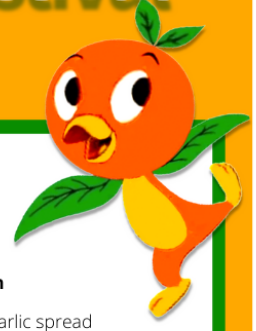


# 2022 EPCOT Flower and Garden Festival Outdoor Kitchen Menus



## Bauernmarkt: Farmer's Market

### Food Items:

- Potato Pancakes with house-made applesauce **(Gluten/ Wheat Friendly) (Plant-based) (Garden Graze)**
- Potato Pancake with caramelized ham, onions, and herb sour cream **(Gluten/ Wheat Friendly)**
- Toasted Pretzel Bread topped with black forest ham and melted Gruyère cheese
- Warm Cheese Strudel with mixed berries

### Beverages:

- Hugo Lager
- Premium Pilsner
- Raspberry Radler
- Apfelschamwein: Sparkling wine and apple liqueur
- Beer Flight

## Cider House

### Food Items:

- BLT Scone with Nueske's applewood-smoked bacon, sundried tomato, and basil **(New)**
- Dark Chocolate Raspberry Tart with whipped cream

### Beverages:

- Pink Lemonade Hard Cider
- Watermelon Hard Cider
- Triple Jam Hard Cider
- Pure Brewed Organic Lager
- Snakebite: Triple jam hard cider and pure brewed organic lager
- Cider Flight

## The Citrus Blossom

### Food Items:

- Crispy Mojo Marinated Pork Belly, with avocado cream, corn salsa, salsa verde, and plantain chips **(Gluten/ Wheat Friendly) (New)**
- Tuna Tataki Bowl with spicy yuzu glaze, mango, avocado, and pappadam crisp
- Grapefruit Tart: Grapefruit curd, lychee jam, ginger mousse, and yuzu cream **(New)**

### Beverages:

- Orange-Lemon Smoothie in a Souvenir Orange Bird Sipper Cup **(non-alcoholic) (Limit 2 per guest)**
- Key Lime Hibiscus Ale
- Orange Peel Ale
- Citrus Honey Cream Ale
- Orange Sunshine Wine Slushy
- Beer Flight

## EPCOT Farmers Feast

### Food Items:

#### Early Bloom Menu (available March 2 through April 9)

- Chilled Potato and Leek Soup "Vichyssoise" with chive oil and crispy leeks **(New) (Gluten/ Wheat Friendly)**
- Char-grilled Bison Ribeye with creamy leek fondue, roasted carnival cauliflower, Romanesco and port wine-goat cheese butter **(New) (Gluten/ Wheat Friendly)**
- Goat Cheese Creamside Pop: Goat cheese Crèmeux, orange cream, olive oil cake, cranberry sauce, and praline **(New)**

#### Springtime Menu (available April 10 through May 21)

- Grilled Vegetable Bruschetta with marinated peppers, zucchini, squash, artichokes, goat cheese, and balsamic glaze on grilled ciabatta **(New)**
- Herb-crust Spring Lamb with marble potatoes, spring vegetables, and red wine butter sauce
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream

#### Summer Solstice Menu (available May 22 through July 4)

- Tomato and Cornbread Panzanella with burrata cheese and fresh basil
- Barbecue Seared Pork Tenderloin with summer succotash, herb butter, and grapefruit vinaigrette **(Gluten/ Wheat Friendly)**
- A Whole Lotta Melon: Feta cheesecake with watermelon curd, pickled watermelon rind, watermelon caramel, and compressed watermelon **(New) (Gluten/ Wheat Friendly)**

### Beverages (available throughout the Festival):

- Raspberry Lemon Verbena Whole-Leaf-Steeped Sparkling Hard Tea
- Hibiscus Lemonade Cocktail featuring hibiscus gin

## EPCOT Sunshine Griddle

### Food Items:

- Avocado Toast with marinated toybox tomatoes on toasted ciabatta **(Plant-based) (Garden Graze)**
- Shrimp and Grits: Blackened shrimp and cheddar cheese grits with brown gravy and sweet corn salsa
- Corned Beef Brisket Hash with house-made potato barrels, onions, peppers, cheese curds, and a soft-poached egg with Tabasco hollandaise **(Gluten/ Wheat Friendly)**
- Fried Cinnamon Roll Bites with cream cheese frosting and candied bacon

### Beverages:

- Froot Loops Shake **(non-alcoholic)**
- Joffrey's Coffee Cold Brew Cocktail with milk, rum and coffee liqueur, and vanilla vodka

## Flavor Full Kitchen Hosted by AdventHealth

### Food Items:

- Grilled Street Corn on the Cob with savory garlic spread **(Gluten/Wheat Friendly) (Plant-based) (Garden Graze)**
- Seared Salmon with farro risotto and micro herbs
- Strawberry Mousse with chocolate-crisp pearls

### Beverages:

- Blood Orange Agua Fresca **(non-alcoholic)**
- Cookie Butter Worms and Dirt **(non-alcoholic)**

## Fleur de Lys

### Food Items:

- Croissant au Fromage de Chèvre, Herbes et Ail Rôtie: Croissant with goat cheese, herbs, and roasted garlic **(New)**
- Pan Bagnat Classique: The Niçoise Sandwich with house-made bread, albacore tuna mayonnaise, tomato, black olives, lettuce, and celery **(New)**
- Salade de Lentilles à la Lyonnaise: French Green Lentil Salad with bacon and garlic sausage **(New)**
- Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel: Caramelized Beignet filled with vanilla cream and glazed with caramel fleur de sel

### Beverages:

- French Wheat Draft Beer
- VeRy Raspberry: Rosé wine with natural raspberry flavor
- Grand Mimosa Cocktail with orange liqueur, Champagne, and orange juice
- La Vie en Rose Frozen Slush: Vodka, orange vodka, and liqueur with white and red cranberry juice

## Hanami

### Food Items:

- Frushi: Strawberry, pineapple, and cantaloupe wrapped in sweet rice and pink soy wrap served with whipped cream, berry sauce, and toasted coconut
- Chicken Yakitori: Grilled chicken with scallions, red pepper-shoyu emulsion, and pickled onions
- Beef Tataki: Seared sirloin with red shiso sauce, watermelon radish, and sprouts

### Beverages:

- Yuzu Tilted Tonic Hard Seltzer
- Ozeki Pineapple Nigori Sake
- Cucumber Cooler: Sake, vodka, and cucumber garnished with a cucumber slice

## The Honey Bee-stro Hosted by National Honey Board

### Food Items:

- Tupelo Honey and Sweet Corn Spoon Bread with jalapeños, bacon, and house-made whipped honey butter **(Gluten/ Wheat Friendly)**
- Lavender Honey Mustard-marinated Chicken Flatbread with whipped honey-ricotta cheese, marinated vegetables, and goat cheese
- Local Wildflower Honey-Mascarpone Cheesecake with orange blossom honey whipped cream, whipped honey, crystalized honey, honeycomb, dehydrated honey, and fennel pollen meringue kisses

### Beverages:

- Honey-Peach Freeze in a Souvenir Spike the Bee Sipper Cup **(non-alcoholic) (Limit 2 per guest)**
- Lemonade Mead
- Orange Blossom Honey Wine
- Honey-Peach Freeze with Blueberry Vodka

## Jardin de Fiestas

### Food Items:

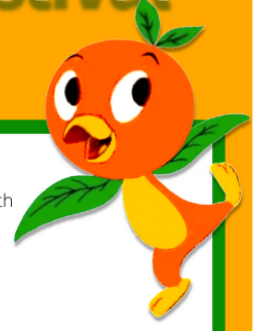
- Enchilada de Mole Negro: Chipotle chicken in a corn tortilla with mole negro, avocado mousse, crema Mexicana, and queso fresco **(New) (Gluten/ Wheat Friendly)**
- Taco Vampiro: Barbacoa beef in a corn tortilla with crispy grilled Monterey jack cheese, salsa ranchera, and esquites **(New) (Gluten/ Wheat Friendly)**
- Tostada de Chorizo: Plant-based Chorizo and black beans on a crispy corn tortilla with avocado mousse and queso fresco **(New) (Gluten/ Wheat Friendly)**

### Beverages:

- Poppy Flower Margarita: Tequila blanco, hibiscus flower tea, cucumber juice, aperitivo, and blackcurrant liqueur with a chile salt rim
- Hypnotic Margarita: Tequila blanco, mezcal, rosemary syrup, cognac, and lemon juice
- Craft Mexican Lager



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## La Isla Fresca

### Food:

- Arepas topped with melted queso fresco (**Gluten/ Wheat Friendly**)
- Arepa topped with shrimp, crushed avocado aji, and tomato sauce (**Gluten/ Wheat Friendly**)
- Arepa topped with chorizo (**New**)
- Coconut Tres Leches: Vanilla cake soaked in oat milk, almond milk, and coconut milk with toasted coconut (**New**) (**Plant-based**) (**Garden Graze**)

### Beverages:

- Tropical Breeze: Lemonade, grapefruit juice, and simple syrup (**non-alcoholic**) (**New**)
- Coconut Key Lime Ale
- Tropical Perception White Sangria
- Tropical Breeze with rum (**New**)

## Lotus House

### Food Items:

- Spicy Mala Chicken Skewer (**New**)
- House-made Cheesy Crab Wontons

### Beverages:

- Rose Bubble Milk Tea (**non-alcoholic**) (**New**)
- Jasmine Draft Beer
- Marco Boba: Amaretto, iced coffee, milk, and boba
- Kung Fu Punch: Vodka, triple sec, mango, orange juice, and soda water
- Tang Dynasty: Tequila gold, light rum, strawberry, piña colada mix, white boba pearls, and soda water

## Magnolia Terrace

### Food:

- Southern Seafood Boil: Shrimp, mussels, crawfish, potatoes, corn, and Andouille sausage
- Spicy Chicken Gumbo with Andouille sausage and BEN'S ORIGINAL Long Grain & Wild Rice (**New**)
- Grilled Oysters with Cajun butter (**Gluten/ Wheat Friendly**)
- House-made Boudin Bites featuring BEN'S ORIGINAL Long Grain White Rice
- Pecan Praline (**Gluten/ Wheat Friendly**)

### Beverages:

- Bayou Cocktail: Spiced rum, coconut rum, fruit punch, and Minute Maid orange juice
- Orange Coriander Wheat Ale
- American Light Ale
- Double IPA
- Beer Flight

## Northern Bloom

### Food Items:

- Seared Scallops with French green beans, butter potatoes, brown butter vinaigrette, and applewood-smoked bacon (**Gluten/ Wheat Friendly**)
- Beef Tenderloin Tips, Mushroom Bordelaise Sauce, and Whipped Potatoes with garden vegetables
- Griddled Maple Pound Cake with warm peach compote and sweet corn gelato

### Beverages:

- Maple Popcorn Shake (**non-alcoholic**)
- Blonde Ale
- Blueberry Fruit Beer
- Apricot with Maple Syrup Blonde Ale
- Maple Popcorn Shake with maple rye whisky
- Beer Flight

## Pineapple Promenade

### Food Items:

- Spicy Hot Dog with pineapple chutney and plantain chips
- DOLE Whip (**Plant-based**)

### Beverages:

- Frozen Desert Violet Lemonade (**non-alcoholic**)
- DOLE Whip with Fanta (**non-alcoholic**)
- Tropical Hefe Wheat Ale
- Fresh Pressed Mango, Pineapple, and Guava Wheat Ale
- Hazy Pebbles Fruity Hazy Milkshake
- Violet Lemonade Ale
- Sparkling Pineapple Wine
- DOLE Whip topped with mango cream liqueur
- Pineapple Beer Flight

## Primavera Kitchen

### Food Items:

- Arancini: Fried Risotto Balls stuffed with braised beef served with grape tomato salad and balsamic emulsion
- Ravioli alla Boscaiola: Sweet sausage ravioli with sweet corn, spring vegetables, and cream sauce

- Bomboloni: Cream-filled Italian doughnut with raspberry sauce and powdered sugar

### Beverages:

- Pilsner
- Pinot Grigio
- Chianti
- Prosecco
- Rosa Regale
- Moscato
- Italian White Sangria with prosecco
- Italian Red Sangria with cabernet sauvignon
- Italian Margarita with limoncello and tequila

## Refreshment Port

### Food Items:

- House-made Italian Sausage and Peppers Poutine (**Plant-based**) (**Gluten/ Wheat Friendly**)

### Beverages:

- Salted Cucumber Apple Hard Cider
- Lavender Martini: Vodka with lavender and lemon

## Tangerine Cafe: Taste of the Medina

### Food Items:

- Mediterranean Flatbread with za'atar, artichokes, olives, mozzarella, and feta cheese (**New**)
- Vanilla, Rose Water, and Pistachio Panna Cotta

### Beverages:

- Pomegranate Mimosa
- Ginger and Elderberry Ale
- Pomegranate Hard Cider
- Blackberry Mint Mead
- Flight

## Trowel & Trellis Hosted by IMPOSSIBLE™ Foods

### Food Items:

- Grilled Baby Vegetables with hummus cream and red pepper coulis (**Gluten/ Wheat Friendly**) (**Plant-based**) (**Garden Graze**)
- Impossible Sausage and Kale Soup (**Plant-based**)
- Boneless Impossible Korean Short Rib with cilantro-lime rice, Danmuji slaw, and Kimchee Mayonnaise (**Plant-based**)
- Chocolate Cake with whipped cassis mousse, raspberry gelato, and fresh raspberries (**New**) (**Plant-based**)

### Beverages:

- Twinings Energizing Matcha Cranberry & Lime Green Tea (**non-alcoholic**)
- Bloom Hazy IPA
- Twinings Energizing Matcha Cranberry & Lime Green Tea with lime vodka served in a mason jar

## Joffrey's Coffee & Tea Carts Specialty Festival Offerings

**World Discovery (Near Mission: SPACE) - Minty Melon Refresher:** A lightly caffeinated blend of watermelon-cucumber-mint juice with strawberries and blueberries (**Spirited option available featuring Watermelon-Basil Vodka**) (**New**)

**Near Canada - Strawberry Fields Refresher:** A lightly caffeinated blend of strawberry açai juice with strawberries and blueberries (**Spirited option available featuring strawberry-lemongrass vodka**) (**New**)

**World Showcase (Near Disney Traders) - Pink Paradise Refresher:** A lightly caffeinated blend of refreshing dragon fruit-lychee juice with strawberries and blueberries (**Spirited option available featuring watermelon-basil vodka**) (**New**)

**The American Adventure - Wildberry Wonder Refresher:** A lightly caffeinated blend of wildberry-hibiscus juice with strawberries and blueberries (**New**) (**Spirited option available featuring tropical rum**)

## Additional Locations

### Funnel Cake

#### Food Item:

- Strawberry Cheesecake Funnel Cake topped with strawberry ice cream, cheesecake crumbles, strawberry drizzle, and whipped cream (**New**)

### Refreshment Outpost

#### Food Items:

- Pineapple Skewer with tajin seasoning (**Gluten/ Wheat Friendly**) (**Plant-based**)

#### Beverages:

- Tangerine soft-serve
- Tangerine Cream Ale
- Blueberry Lemonade Hard Cider
- Organic Blonde Ale with passion fruit

