

2023 EPCOT International Food and Wine Festival Foods

The Alps

Food Items:

- Dark Chocolate Fondue with Berries, Pound Cake and Meringues (**NEW**)
- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons and Baguette (*Emile's Fromage Montage item*)
- Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette (*Emile's Fromage Montage item*)

Beverages:

- Stiegl Brewery Key Lime Radler, Salzburg, Austria
- Huber Vision Grüner Veltliner, Austria
- Frozen Rosé

Australia

Food Items:

- Grilled Sweet-and-Spicy Bush Berry Shrimp with Pepper, Onion, Snap Peas and Coconut-Chili Sauce
- Roasted Lamb Chop with Mint Pesto and Potato Crunchies
- Lamington: Yellow Cake with Raspberry Filling with Chocolate and Coconut

Beverages:

- Yalumba 'The Y Series' Viognier, South Australia
- Château Tanunda Grand Barossa Shiraz, Barossa Valley, Australia

Belgium

Food Items:

- Beer-Braised Beef served with Smoked Gouda Mashed Potatoes
- Belgian Waffle with Warm Chocolate Ganache
- Belgian Waffle with Berry Compote and Whipped Cream

Beverages:

- Brasserie D'Achouffe Houblon Chouffe IPA, Achouffe, Belgium (**NEW**)
- Chimay Grande Réserve, Chimay, Belgium (**NEW**)
- Chilled Mocha Coffee (*non-alcoholic*)
- Delirium Red Fruit Belgian Ale, Melle, Belgium
- Chilled Coffee featuring ChocoLat Deluxe Salted Caramel Chocolate Liqueur
- Beer Flight

Brazil

Food Items:

- Feijoada: Black Beans with Pork Belly, Brazil Nut Pesto and BEN'S ORIGINAL™ Long Grain White Rice
- Pão de Queijo: Brazilian Cheese Bread (*Emile's Fromage Montage item*)

Beverages:

- Xingu Brazilian Black Lager
- Frozen Caipirinha with Cachaça

Brew-Wing

Food Items:

- Orange-Cardamom Wings (**NEW**)
- Traditional Buffalo Wings with Celery and Ranch
- Impossible™ Buffalo Chicken Tenders with Plant-Based Blue Cheese, Plant-Based Ranch and Celery (**NEW**) (*plant-based item*)
- Scorching Hot Scotch Bonnet Pepper-Curry Wings with Creamy Cucumber Raita (**NEW**)
- Peanut Butter and Jelly Sticky Wings
- Garlic-Parmesan Wings
- Crispy Brussels Sprouts with Buffalo Sauce, Plant-Based Blue Cheese and Plant-based Ranch (*plant-based item*)

Beverages:

- Sun King Brewing Caipirinha Lager, Sarasota, FL (**NEW**)
- Brew Hub French Connection IPA, Lakeland, FL (**NEW**)
- 3 Daughters Brewing Old Fashion Porter, St. Petersburg, FL (**NEW**)
- Blake's Hard Cider Co. Tropicolada Hard Cider, Armada, MI (**NEW**)
- Bold Rock Peach Berry Hard Cider, Nellysford, VA (**NEW**)
- 3 Daughters Brewing Raspberry Lemonade Hard Cider, St. Petersburg, FL (**NEW**)
- Frozen Pomegranate Tea (*non-alcoholic*)
- Pickle Milkshake (*non-alcoholic*)
- Beer Flight
- Cider Flight

Bubbles & Brine

Food Items:

- Jumbo Shrimp Cocktail with prosecco cocktail sauce and grilled lemon (**New**)
- Jonah Crab Claw Cocktail with stone-ground mustard sauce (**New**)

Beverages:

- Moët & Chandon Impérial
- Veuve Clicquot Rosé
- Dom Pérignon

Canada

Food Items:

- Canadian Cheddar and Bacon Soup served with a Pretzel Roll (*Emile's Fromage Montage item*)
- Canadian Filet Mignon with Truffle Boursin Mashed Potatoes, Mushrooms and Boursin Truffle Butter

Beverages:

- Collective Arts Brewing Audio/Visual Lager, Hamilton, Ontario
- Château des Charmes Cabernet Sauvignon, Ontario

Char & Chop

Food Items:

- Roasted Porchetta with lemon-parsley salsa verde and shaved fennel salad (**New**)
- Grilled IMPOSSIBLE Spicy Sausage with herbed polenta, puttanesca sauce, and ricotta (**New**)
- Meat Assorti: Trio of shaved meats with baby arugula, pickled mustard seeds, truffle oil, and grilled ciabatta (**New**)

Beverages:

- Krombacher Pilsner (**New**)
- North Coast Laguna Baja Vienna Lager (**New**)
- Motorworks Brewing Midnight Espresso Coffee Porter (**New**)
- GoGi 'Birdie' Pinot Noir
- Bloody Mary with Seaside Grown Bloody Mary Mix and Kurvball Barbecue Whiskey
- Beer Flight

China

Food Items:

- Crispy Duck Bao Bun with Hoisin Sauce (**NEW**)
- Pan-Fried Chicken Dumplings with House-made Sweet-and-Spicy Sauce
- Dandan Noodles: Spicy Pork with Sichuan Sauce, Peanut Butter and Sesame

Beverages:

- Passion Fruit Bubble Tea (*non-alcoholic*)
- Fiery Dream: Citrus Vodka, Triple Sec, Guava Nectar and Spicy Hot Honey Syrup
- ByeJoe Punch: Chinese BaiJiu Spirit, Piña Colada Mix, Lychee Syrup and Sparkling Water
- Fireworks: Jose Cuervo Gold Tequila, Citrus Vodka, Orange Juice and Mango Syrup
- Brew Hub Lychee Foo Draft Beer, Lakeland, FL

Coastal Eats

Food Items:

- Lump Crab Cake with Aioli and Vinegar Slaw
- Oysters Rockefeller*

Beverages:

- Wildly Brut Cuvée, South Australia (**NEW**)
- Cape Codder: Boyd & Blair Vodka with Cranberry, Pomegranate and Lime
- CORKICLE Stemless Flute

Flavors of America

Food Items:

- Italian Hot Beef Sandwich with Shaved Beef, Spicy Giardiniera and Au Jus on a French Roll (**NEW**)
- Cioppino: Seafood Stew with Saffron-infused Tomato-Fennel Broth and Sourdough Crostini (**NEW**)
- Chilaquiles: Corn Tortilla Chips tossed in Salsa Verde with Ranchero Chicken, Queso Fresco, Cilantro-Lime Crema and a Soft-Poached Egg (**NEW**)
- Freshly Baked Carrot Cake with Cream Cheese Icing

Beverages:

- Rogue Dreamland American Lager, Ashland, OR
- Goose Island Beer Co. Neon Beer Hug, Chicago, IL
- Left Hand Brewing Sawtooth Amber Ale, Longmont, CO

Flavors from Fire

Food Items:

- Chimichurri Marinated Skirt Steak Taco with Crushed Avocado, Grilled Corn Salsa, Pickled Red Onions, Queso Fresco and Cilantro-Lime Cream (**NEW**)
- Spiced Chocolate Tart with BBQ Potato Chip Crust, Salted Whisky-Caramel and Smoked Sea Salt (**NEW**)
- The Impossible™ Burger Slider with Wasabi Cream and Spicy Slaw on a Sesame Seed Bun (*plant-based item*)
- Smoked Corned Beef with House-made Potato Chips, Cheese Curds, Pickled Onions and Beer-Cheese Fondue (*Emile's Fromage Montage item*)

Beverages:

- Saugatuck Brewing Company Bonfire Beer, Douglas, MI
- Four Virtues Bourbon Barrel Zinfandel, California
- Swine Brine featuring Jim Beam Bourbon

France

Food Items:

- Beignet aux Trois Fromages: Warm Beignet filled with Three Cheese Blend
- Croissant aux Escargots: Escargot Croissant with Garlic and Parsley
- Boeuf Bourguignon, Pomme Dauphine: Braised Short Ribs in Cabernet with Puffed Potatoes
- Crème Brûlée Vanille à la Confiture de Fraises: Vanilla Crème Brûlée with House-Made Strawberry Jam

Beverages:

- Merlot-Cabernet Sauvignon Blend, Bordeaux, Château de Le Clos de Confreries (**NEW**)
- Chardonnay, Maison Nicolas (**NEW**)
- Parisian Cosmo Slush: Vodka, Grey Goose Le Ctiron Vodka, Grand Marnier and Cranberry Juice
- Strawberry Rose Mimosa: Pol Remy Sparkling Wine, Orange Juice and Monin Strawberry Rose

The Fry Basket

Food Items:

- Pickle Fries with Dill Ranch (**NEW**)
- Adobo Yuca Fries with Garlic-Cilantro Aioli (*plant-based item*)
- Fry Flight
- Sea Salt and Malt Vinegar Fries (*plant-based item*)
- Barbecued Bacon Fries with Smoked Aioli
- Sweet Potato Casserole Fries with Candied Pecans, Toasted Marshmallow Cream and Caramel Whisky

Beverages:

- Stone Brewing Buenaveza Salt & Lime Lager, San Diego, CA (**NEW**)
- Salty Dog Cocktail: Boyd & Blair Potato Vodka with Grapefruit Juice, Ginger, Simple Syrup and Lime with a Salted Rim

Germany

Food Items:

- Schinkennudeln: Pasta Gratin with Ham, Onions and Cheese (*Emile's Fromage Montage item*)
- Bratwurst on a Pretzel Roll with Mustard
- Apple Strudel with Vanilla Sauce

Beverages:

- Dr. Lo Alcohol-Removed Riesling, Mosel (**NEW**)
- Gaffel Kölsch, Cologne
- Weihenstephaner Festbier, Freising
- Schöffhofer Prickly Pear Hefeweizen, Mainz
- Selbach-Oster Riesling, Mosel
- Beer Flight

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Greece

Food Items:

- Plant-Based Impossible™ Moussaka (**NEW**) (plant-based item)
- Spanakopita
- Griddled Cheese with Pistachios and Honey (Emile's Fromage Montage item)
- Lamb Gyro with Shaved Lettuce, Tomatoes, Red Onion and Tzatziki on Warm Flatbread

Beverages:

- Mylonas Winery Assyrtiko White Wine
- Skouras 'Zoe' Rosé
- Kir-Yianni Naoussa Xinomavro Dry Red
- Wine Flight

Hawai'i

Food Items:

- Kālua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and Spicy Mayonnaise
- SPAM® Sushi with Sushi Rice, Teriyaki-Glazed SPAM, Spicy Mayonnaise, Eel Sauce and Nori
- Passion Fruit Cheesecake with Toasted Macadamia Nuts (Emile's Fromage Montage item)

Beverages:

- Kona Brewing Co. Hanalei Island IPA, Kailua-Kona, HI
- Florida Orange Groves Sparkling Pineapple Wine, St. Petersburg, FL
- AULANI Sunrise: Vodka, DOLE Pineapple Juice and Grenadine

India

Food Items:

- Curry-Spiced Crispy Cheese with Mango-Curry Ketchup (Emile's Fromage Montage item)
- Potato and Pea Samosa with Coriander-Lime Cream (plant-based item)
- Chicken Tikka Masala with Fennel-Spiced Yogurt and Naan Bread

Beverages:

- Mango Lassi (non-alcoholic)
- Taj Mahal Premium Lager, India
- SULA Brut Tropicale Sparkling Wine, Nashik
- SULA Chenin Blanc, Nashik
- Mango Lassi with Sōmrus Chai Cream Liqueur
- CORKCICLE Stemless Flute

Ireland

Food Items:

- Fisherman's Seafood Pie
- Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy
- Warm Chocolate Pudding Cake with Irish Cream Liqueur Custard

Beverages:

- Kilkenny Irish Cream Ale
- Bunratty Mead Honey Wine
- Guinness Baileys Coffee Shake

Italy

Food Items:

- Focaccia Ripiena: Freshly Baked Focaccia, Beef Meatballs, Tomato Sauce and Burrata Cheese (**NEW**)
- Cavatelli with Sweet Sausage Ragout and Crispy Applewood-Smoked Bacon (**NEW**)
- Lemon Ricotta Cheesecake with Vanilla Cream and Strawberry Compote (**NEW**)

Beverages:

- Prosecco
- Moscato
- Chianti
- Italian Sangria Red or White
- Italian Margarita with Tequila and Limoncello
- Peroni Pilsner

Japan

Food Items:

- Fire Taiko Roll*: Sushi Roll with Spicy Tuna, Cucumber and Pickled Daikon Radish served with Spicy Sauce (**NEW**)
- Beef Wa-Gyu Don*: Traditional Japanese Rice Bowl with American Wagyu Beef over Steamed White Rice (**NEW**)
- Teriyaki Chicken Bun: Steamed Bun filled with Chicken, Vegetables and Teriyaki Sauce

Beverages:

- Sake Passion Cocktail (**NEW**)
- Moon on the Water Sake (**NEW**)
- Brew Hub Momo Amber Ale, Lakeland, FL (**NEW**)

Kenya

Food Items:

- Kenyan Coffee Barbecued Beef Tenderloin with Sweet Potato-Corn Mealie Pap and Kachumbari Slaw
- Peri-Peri Skewered Shrimp with Citrus-Flavored Couscous

Beverages:

- 81Bay Brewing Co. Congo Pilsner, Tampa, FL

Mexico

Food Items:

- Tostada de Carnitas: Braised Pork on a Fried Corn Tortilla with Black Beans, Avocado Mousse, Queso Fresco and Chives (**NEW**)
- Taco de Costilla: Slow-braised Beef Short Rib on a Corn Tortilla with Salsa de Chile Morita, Avocado Mousse and Spring Onions (**NEW**)
- Pastel Impossible: Layers of Traditional Mexican Flan and Tres Leches with Guava and Cajeta (**NEW**)

Beverages:

- Trouble in Paradise Margarita: Illegal Mezcal, Watermelon Liqueur, Rosé Wine, Lime Juice and Agave with a Chili-Lime Powder Rim (**NEW**)
- Fly Away Margarita: Nocheluna Sotol, Pineapple-Ginger Juice, Chile Ancho Verde Liqueur and Tequila with a Sweet Dried Chili Salt Rim (**NEW**)
- Mexican Craft Beer

The Noodle Exchange

Food Items:

- Ramen with Shaved Beef, Shiitake Mushrooms, Pickled Carrots and Daikon Radish, Shaved Peppers and a Soy Egg in Citrus-Sesame Broth
- Impossible Pork Udon with Shiitake Mushrooms, Pickled Carrots and Daikon Radish, Baby Bok Choy and a Soy Egg in Savory Chicken Broth
- Thai Shrimp with Rice Noodles, Shiitake Mushrooms and Basil in Coconut-Curry Broth
- Ramen with Tofu, Shiitake Mushrooms, Pickled Carrots and Daikon Radish, Shaved Peppers and Baby Bok Choy in Citrus-Sesame Broth (plant-based item)

Beverages:

- Parish Brewing Strawberry Mochi Berliner Weisse, Broussard, LA (**NEW**)
- Pacific Rim Old Vines Riesling, Washington

Refreshment Outpost

Food Items:

- Spicy Githeri with White Beans, Pigeon Peas, Curried ORIGINAL™ Long Grain & Wild Rice and based item)

Beverages:

- CORKCICLE Classic Tumbler

Refreshment Port

Food Items:

- Cinnamon-Sugar Beaver Tail (**NEW**)
- Braised Beef Poutine: French Fries with Braised Beef, Boursin Garlic & Fine Herbs Cheese Sauce, Boursin Garlic & Fine Herbs Crumbles and Gherkin Relish

Beverages:

- Florida Orange Groves Winery Sparkling Peach, St. Petersburg, FL
- CORKCICLE Stemless Flute

Shimmering Sips

Food Items:

- Guava Cake with Whipped Cream and Coconut (plant-based item)
- Prize: Strawberry Cheesecake Soft Serve topped with a Mini Cheesecake and Graham Cracker Crumbs in a Specialty Vessel

Beverages:

- Berry Mimosa with Berry Fizz Sparkling Wine and White Cranberry Juice (**NEW**)
- Tropical Mimosa with Sparkling Wine and Minute Maid® Passion Fruit, Orange and Guava Juices
- Blood Orange Mimosa with Sparkling Wine and Blood Orange Juice
- Beer Mimosa: Boulevard Brewing Co. Berry Noir Sour Ale and Sparkling Wine
- Mimosa Flight
- CORKCICLE Stemless Flute

Spain

Food Items:

- Charcuterie with a selection of imported Spanish Meats, Cheeses, Olives and an Herbed Serrano Vinaigrette (gluten/wheat friendly) (Emile's Fromage Montage item)
- Paella with Saffron Rice, Chorizo and Shrimp
- Seafood Salad with Shrimp, Bay Scallops, Mussels, Extra Virgin Olive Oil, White Balsamic Vinegar and Smoked Paprika

Beverages:

- Viña Borgia Macabeo White Sangria (**NEW**)
- Viña Borgia Rosé Sangria (**NEW**)
- Viña Borgia Garnacha Red Sangria (**NEW**)
- Sangria Flight (**NEW**)

Swirled Showcase

Food Items:

- Mickey-shaped Liquid Nitro Cake
- Soft-serve in a Waffle Cone (Vanilla, Apple-Cinnamon, Salted Caramel)
- Cream Soda Float with vanilla soft-serve
- Fanta Grape Float with vanilla soft-serve

Beverages:

- Frozen Apple Pie (Non-alcoholic)
- Cinnamon Apple Cider (Non-alcoholic)
- 3 Daughters Toasted Coconut Porter
- 3 Daughters Toasted Coconut Porter Float with vanilla soft-serve
- Berry Fizz Fragolino Red Sparkling Wine Float with vanilla soft-serve

Tangerine Cafe: Flavors of Medina

Food Items:

- Grilled Chermoula Chicken or Moroccan-spiced Lamb Kebabs with carrot-chickpea salad and garlic aioli
- Fried Falafel Pita with Tahini Sauce (plant-based item)
- Stone-baked Moroccan Bread with Hummus, Chermoula and Zhoog Dips (plant-based item)
- Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

Beverages:

- 3 Daughters Brewing Fig Hard Cider, St. Petersburg, FL
- Keel Farms Raspberry Citrus Hard Cider, Plant City, FL (**NEW**)
- Blake's Hard Cider Co. Peach Party Peach & Blackberry Hard Cider, Armada, MI (**NEW**)
- Fig Cocktail with Fig Vodka, Sparkling Wine and Cranberry Juice
- Hard Cider Flight
- CORKCICLE Stemless Flute

Wine & Wedge

- Assorted Artisanal Cheeses and Accoutrements (**NEW**) (Emile's Fromage Montage item)
- Boursin Fig and Balsamic Soufflé with Fig Tapenade (**NEW**) (Emile's Fromage Montage item)
- Southern Pimento Cheese with Bread and Butter Pickled Vegetables and Grilled Bread (**NEW**) (Emile's Fromage Montage item)
- Artist Palette of Wine and Cheese: Assorted Artisanal Cheeses and Accoutrements paired with Selbach-Oster Zeltinger Sonnenuhr Riesling Spätlese, Hartley Apple Brandy, and Florida Orange Groves Winery Black and Blue Port (**NEW**)

Funnel Cake Stand at American Adventure

Food Items:

- Candied Bacon Funnel Cake: Funnel Cake topped with Vanilla Ice Cream, Candied Bacon and Maple Syrup Drizzle (**NEW**)

Joffrey's Coffee Carts

Beverages:

- The American Adventure:** Nutty Caramel Mocha Cold Brew: A Sweet Blend of Caramel Mudslide Cold Brew, Caramel Syrup, Peanut Butter Syrup and Chocolate Syrup topped with Whipped Cream and Caramel Sauce (Spirited version available with Carolans Peanut Butter Irish Cream Liqueur) (**NEW**)
- Near Disney Traders:** Java Horchata: A Sweet Blend of Espresso and Horchata topped with Whipped Cream and Cinnamon (Spirited version available with Grey Goose Vodka and Kahlúa Liqueur) (**NEW**)
- Near Canada:** Frozen Roseberry: A Refreshing Blend of Frozen Lemon and Strawberry-Rose Syrup (Spirited version available with Grey Goose Vodka) (**NEW**)
- Near Mission: Space:** Amaretto Iced Tea: A Sweet and Nutty Blend of Black Iced Tea and Amaretto Syrup (Spirited version available with Citronge Orange Liqueur) (**NEW**)

Connections Cafe & Eatery

Food Items:

- Remy Liege Waffle: Cream Cheese Liege Waffle with Cream Cheese Icing, Graham Cracker Crumbs and a Remy Chocolate Garnish (**NEW**)

Beverages (only at Connections Eatery):

- Yucatan Sunset Margarita: Teremana Blanco Tequila, Passion Fruit Syrup, Bol's Triple Sec 30 proof Liqueur, with Lime and Orange Juices



BEN'S Kachumbari Slaw (plant-based item)



