



2022 Epcot International Festival of the Arts Foods

The Artist's Table

- Beef Wellington: Mushroom Duxelle, Prosciutto, and Puff Pastry with Red Wine Demi-Glace and Baby Vegetables
- Pan-Seared Scallops with Vanilla-Butternut Squash Purée, Brown Butter Cauliflower Purée, and Lime Foam
- Pistachio Cake with Cherry Mousse and Morello Cherries
- Sipping Chocolate Flight: (Non-Alcoholic)
- Lexington Brewing Company Mammoth White Ale, Lexington, KY
- Copperpoint Brewing Co. Analoger Amber Ale, Boynton Beach, FL
- M.I.A. Beer Company Yacht Rock Brown Ale, Doral, FL
- Lange Estate Winery Pinot Noir, Willamette Valley, OR
- Symphony in Chocolate Flight: Cream Liqueurs Paired with Sipping Chocolates
- Beer Flight

The Craftsman's Courtyard (Near Disney Traders) *NEW*

- Pâté de Campagne: Country Pork Pâté with Pistachios, Truffles, Toasted Ciabatta, Red Onion Marmalade, Pickled Mustard Seed and Caper Berries
- Cast Iron-Roasted P.E.I. Mussels with Sautéed Tomatoes, Garlic and Fresh Herbs (*New*)
- Cast Iron-Seared Steelhead Trout with Parsley Salad, Grape Tomatoes, Kalamata Olives, Capers, and Lemon Aioli (*New*)
- North Coast Brewing Co. Blue Star Wheat Beer, Fort Bragg, CA
- The Hess Collection Napa Chardonnay, Napa Valley, CA
- Daou Family Estates Discovery Rosé, Paso Robles, CA
- Juggernaut Hillside Cabernet Sauvignon, California
- Wine Flight

Deco Delights

- Dulce Chocolate Mousse with Chocolate Crèmeux and Dark Chocolate Truffle (*New*)
- Decadent Valrhona Chocolate with Dark Chocolate Mousse, Chocolate Brownie, and Cassis Mousse (*New*)
- Orange Mousse with Lemon Cake and Raspberry Meringues (*New*)
- 3 Daughters Brewing Strawberry Blonde Nitro, St. Petersburg, FL
- 81Bay Brewing Co. Vanilla Porter, Tampa, FL
- Playalinda Brewing Company Milk Stout, Titusville, FL
- Neapolitan Beer Flight

The Deconstructed Dish (Near Port of Entry)

- Deconstructed BLT: Crispy Pork Belly, Soft-Poached Egg, Brioche, Watercress Espuma, and Tomato Jam
- Deconstructed French Onion Soup: Beef Broth Ravioli, Gruyère Espuma, Onion Bread Pudding, and Onion Textures (*New*)
- Deconstructed Key Lime Pie: Flexible Key Lime Curd, "Key Lime" Mousse, Graham Cracker Cake, and Meringues (*New*)
- Deconstructed Apple Pie à la Mode: Apple-Cinnamon Gelato, Cinnamon Apple Cider, Apple Pie Filling, & Streusel (Non-Alcoholic)
- Short's Brewing Bellaire Brown Ale, Bellaire, MI

Donut Box - *New*

- Vanilla Donut with Strawberry Sugar, Strawberry Ice Cream, Fresh Strawberries, and Strawberry Gele
- Inside Out Donut: Vanilla Donut with Bavarian Cream
- Chocolate-Dipped Donut with Black and Gold Sugar Sprinkles and Chocolate Buttercream
- Quady Wines Electra Moscato Rosé, California
- Cold Fashion Coffee Cocktail



El Artista Hambriento (The Hungry Artist)

- Huarache Verde: Cilantro Huarache with Cochinita Pibil, Fresh Pineapple, and Pickled Onion (*New*)
- Carne Asada: Seared Beef Tenderloin, Grilled Queso Fresco, Refried Beans, Scallion, and Rachera Salsa (*New*)
- Taco de Chocolate: Chocolate Candy Shell Filled with Mexican Chocolate Mousse with a Touch of Chile Topped with Seasonal Fruit (Gluten/Wheat Friendly)
- Mexican Craft Beer: Tulum Artisanal Lager crafted with Citrus notes and made with Mexican Caribbean Seawater
- The Lily: Casa Dragonos Blanco Tequila, Violet Essence Infusion, Rose Petal Liqueur, Cranberry and Lime Juice
- Smoky Raspberry: Centinela Blanco Tequila, Rosemary-infused Ojo de Tigre Mezcal, Ginger Cordial, Lime Juice and Rosemary Aroma



Goshiki - Japan

- Chicken Kushiage: Breaded and Fried Chicken with Yum Yum Sauce and Vegetables (*New*)
- Sushi Donut: Donut-Shaped Sushi Featuring Salmon, Tuna, Shrimp, Cucumber, and Sesame Seed Over a Decorated Plate of Wasabi Aioli, Sriracha, and Eel Sauce
- Fuyu Winter Ale
- Masu Sake in a Traditional Personalized Wooden Cup
- Niseko Flurry: Sake, Rum, White Cranberry Juice, Blue Curaçao, and Lime Juice (*New*)

Gourmet Landscapes

- Blood Orange-Braised Beet Carpaccio with Mustard Vinaigrette, Pickled Clamshell Mushrooms, Golden Beets, and Crostini (Plant-Based) (*New*)
- Roasted Bone Marrow with Onion Marmalade, Pickled Mushrooms, Mache Lettuce, and Bone Marrow Snow (*New*)
- Wild Mushroom Risotto, Aged Parmesan, Truffle Shavings, and Zinfandel Reduction
- Weihenstephaner Original Lager, Freising, Germany
- Schlumberger Cuvée Klimt, Austria
- The Meeker Vineyard Winemakers' Handprint Merlot, Sonoma County, CA
- Frozen Rusty Nail Cocktail

L'Arte de la Cuisine - France

- Crème de Brie en Petit Pain: Warm Creamy Brie in a House-Made Bread Bowl
- Croissant à la Truffe Noire d'Hiver: Black Winter Truffle Croissant (Served Warm)
- Chilled Lobster Bisque Mousse Served with Dill Brioche (*New*)
- Molten Chocolate and hazelnut cake with pure origin Valrhona Chocolates
- Frozen French Martini: Grey Goose, Vodka, Chambord Liqueur, Pineapple, Orange, and Grape Juice with Lemon-Lime Foam
- Charles Lafite, Brut Rosé Prestige, Méthode Traditionnelle Champenoise, French Rosé Sparkling Wine
- Le Haut Médoc de Trintaudon, Cabernet Sauvignon
- Champagne Malard, Blanc de Blanc, Sparkling Chardonnay



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L'Arte di Mangiare - Italy

- Arancini: Fried risotto Balls Stuffed with Braised-Beef and Served with Pomodoro Sauce
- Ravioli alla Boscaiola: Sweet Sausage Ravioli, Mushrooms, Caramelized Onions, and Creamy Parmesan Sauce (*New*)
- Bomboloni: Chocolate-Hazelnut Italian Doughnut with Powdered Sugar
- Peroni Pilsner
- Pino Grigio
- Chianti
- Rosa Regale
- Moscato
- Italian White Sangria with Prosecco
- Italian Red Sangria with Cabernet Sauvignon
- Italian Margarita with Tequila and Limoncello
- Amaretto Bellini: Amaretto, White Peach Purée, and Prosecco
- Bergamotto: Italicus Rosolio Di Bergamotto, Prosecco and Cerignola Olive

The Painted Panda - China

- General Tso's Chicken Shumai
- Char Siu Pork Bun
- "Panda" Bubble Tea: Classic Milk Tea with Black and White Boba (Non-Alcoholic)
- Jasmine Draft Beer
- Eastern Dynasty: Smirnoff Vodka, Light Rum, Strawberry Syrup, Piña Colada Mix, Soda Water and Magic Boba Pearls
- Kung Fu Punch: Smirnoff Vodka, Triple Sec, Mango Syrup, Orange Juice and Soda Water
- Sea Butterfly: Butterfly Pea Flower-infused Cocktail with Smirnoff Vodka, Light Rum, Lychee Syrup and Magic Boba Pearls

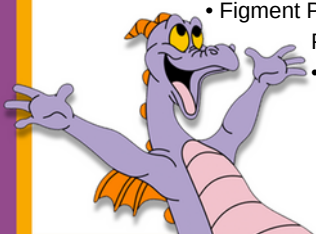
Pastoral Palate

- Red Wine-Braised Beef Short Rib with Parsnip Purée, Broccolini, Baby Tomatoes, and Aged Balsamic
- Wild Boar Cassoulet with Duck Confit, Ham Hock, and Wild Boar Sausage (*New*)
- Opera Cake: Almond Joconde, Coffee Buttercream, and Chocolate Ganache
- 3 Daughters Brewing Rosé Hard Cider, St. Petersburg, FL
- 81Bay Brewing Co. Rosé Blonde Ale, Tampa, FL
- Frozen Rosé
- A Play on Rosé Flight
- Marietta Old Vine Rosé, California

Pop Eats

- Tomato Soup with Grilled Cheese
- Tomato Soup with Bacon, Apple, and Brie Grilled Cheese (*New*)
- Almond Frangipane Cake Layered with Raspberry Jam and Belgian Chocolate
- Pop't Art: Modern-Designed Sugar Cookie with Chocolate-Hazelnut Filling

- Figment Premium Popcorn Bucket with Rainbow Popcorn (*New*)
- Brooklyn Brewery Pulp Art Hazy IPA, Brooklyn, NY
- Tomato Soup Can Bloody Mary



Tangerine Café - Morocco

- Grilled Kebabs with Carrot-Chickpea Salad and Garlic Aioli: Lamb Kefta (gluten/wheat-friendly) or Harissa Chicken (gluten/wheat-friendly)
- Stone-Baked Moroccan Bread with Hummus, Fig Tapenade and Zhoug Dip
- Carrots Three Ways: Berbere-Spiced Grilled Carrots, Pickled Carrots, and Carrot Ginger Purée (*New*)
- House-Made Crispy Almond Phyllo Pockets with White Chocolate Pomegranate and Milk Chocolate Orange (*New*)
- Chai Tea Mint Mimosa: Twinings of London Chai Tea with Key Lime Sparkling Wine and Mint
- Swilled Dog Sangria Hard Cider, Upper Tract, WV
- 3 Daughters Brewing Chai Hard Cider, St. Petersburg, FL
- Blake's Hard Cider Co. Berry Cranders Hard Cider, Armada, MI
- Cider Flight



Vibrante & Vívido

- House-Made Chorizo and Potato Empanada with Turmeric Aioli and Annatto Aioli (*New*)
- Spicy Ajiaco Soup with Guajillo and Árbol Chili-Spiced Chicken, Potato, Avocado, Corn, and Crème Fraîche (Gluten/Wheat Friendly) (*New*)
- Passion Fruit Mousse with Dragon Fruit Jam (Gluten/Wheat Friendly)
- Coconut and Passion Fruit Smoothie (Non-Alcoholic)
- Frozen Piña Colada
- Passion Fruit Daiquiri

Funnel Cakes (American Adventure)

- Cherry Blossom Funnel Cake: Chocolate Chip Funnel Cake Topped with Cherry Ice Cream, Rainbow Whipped Cream, Chocolate Chips, and a Maraschino Cherry (*New*)

Joffrey's Coffee & Tea Company

- World Discovery (Near Mission: SPACE) – Mocha Masterpiece Cold Brew: A Sweet Creamy Cold Brew Topped with Whipped Cream and Chocolate Puffs
- Canada - Colorful Canvas Cold Brew: A Sweet Creamy Cold Brew Topped with Whipped Cream and Fruity Cereal
- World Showcase (Near Disney Traders) - Cinnamon Swirl Cold Brew: A Sweet Creamy Cold Brew Topped with Whipped Cream and Cinnamon Squares
- The American Adventure: Rainbow Dreams Cold Brew: A Sweet Creamy Cold Brew Topped with Whipped Cream and Colorful Marshmallow Crunch

Refreshment Outpost

- Plant-Based Bratwurst with Spicy Tumeric Aioli, Coffee Barbecue Jackfruit, and Slaw
- Artist Palette Jumbo Chocolate Chip Cookie
- Playalinda Brewing Company Blue Raspberry Blonde, Titusville, FL
- 81Bay Brewing Co. Nairobi Coffee Dark Beer, Tampa, FL
- Central 28 Beer Company Wall Art Brown Ale, DeBary, FL

Refreshment Port

- Gnocchi Poutine with Red Wine-Braised Beef, Cheese Curds, Basil, and Burrata (*New*)
- Artist Palette Jumbo Chocolate Chip Cookie
- Blood Orange Cosmo: Vodka with Blood Orange, Cranberry, and Lime
- Original Sin Brewery Brighter Times Hard Cider, New York, NY

