



Epcot International
FOOD & WINE
Festival

FESTIVAL PASSPORT
AUGUST 29 - NOVEMBER 23, 2019



Traveler Information

IDENTIFICATION



FIRST NAME

LAST NAME

COUNTRY OF BIRTH

DATE ISSUED

DATE OF COMPLETION

TRAVEL ITINERARY

- Taste global cuisines at over **40 Destinations**
- Rock out at **Eat to the Beat Concert Series** through November 19
- Shop from five **Festival merchandise** collections
- Check out activities designed with **kids in mind**



**COMPLETE
YOUR
PASSPORT**

At each destination, add the matching sticker to your Festival Passport.

Festival hours and offerings subject to change. See Times Guide and My Disney Experience app for entertainment show times.

Epcot International
FOOD & WINE
Festival

FESTIVAL MERCHANDISE

Commemorate your visit with official Festival merchandise. Enjoy browsing five exciting collections at select Festival Markets and at Port of Entry featuring The Festival Wine Shop.

SEMINARS & DEMONSTRATIONS

Sharpen your culinary skills with these unique events in World Showcase Events Pavilion: Culinary Demonstrations, Beverage Seminars, Food & Beverage Pairings, Mix It, Make It, Celebrate It!, Cheese Seminars, Sunday Brunch with the Chef and Tailgate Tastings hosted by ESPN's Monday Night Football.

SIGNATURE DINING & GRAND TASTINGS

Adventurous foodies and novices alike can experience more regional cuisines and traditions with *Epcot*® Specialty Dining and Pairings. And, don't miss the sensational Party for the Senses on select Saturdays throughout the Festival.

NEW! EMILE'S FROMAGE MONTAGE

Sample a variety of delicious cheeses served in inventive ways. Turn to page 39 to learn more.

For more information and to reserve Festival events, visit TasteEpcot.com or call 407-WDW-FEST.

Eat to the Beat

CONCERT SERIES

Soak up the sounds of chart-topping musical acts from August 29 to November 19!

Pair a fine dining experience with a guaranteed seat for the show with an Eat to the Beat Concert Series Dining Package. To book, visit TasteEpcot.com or call 407-WDW-DINE.

Sunday, Monday, Tuesday, Wednesday, Thursday
.....5:30pm, 6:45pm, 8:00pm
Friday, Saturday6:30pm, 7:45pm, 9:00pm

AUGUST

Aug. 29-31..... Plain White T's "Hey There Delilah"

SEPTEMBER

Sept. 1-2 **NEW!** Sawyer Brown "Thank God For You"
Sept. 3-4..... MercyMe "I Can Only Imagine"
Sept. 5-6..... **NEW!** Grace Kelly "Unbroken Wings"
Sept. 7-8..... **NEW!** Zach Williams "Chain Breaker"
Sept. 9-10 **NEW!** Lauren Daigle "You Say"
Sept. 11-12 **NEW!** Jimmie Allen "Best Shot"
Sept. 13-15..... Tiffany "I Think We're Alone Now"
Sept. 16-17..... The Allman Betts Band "All Night"
Sept. 18-19 Everclear "Santa Monica"
Sept. 20-22
..... STARSHIP featuring Mickey Thomas "We Built This City"
Sept. 23-24
..... Postmodern Jukebox Vintage style covers of modern music
Sept. 25-26 Blue October "Into the Ocean"
Sept. 27-29 Mark Wills "19 Somethin"
Sept. 30 Sugar Ray "Every Morning"

OCTOBER

- Oct. 1-2 **Sugar Ray** "Every Morning"
 Oct. 3-4 **Taylor Dayne** "Tell It to My Heart"
 Oct. 5-6
 **NEW! INDIA La Princesa de la Salsa** "Mi Mayor Venganza"
 Oct. 7-9 **98°** "Give Me Just One Night (Una Noche)"
 Oct. 10-11 **NEW! Boyce Avenue** "Anchor"
 Oct. 12-13 **NEW! Southern Avenue** "It's Gonna Be Alright"
 Oct. 14-15 **Kenny G** "Songbird"
 Oct. 16-17 **38 Special** "Hold On Loosely"
 Oct. 18-20 **Baha Men** "Who Let the Dogs Out"
 Oct. 21-22 **Billy Ocean** "Get Outta My Dreams"
 Oct. 23-25 **Sheila E.** "The Glamorous Life"
 Oct. 26-27 **High Valley** "She's With Me"
 Oct. 28-30 **Hanson** "I Was Born"
 Oct. 31 **Sheena Easton** "Morning Train (Nine to Five)"

NOVEMBER

- Nov. 1 **Sheena Easton** "Morning Train (Nine to Five)"
 Nov. 2-3 **NEW! Kris Allen** "Live Like We're Dying"
 Nov. 4-6 **Boyz II Men** "End of the Road"
 Nov. 7-8 **The Hooters** "And We Danced"
 Nov. 9-11 **Big Bad Voodoo Daddy** "Go Daddy-O"
 Nov. 12-14 **To be announced**
 Nov. 15-16 **NEW! BB Mak** "Back Here"
 Nov. 17-18
 **NEW! Spanish Harlem Orchestra** "Un Gran Dia En El Barrio"
 Nov. 19 **NEW! DCappella** A cappella renditions of Disney hits

Fun for Kids

OF ALL AGES

DISNEY DU JOUR DANCE PARTY

FUTURE WORLD EAST STAGE

Sunday, Monday, Tuesday, Wednesday, Thursday

..... 5:30pm-8:30pm

Friday, Saturday 5:30pm-9:30pm

The beat rocks on during this DJ dance party. On Fridays and Saturdays, enjoy appearances by Disney Characters and performing artists from Radio Disney and Radio Disney Country.

FAMILY PLAY ZONE

NEAR TEST TRACK®

Let your little ones burn off some excess energy at this fun playground.

REMY'S RATATOUILLE HIDE & SQUEAK

Search for Remy on a fun scavenger hunt around the Festival. Map and stickers may be purchased at Port of Entry, Pin Central, World Traveler or select Festival Markets. Available while supplies last.

KID-APPROVED DINING

Look for 🍎 throughout this Festival Passport for food & beverage items that are perfect for younger Guests!

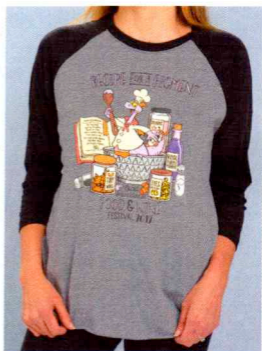


Festival Merchandise

Bring the culinary magic home with official Festival merchandise. Browse from five exciting collections at Port of Entry and select Festival Markets.

COLLECTIONS

- Taste Your Way Around The World
- Chef Minnie & Mickey
- Recipe For A Figment
- Brews Around The World
- Chef Remy



Merchandise available while supplies last.

Destinations

-  **NEW! Opening October 1**
The Donut Box
-  **Opening October 1**
Test Track Cool Wash
Hosted by Coca-Cola®
-  **The Chocolate Experience:**
From Bean to the Bar
Hosted by GHIRARDELLI®
Chocolate Company
-  **Sunshine Seasons**
-  **Flavors from Fire**
Hosted by ESPN's College
GameDay
-  **Earth Eats** Hosted by
Impossible™ Foods
-  **Coastal Eats**
-  **Active Eats**
-  **The Chocolate Studio**
-  **The Cheese Studio**
Hosted by Boursin® Cheese
-  **The Wine & Dine Studio**
-  **Hawai'i**
-  **Shimmering Sips**
-  **Refreshment Port**
-  **Australia**
-  **Thailand**
-  **Islands of the Caribbean**
-  **Mexico**
-  **NEW!** The Alps
-  **China**
-  **India**
-  **Refreshment Outpost**
Hosted by Coca-Cola®
-  **Africa**
-  **Brewer's Collection**
-  **Germany**
-  **Sommerfest**
-  **Spain**
-  **Italy**
-  **Fife & Drum Tavern**
-  **Block & Hans**
-  **Funnel Cake**
-  **Hops & Barley**
-  **Japan**
-  **Morocco**
-  **Belgium**
-  **Brazil**
-  **France**
-  **Ireland**
-  **Canada**
-  **Joffrey's Coffee & Tea
Company®**
-  **NEW!** Appleseed Orchard

MENU ITEMS IDENTIFIED THROUGHOUT:



Vegetarian



Kid-Approved



Gluten/Wheat-friendly



Emile's Fromage Montage

Please note: You may consult with a chef or special diets-trained Cast Member before placing your order. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergen into these menu choices; however, it is possible for the allergen to be introduced before the food is provided to us or inadvertently during our preparation or handling. We do not have separate kitchens to prepare allergy-friendly items or separate dining areas for Guests with allergies or intolerances.

NEW! Opening October 1

NEAR
TEST TRACK

The Donut Box

FOOD

- ☐ Sweet Corn Fritter with Fresno and Red Pepper Jelly 🍷
- ☐ Strawberry-dusted Yeast Donut Holes 🍷 🍓

BEVERAGE

- ☐ Strawberry Smoothie made with Blue Diamond Almond Breeze® Almondmilk (non-alcoholic) 🍷
- ☐ Central 28 Beer Company Boston Cream Donut Ale, DeBary, FL
- ☐ Black and White Coffee Cocktail garnished with a fresh Yeast Donut with Chocolate Espresso Bean Crumbles



DONUT & COFFEE



Opening October 1

Test Track Cool Wash

HOSTED BY COCA-COLA®

BEVERAGE

- ☐ Assorted Coca-Cola® Slushies (non-alcoholic) 🍷
- ☐ Coca-Cola® Orange Vanilla with St. Petersburg Gin

The Chocolate Experience:

FROM BEAN TO THE BAR

HOSTED BY GHIRARDELLI® CHOCOLATE COMPANY

Sample and shop GHIRARDELLI® treats and gourmet drinking chocolate.

BEVERAGE

- ☐ GHIRARDELLI® Drinking Chocolate (non-alcoholic)
- ☐ Banfi Rosa Regale Sparkling Red, Piedmont



Sunshine Seasons

FOOD

- ☐ Vanilla Gelato Sundae with GHIRARDELLI® Hot Fudge or Caramel Drizzle, Whipped Cream and Sprinkles 🍓



VANILLA GELATO SUNDAE



Flavors from Fire

HOSTED BY ESPN'S
COLLEGE GAMEDAY

FUTURE
WORLD
WEST

FOOD

- **The Steakhouse Blended Burger:** Blended Beef and Mushroom Slider with Brie Cheese Fondue, Arugula, and a Truffle and Blue Cheese Potato Chip on a Brioche Bun
- **Smoked Corned Beef** with Crispy Potatoes, Cheese Curds, Pickled Onions, and Beer-Cheese Fondue
- **Charred Chimichurri Skirt Steak** on a Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli
- **Chocolate Picante:** Dark Chocolate Mousse with Cayenne Pepper, Paprika, and Mango-Lime Compote

BEVERAGE

- **Bell's Brewery Porter**, *Comstock, MI*
- **Edmeades Zinfandel**, *Mendocino County*
- **Swine Brine** featuring Jim Beam Bourbon



CHIMICHURRI SKIRT STEAK



Earth Eats

HOSTED BY IMPOSSIBLE™ FOODS

FUTURE
WORLD
WEST

FOOD

- **The Impossible™ Burger Slider with Wasabi Cream and Spicy Asian Slaw on a Sesame Seed Bun** 🌱
- **Impossible™ Cottage Pie: Impossible™ Ground Meat with Carrots, Mushrooms, and Peas topped with Mashed Cauliflower, White Beans, and Mozzarella** 🌱 🧀



BEVERAGE

- **suja® organic kombucha green apple**
- **suja® organic kombucha pineapple passionfruit**
- **suja® organic kombucha ginger lemon**

Kombucha Flight also available

Coastal Eats

FOOD

- **Lump Crab Cake with Napa Cabbage Slaw and Avocado-Lemongrass Cream**
- **Baked Shrimp and Scallop Scampi Dip**
- **Pacifico True Striped Bass Tostada**

BEVERAGE

- **Short's Brewing Co. Mule Beer, Elk Rapids, MI**
- **A to Z Wineworks Pinot Gris, Oregon**
- **ROCO Gravel Road Pinot Noir, Willamette Valley, OR**



Active Eats

FUTURE
WORLD
WEST

FOOD

- ❑ **Loaded Macaroni & Cheese** with Nueske's® Pepper Bacon, Cheddar Cheese, and Leeks 🍅
- ❑ **Spice-crusted Verlasso® Salmon** with UNCLE BEN'S® Quinoa & Ancient Grains Medley, Crushed Avocado, and Sherry Vinegar **GF**
- ❑ **Fruit and Nut Energy Snack:** House-made mixture of Apricots, Almonds, Pecans, Coconut, Puffed Rice and Chocolate Chips 🌱 **GF** 🍅

BEVERAGE

- ❑ **M.I.A. Beer Company HRD WTR Key Lime Hard Sparkling Water**, Doral, FL
- ❑ **L'Ecole No. 41 Chenin Blanc Old Vines**, Columbia Valley, WA
- ❑ **Evolution by Sokol Blosser Pinot Noir**, Willamette Valley, OR



FRUIT AND NUT ENERGY SNACK



The Chocolate Studio

FUTURE
WORLD
WEST

FOOD

- ☐ Liquid Nitro Chocolate-Almond Truffle with Warm Whiskey-Caramel **GF**
- ☐ Dark Chocolate Raspberry Tart with Whipped Cream 🍓



BEVERAGE

- ☐ Twinings® Pumpkin Spice Chai Tea and Chocolate Shake (non-alcoholic) 🍓
- ☐ Banfi Rosa Regale Sparkling Red, *Piedmont*
- ☐ Daou Vineyards Cabernet Sauvignon, *Paso Robles*
- ☐ Croft Fine Ruby Port, *Portugal*
- ☐ Twinings® Pumpkin Spice Chai Tea Frozen Cocktail with Caramel Vodka



LIQUID NITRO TRUFFLE



The Cheese Studio

HOSTED BY BOURSIN® CHEESE

FUTURE
WORLD
WEST

FOOD

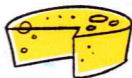
- Braised Beef “Stroganoff” with Tiny Egg Noodles, Wild Mushrooms, and Boursin® Garlic and Fine Herbs Cheese Sauce 🍅
- Black Pepper Boursin® Soufflé with Fig Marmalade 🌿 🧀
- Maple Bourbon Cheesecake with Maple Bourbon Cream, Caramel, and Pecan Crunch 🌿

BEVERAGE

- Florida Orange Groves Winery Sparkling Blueberry Wine, *St. Petersburg, FL*
- La Crema Pinot Gris, *Monterey*
- Domaine Saint André de Figuière Rosé, *Côtes de Provence*
- Alta Vista Estate Malbec, *Mendoza*



BOURSIN® SOUFFLÉ



The Wine & Dine Studio

FUTURE
WORLD
WEST

FOOD

- **Seared Scallops, Truffled Celery Root Purée, Brussels Sprouts, and Wild Mushrooms**
- **Butternut Squash Ravioli with Brown Butter Vinaigrette, Parmesan Cheese, and Pumpkin Seeds** 🌿 🍅
- **Trio of Artisan Cheese** 🌿
 - Gorgonzola with Cow and Sheep's Milk
 - Artigiano Aged Balsamic & Cipolline Onion
 - Italice



BEVERAGE

- **Reata Chardonnay, Sonoma Coast**
- **Rainstorm Silver Linings Pinot Noir Rosé, Oregon**
- **Spellbound Petite Sirah, California**

THE WINE & DINE STUDIO PAIRING

- **Artist Palette of Wine and Cheese:**
Trio of Artisan Cheese paired with Reata Chardonnay, Rainstorm Silver Linings Pinot Noir Rosé, and Spellbound Petite Sirah

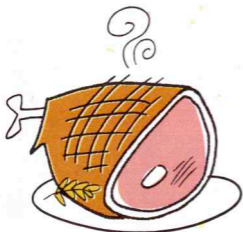


FOOD

- **Kālua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and spicy Mayonnaise** 🍷
- **Grilled Tuna Tataki with Seaweed Salad, Pickled Cucumbers, and Wasabi Cream, inspired by AULANI Disney Vacation Club® Villas, Ko Olina, Hawai'i**
- **Teriyaki-glazed SPAM® Hash with Potatoes, Peppers, Onions, and spicy Mayonnaise**
- **Passion Fruit Cheesecake with Toasted Macadamia Nuts** 🌱 **GF** 🍷

BEVERAGE

- **Maui Brewing Company Bikini Blonde Lager**
- **Florida Orange Groves Sparkling Pineapple Wine, St. Petersburg, FL**
- **AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine**



Shimmering Sips

NEAR PORT
OF ENTRY

FOOD

- **Banana Almond Soft-serve Sundae** made with Blue Diamond Almond Breeze® Almondmilk, fresh Berries, and Chocolate Almond Streusel 🌱🍓
- **Cheesecake Trio:** Raspberry, Chocolate, and New York-style Cheesecake Bites 🌱🍓
- **Shimmering Strawberry Soft-serve** in a Waffle Cone 🌱🍓

BEVERAGE

- **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
- **Frozen Mimosa** featuring White Claw Natural Lime Hard Seltzer
- **Moët & Chandon Imperial Brut, Champagne**
- **Dom Pérignon Brut, Champagne**
- **Veuve Clicquot Brut Rosé, Champagne**
Mimosa Flight also available



Refreshment Port

NEAR
CANADA

FOOD

- ❑ Duck Confit Poutine with Fig Demi Sauce and Brie Cheese Fondue
- ❑ DOLE Whip® Pineapple Soft-serve 🍌 🍓

BEVERAGE

- ❑ DOLE Whip® Pineapple Soft-serve with Bacardi Coconut Rum
- ❑ Dragon Berry Refresher featuring Bacardi Dragon Berry Rum
- ❑ Barbecue Bloody Mary with Smoked Garlic Sausage and House-made Pickle Skewer served with a Mustard and Barbecue Rub Rim



DUCK CONFIT POUTINE



Australia

NEAR PORT
OF ENTRY

FOOD

- **Grilled Sweet-and-Spicy Bushberry Shrimp** with Pineapple, Pepper, Onion, and Snap Peas **GF**
- **Roasted Lamb Chop** with Sweet Potato Purée, Bushberry Pea Salad, and Pistachio-Pomegranate Gremolata **GF**
- **Deconstructed Pavlova** with Pastry Cream, Citrus-macerated Berries, and Lemon Myrtle Meringue **V GF** 🐛

BEVERAGE

- **Coopers Brewery Original Pale Ale**
- **Hope Estate "Wollombi Brook" Semillon**, Hunter Valley
- **Franklin Tate Estates Chardonnay**, Margaret River
- **3 Rings Shiraz**, Barossa Valley
Wine Flight also available



Thailand

NEAR DISNEY
TRADERS

FOOD

- ☐ Marinated Chicken with Peanut Sauce and Stir-fried Vegetables 🍅
- ☐ Shrimp and Cold Noodle Salad
- ☐ Red Hot Spicy Thai Curry Beef with Steamed Rice

BEVERAGE

- ☐ Singha Lager
- ☐ Maison Willm Réserve Gewürztraminer, Alsace



Islands of the Caribbean

NEAR
MEXICO

FOOD

- ☐ Ropa Vieja Empanada with Tomato Aioli 🍅
- ☐ Jerk-spiced Chicken with Roasted Sweet Plantain Salad and Mango Chutney Yogurt **GF**
- ☐ Quesito: Puff Pastry with Sweetened Cream Cheese and Guava Sauce 🍌 🍅

BEVERAGE

- ☐ Red Stripe Lager
- ☐ Caribbean White Sangria
- ☐ Frozen Mojito



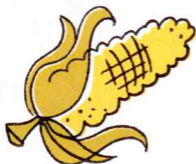
Mexico

FOOD

- **Taco de Puerco:** Shredded Pork Belly on a Corn Tortilla with Salsa Verde
- **Tostada de Carne:** Braised Beef on a Corn Tostada with Mole Oaxaqueño and Chicharrón Dust
- **Capirotada de Chocolate:** Chocolate Bread Pudding served with Chocolate Abuelita Crème Anglaise

BEVERAGE

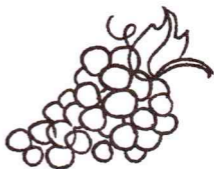
- **Cerveza Por Favor:** Mexican Craft Beer served with a Liqueur Floater
- **Mexican Sangria:** Red Wine, Blackcurrant Liqueur, Citrus Juices, Strawberry Purée and a hint of Rum
- **Clásica Reyes Margarita:** 100% Agave Tequila, Ancho Reyes Liqueur, Lime Juice and Agave Nectar served on the rocks with a Tajín Chile-Lime Powder Rim
- **Smokey Margarita:** Mezcal Ilegal, Pineapple-Ginger Juice, Agave Nectar, 100% Agave Tequila and Ancho Reyes Liqueur served on the rocks with a spicy Salt Rim





Passport Stickers

As you explore the *Epcot* International Food & Wine Festival, add the corresponding sticker to each destination you visit.



Exot International
FOOD & WINE
1999 Festival 2000



COMPLETE







NEW!

NEAR
NORWAY

The Alps

FOOD

- ☐ Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons, and Baguette 🌿 🍅 🥖
- ☐ Venison Stew with Crushed Potatoes
- ☐ Blueberry and Almond Frangipane Tart with Crème Fraîche and Blue Diamond® Almonds 🌿 🍷

BEVERAGE

- ☐ Domaine CARREL et Fils Eugène Jonguieux Blanc
- ☐ Cave De La Côte Rosé Gamay, *Romand*
- ☐ René Favre Dôle, *Chamoson*
- ☐ Frozen Rosé

Wine Flight also available



RACLETTE SWISS CHEESE



FOOD

- Wuxi Spareribs
- Chicken Dumplings with Chinese Slaw 🍷
- Mala Chicken and Shrimp Bao Bun
- Black Pepper Shrimp with Garlic Noodles

BEVERAGE

- Mango Bubble Tea with Assam Black Tea and Milk (non-alcoholic)
- Jasmine Draft Beer
- Happy Peach: Peach Liqueur and Dark Rum
- Kung Fu Punch: Vodka, Triple Sec, Mango Syrup, and Orange Juice
- Byejoe Punch: Chinese Bai Jiu Spirit, Lychee, Coconut, and Pineapple Juice
- Year of the Piggy: Light Rum, Triple Sec, Lychee Syrup, Lime Juice, and Sprite®



FOOD

- ☐ **Warm Indian Bread** with Pickled Garlic, Mango Salsa, and Coriander Pesto Dips 🌱 🍅
- ☐ **Madras Red Curry** with Roasted Cauliflower, Baby Carrots, Chickpeas, and UNCLE BEN'S® Basmati Rice 🌱 **GF**
- ☐ **Korma Chicken** with Cucumber Tomato Salad, Almonds, Cashews, and Warm Naan Bread

BEVERAGE

- ☐ **Mango Lassi** (non-alcoholic) 🍅
- ☐ **Godfather Lager**
- ☐ **Sula Chenin Blanc**, *Nashik*
- ☐ **Sula Shiraz**, *Nashik*
- ☐ **Mango Lassi** with Sōmrus Chai Cream Liqueur



WARM INDIAN BREAD



Refreshment Outpost

HOSTED BY COCA-COLA®

FOOD

- **Nigerian Meat Pie**
- **No Worries Panna Cotta:** Raspberry, Papaya, and Mango Panna Cotta with a Cookie Crumble Base and Lion King White Chocolate 🍓

BEVERAGE

- **Savanna Smoothie:** Coconut Milk, Agave, and Amarula Cream Liqueur

Africa

FOOD

- **Kenyan Coffee Barbecue Beef Tenderloin** with Sweet Potato and Corn Mealie Pap and Kachumbari Slaw
- **Spicy Kenyan Vegan Githeri** with White Beans, Pigeon Peas, Curry Rice Pilaf and Kachumbari Slaw 🌱
- **Piri Piri Skewered Shrimp** with Citrus-scented Couscous

BEVERAGE

- **Tusker Lager**
- **Cederberg Chenin Blanc**, *South Africa*
- **Jam Jar Sweet Shiraz**, *Western Cape*
- **Groot Constantia Pinotage**, *Constantia*

Wine Flight also available



Brewer's Collection

BEVERAGE

- ☐ Weihenstephaner Festbier Lager, *Freising*
 - ☐ Hacker-Pschorr Hefe Weisse Naturtrüb
 - ☐ Schöfferhofer Hefeweizen Pomegranate Beer
- Beer Flight also available*



Germany

FOOD

- ☐ Schinkennudeln: Pasta Gratin with Ham, Onions and Cheese 🍅 🧀
- ☐ Roast Bratwurst in a Prop & Peller® Pretzel Roll 🍅
- ☐ Apple Strudel with Vanilla Sauce 🍏 🍷 🍅



BEVERAGE

- ☐ Weihenstephaner Festbier Lager, *Freising*
 - ☐ August Kessler R Riesling Kabinett, *Rheingau*
 - ☐ J&H Selbach Bernkasteler Kurfürstlay Riesling Kabinett, *Mosel*
 - ☐ Selbach-Oster 2014 Zeltinger Sonnenuhr Riesling Spätlese, *Mosel*
 - ☐ Villa Wolf Pinot Noir, *Pfalz*
- Riesling Flight also available*

Sommerfest

GERMANY

FOOD

- Frangipane Peach Tart 🍪 🍑

Spain

BETWEEN
GERMANY & ITALY

FOOD

- Charcuterie in a Cone with a selection of imported Spanish Meats, Cheeses, and Olives with an Herb Vinaigrette
- Spanish-style Paella with Botifarra and Roasted Chicken
- Seafood Salad with Shrimp, Bay Scallops, Mussels, Extra Virgin Olive Oil, White Balsamic Vinegar, and Smoked Paprika **GF**



BEVERAGE

- Lagar de Bouza Albariño,
Rías Baixas
- Casa Castillo Monastrell, *Jumilla*
- Espelt Garnacha Old Vines,
Catalonia

Wine Flight also available



Italy

FOOD

- **Ravioli Carbonara:** Parmesan and Pecorino Ravioli, Egg Yolk, Cream, and Bacon
- **Costine di Maiale:** Balsamic-glazed and Oven-roasted Pork Ribs
- **Pollo:** Crispy Chicken with Marinara Sauce 🍅
- **Traditional Sicilian Cannoli:** Crisp Pastry filled with Sweet Ricotta, Chocolate, and Candied Orange
- **Chocolate-Hazelnut Cake:** Vanilla Cake and Chocolate-Hazelnut Mascarpone Cream dipped in Chocolate 🍓



BEVERAGE

- **Peroni Nastro Azzurro Pilsner**
- **Pinot Grigio, Santa Marina**
- **Chianti, Gabbiano**
- **Prosecco, Villa Sandi**
- **Corbinello, Montegrande**
- **Moscato Fior d'Arancio, Montegrande**
- **Italian Margarita with Limoncello and Tequila**



Fife & Drum Tavern

BEVERAGE

- Hanson Brothers Beer Company
Mmmhops Pale Ale, *Tulsa, OK*



Block & Hans

BEVERAGE

- Orlando Brewing Blonde Ale, *Orlando, FL*
- Goose Island 312 Dry Hopped Urban Wheat Ale,
Chicago, IL
- Lexington Brewing Company Kentucky Bourbon
Barrel Ale, *Lexington, KY*
- Left Hand Brewing Milk Stout,
Longmont, CO
- Dogfish Head 60 Minute IPA,
Milton, DE
- McKenzie's Black Cherry Hard Cider,
West Seneca, NY

Beer Flight also available



Funnel Cake

FOOD

- Mini Funnel Cake topped with Vanilla Ice Cream and
Mixed-berry Sangria Compote 

Hops & Barley

FOOD

- **New England Lobster Roll:** Warm Lobster with fresh Herb Mayonnaise and Griddled Roll
- **New Brunswick Slider:** Slow-braised Beef Brisket "Pot Roast Style" with Horseradish Cream, Crispy Fried Onions on a Potato Roll with Pickled Vegetables on the side
- **Freshly Baked Carrot Cake and Cream Cheese Icing** 🌿 🍷



BEVERAGE

- **North Coast Brewing Co. Blue Star Wheat,** Fort Bragg, CA
- **3 Daughters Brewing A Wake Coffee Blonde Ale,** St. Petersburg, FL
- **Heavy Seas AmeriCannon APA,** Baltimore, MD
- **Angry Orchard Rosé Hard Cider,** Walden, NY
- **Mer Soleil Reserve Chardonnay,** Santa Lucia Highlands
- **Broadside Cabernet Sauvignon,** Paso Robles

Beer Flight also available



Japan

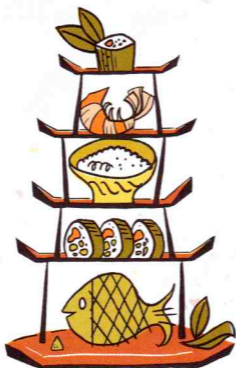
WORLD
SHOWCASE

FOOD

- **Teriyaki Chicken Bun:** Steamed Bun filled with Chicken, Vegetables, and a Sweet Teriyaki Sauce 🍷
- **Frothy Ramen:** Chilled Noodles and Dashi Broth with a Light Foam Topping
- **Spicy Roll:** Spicy Tuna and Salmon Sushi Roll topped with Volcano Sauce

BEVERAGE

- **Kirin Draft Beer**
- **Draft Sake**
- **Nami Sake Cocktail:** Sake, Gin, and Blue Curacao



Morocco

WORLD
SHOWCASE

FOOD

- **NY Strip Steak Green Shermoula Flatbread** with fresh Radish and Tomato Salsa
- **Spicy Hummus Fries** with Cucumber, Tomatoes, Onions, Tzatziki, and Chipotle Sauce 🌱
- **Chocolate Baklava:** Rolled Phyllo Dough with Toasted Almonds and Dark Chocolate Sauce 🌱

BEVERAGE

- **Casa Beer**
- **Laroque Chardonnay, Carcassonne, Languedoc-Roussillon**
- **Red Organic Sangria**
- **Mimosa Royale:** Sparkling Wine and Orange Juice topped with Orange Liqueur



Belgium

NEAR
MOROCCO

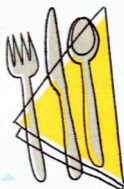
FOOD

- Beer-braised Beef with Smoked Gouda Mashed Potatoes
- Golden Malted® Belgian Waffle with Warm Chocolate Ganache and Whipped Cream 🍷 🍓
- Golden Malted® Belgian Waffle with Berry Compote and Whipped Cream 🍷 🍓

BEVERAGE

- Leffe Blonde Belgian Pale Ale
- St. Bernardus Witbier
- Delirium Red Fruit Beer
- Stella Artois Hard Cidre
- Chilled Coffee featuring Godiva Chocolate Liqueur

Beer Flight also available



BELGIAN WAFFLE



Brazil

BETWEEN
MOROCCO & FRANCE

FOOD

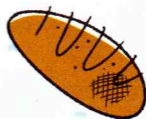
- **Moqueca:** Brazilian Seafood Stew featuring Scallops, Shrimp and White Fish with Coconut-Lime Sauce and Steamed Rice
- **Crispy Pork Belly** with Black Beans, Tomato, and Onions **GF**
- **Pão de Queijo:** Brazilian Cheese Bread **V GF** 🍷 🧀

BEVERAGE

- **M.I.A. Beer Company Barbossa Black Beer,** *Doral, FL*
- **Quinta de Azevedo Vinho Verde,** *Portugal*
- **Quinta do Crasto Douro Tinto,** *Portugal*
- **Frozen Caipirinha** featuring LeBlon Cachaça



MOQUECA



France

WORLD
SHOWCASE

FOOD

- **Fondue Savoyarde:** Fondue of Imported Cheeses and Chardonnay served with Croutons 
- **Croissant aux Escargots:** Escargot Croissant with Garlic and Parsley
- **Boeuf Braisé à la Bordelaise, Pomme Dauphine:** Beef Braised in Cabernet Sauvignon with Red Onions and Puffed Potatoes
- **Crème Brûlée:** Crème Brûlée with House-made Chocolate-Hazelnut Cream   

BEVERAGE



- Kronenbourg Blanc 1664 Pale Lager Draft
- Chardonnay, Maison de France
- Cabernet Sauvignon, Village la Tourelle, *Bordeaux*
- Kir à la Grenade: Sparkling Wine and Monin Pomegranate Syrup
- La Passion Martini Slushy: Vodka, Grey Goose Le Citron, Cranberry, and Passion Fruit Juice



Ireland

NEAR UNITED
KINGDOM

FOOD

- ☐ **Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy**
- ☐ **Warm Irish Cheddar Cheese and Stout Dip with Irish Brown Bread** 
- ☐ **Warm Chocolate Pudding with Irish Cream Liqueur Custard** 

BEVERAGE


- ☐ **Brehon Brewhouse Killanny Red Ale**
- ☐ **Bunratty Meade Honey Wine**
- ☐ **Guinness Baileys Shake**



Canada

WORLD
SHOWCASE

FOOD

- ☐ **Canadian Cheddar and Bacon Soup served with a Pretzel Roll**
- ☐ **"Le Cellier" Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce** 

BEVERAGE

- ☐ **Collective Arts Brewing Saint of Circumstance Citrus Blonde, Hamilton, Ontario**
- ☐ **Château Des Charmes Vidal Icewine, Niagara-on-the-Lake**
- ☐ **Château Des Charmes Merlot, St. David's Bench**



BEVERAGE

FUTURE WORLD EAST

- **Açaí Surprise:** Frozen Wild Berry and Açaí topped with Grey Goose Vodka

SHOWCASE PLAZA

- **Chai-quila:** Iced Chai Tea with Avion Espresso Tequila

THE AMERICAN ADVENTURE

- **Whisky Adventure:** Frozen Lemon with Fireball Cinnamon Whisky

CANADA

- **Citrus Sunrise:** Frozen Orange and Pineapple Juice with Grand Marnier
- **Nitro Cold Brew**



NEAR LE CELLIER
STEAKHOUSE

NEW!

Appleseed Orchard

FOOD at Appleseed Orchard Wine Bar

- **Charcuterie and Cheese Plate** with Burton's Maplewood Farm Applejack Brandy Barrel Aged Maple Syrup

FOOD at Appleseed Orchard Cider Bar

- **Caramel-Apple Popcorn** 🍎



NEW!

NEAR LE CELLIER
STEAKHOUSE

Appleseed Orchard

BEVERAGE at Appleseed Orchard Cider Bar

- **Frozen Apple Pie** (non-alcoholic) 🍎
- **M.I.A. Beer Company Apple Trappe Belgian-Style Tripel Ale**, *Doral, FL*
- **Playalinda Brewing Co. Apple Pie Beer**, *Titusville, FL*
- **Sea Dog Brewing Co. Green Apple Ale**, *Clearwater, FL*
- **Ciderboys Lemon Cello Hard Cider**, *Stevens Point, WI*
- **Collective Arts Brewing Cherry Apple Hard Cider**, *Hamilton, Ontario, Canada*
- **Woodchuck Hard Cider Spiced Apple**, *Middlebury, VT*
- **Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Burton's Maplewood Farm Applejack Brandy Barrel Aged Maple Syrup, and Mini Marshmallows**

Beer and Cider Flights also available

BEVERAGE at Appleseed Orchard Wine Bar

- **Forge Cellars Dry Riesling Classique**, *Seneca Lake*
- **Conundrum Red Blend**, *California*
- **Amavi Cellars Syrah**, *Walla Walla Valley*
- **Tenshøn Rhône Style White Blend**, *Central Coast*
- **Lang & Reed Wine Company Cabernet Franc**, *North Coast*
- **Frog's Leap Zinfandel**, *Napa Valley*
- **Kurt Russell's Gogi Wines Pinot Noir**, *Santa Rita Hills*

Wine Flights also available

Thank You,

TO OUR SPONSORS

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- Adventures by Disney®
- Burton's Maplewood Farm
- AULANI Disney Vacation Club® Villas, Ko Olina, Hawai'i
- Fresh from Florida
- Golden Malted®
- Melissa's Produce
- The Mushroom Council
- Nueske's Applewood Smoked Meats
- Pacifico Striped Bass
- Prop & Peller® Pretzels
- Verlasso® Salmon

Emile's Fromage Montage

New this year, join Remy's brother Emile on a stroll around Epcot® to sample a variety of delicious cheeses, served in inventive ways.

- Get one stamp in this Festival Passport for any one item purchased from the Emile's Fromage Montage menu listed on the following page. Feel free to try five different items, or return to the same location to revisit a favorite.
- After you've collected five stamps, bring the Festival Passport to **Shimmering Sips** for a complimentary cheesecake exclusively offered at the Festival.
- Complete Emile's Fromage Montage at your own pace, in one day or over several days, during this year's Epcot® International Food & Wine Festival.



NEW!

Emile's Fromage Montage



PARTICIPATING MENU ITEMS

Impossible™ Cottage Pie 

Earth Eats

Hosted by Impossible™ Foods

Black Pepper Boursin® Soufflé 

The Cheese Studio

Hosted by Boursin® Cheese

Warm Raclette Swiss Cheese  

NEW! The Alps

Schinkennudeln 

Germany Marketplace

Pão de Queijo   

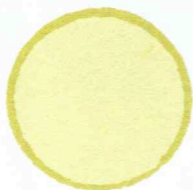
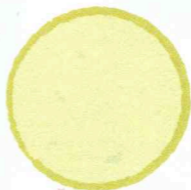
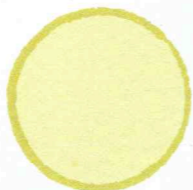
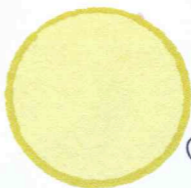
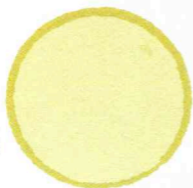
Brazil



**Fromage Montage
Complimentary Cheesecake
Shimmering Sips**

Limit one stamp per item purchased from the Emile's Fromage Montage menu.
Limit one complimentary cheesecake per fully-stamped Festival Passport. While supplies last. Stamped Festival Passport will not be replaced if lost, stolen, destroyed or expired. Festival Passport has no cash value and may not be redeemed for cash in whole or part, is nonrefundable and nontransferable. No photocopies or reproductions accepted. Not valid on previous purchases. Valid only during the 2019 Epcot International Food & Wine Festival. Not valid for Theme Park admission. Taxes included. Offer subject to change without notice.

Fromage Stamps





#TasteEpcot

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