake
- Bunratty 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 Witbier
- Delirium Red Fruit Beer
- Chimay Dorée 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)
- Avaline White Blend (NEW)
- Faustino VII Rioja Rosado (NEW)
- Espelt Garnacha
- Wine Flight

The Alps

- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons, and Baguette
- Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons, and Baguette
- Blueberry and Almond Frangipane Tart with Crème Fraîche
- Huber Vision Grüner Veltliner
- Cave De La Côte Rosé Gamay
- René Favre Dôle
- Frozen Rosé
- Wine Flight

Kenya

- Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato & Corn Mealie Pap and Kachumbari Slaw
- Piri Piri Skewered 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, Brisket Burnt Ends, Pickled Peppers, and Onion Straws (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 (non-alcoholic)
 - Mango Lassi with Sömrus 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 Crew Blonde Ale (NEW)
- Steenberg Sparkling Sauvignon Blanc (NEW)
- Sean Minor Chardonnay (NEW)
- Cape Codder: Vodka with Cranberry, Pomegranate, and Lime (NEW)

