WELCOME

Taste your way around the world with WDWNT’s second annual guide to the Epcot International Food & Wine Festival. Celebrating its 25th year, the festival offers hundreds of treats at over 35 locations throughout Epcot during the 87 days of the festival. Plus there are seminars, concerts and dozens of other activities all themed around learning, tasting and celebrating food and drink from around the world. With so much going on, how do you plan to take advantage of all of the festival has to offer? That’s where our guide comes in!

Sure, you can pick up a festival passport when you arrive at Epcot, but you’ll get the most out of the event when you know the best the festival has to offer, and what you can skip without missing out. And we offer our guide for free because we don’t believe in making you pay for information you can find online (after all, a trip to the festival is expensive enough as it is!).

Our guide doesn’t just offer menus and pretty photos – we’ve got links to FULL reviews of every item at the festival. After all, Instagram-worthy pics of each dish are nice to look at, but they don’t tell you how it tastes -- and isn’t that what Food & Wine is all about? You want to try the most scrumptious snacks, and our reviews will clue you in on what’s as good as it looks, and what’s not worth your time and money.

And don’t forget to visit our festival website at wdwnt.wine for full coverage of everything Food & Wine!

What’s in this Guide:

You’ll find individual pages for each of the nearly 40 booths and locations at the festival, all in alphabetical order to make it easy to find the booth you’re looking for.

On each page, you’ll find:

- A full menu of the food and beverage options available at each booth.
- Prices for each item, as well as photos of many of the booth’s offerings.
- A space for your notes, so you can jot down what you liked, what you
didn’t, and what you want to come back for.

- **For beer**, we list the ABV (alcohol by volume), so you know how strong each beer is. For example, the Schöfferhofer Hefeweizen Pomegranate Beer at Brewer’s Collection is only 2.5% ABV, while the Guinness Foreign Extra Stout from Ireland is 7.5% ABV.

- **For wine**, we list the price per bottle of the wine or spirit, so you know what kind of value you’re getting. In Italy, you’ll pay $5.00 for a glass of Jam Jar Sweet Shiraz that only costs $7.00 (yeah, seven!) a bottle, but at the Festival Center Wine Shop you’ll pay that same $5.00 for a glass of Evolution by Sokol Blosser Pinot Noir that costs $20.00 a bottle.

- **Links to reviews and more**: Deciding what to buy takes more than menus and a few photos. That’s why you’ll find a link on each booth page to our full reviews and photos of every item from every booth.

**More Planning Resources and Information at wdwnt.wine:**

[wdwnt.wine](http://www.wdwnt.com) is our comprehensive site for information on the festival. There you’ll find:

- A list of every booth with full reviews and photos, including photos of the menu boards and of the full booth itself, so you know what to expect at each location.

- The 2019 Food & Wine Cost Calculator: Plan your budget with our handy spreadsheet! It includes every item and its price, so you know just how much you’ll spend on all the goodies you want to try.

- Other festival offerings, including the Eat to the Beat Concert Series, festival-exclusive merchandise, and more.

Plus, we’ll be adding new content throughout the festival to keep you up-to-date on everything that’s happening at Epcot this fall.

Thank you for downloading the WDWNT 2019 Food & Wine Guide! We hope it helps you enjoy this great festival!
2019 MAP

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2  Flavors from Fire
3  Chocolate Experience
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5  Art of Pairing (Cheese, Chocolate, Wine)
6  Appleseed Orchard
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20 Germany
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31 France
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33 Canada
34 Cool Wash
35 Joffrey’s (FW, Canada, America, Odyssey)
36 Shimmering Sips
37 Sunshine Seasons
ACTIVE EATS

FOOD

Loaded Mac ‘n’ Cheese with Nueske’s® Pepper Bacon, Cheddar Cheese, Peppers and Green Onions – $5.25

Fruit and Nut Energy Snack: House-made mixture of Apricots, Almonds, Pecans, Coconut, Puffed Rice, and Chocolate Chips (V) (GF) (KA) – $4.00

Spice-crusted Verlasso® Salmon with UNCLE BEN’S® Quinoa & Ancient Grains Medley, Crushed Avocado, and Sherry Vinegar (GF) – $5.75

BEVERAGES

M.I.A. Beer Company HRD WTR Pineapple Coconut Hard Sparkling Water, Doral, FL (5% ABV) – $4.50

L’Ecole No. 41 Chenin Blanc Old Vines, Columbia Valley, WA ($15/bottle) – $6.00

Evolution by Sokol Blosser Pinot Noir, Willamette Valley, OR ($20/bottle) – $5.00

READ FULL REVIEW @ https://wdwnt.wine/activeeats
AFRICA

FOOD

Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato and Corn Mealie Pap and Kachumbari Slaw – $5.75

Spicy Kenyan Vegan Githeri with White Beans, Pigeon Peas, Curry Rice Pilaf, and Kachumbari Slaw (V) – $4.50

Piri Piri Skewered Shrimp with Citrus-scented Couscous – $6.75

BEVERAGES

Tusker Lager (4.2% ABV) – $4.50

Cederberg Chenin Blanc, South Africa ($15/bottle) – $6.00

Jam Jar Sweet Shiraz, South Africa ($7/bottle) – $5.00

Groot Constantia Pinotage, South Africa ($22/bottle) – $7.00

Wine Flight – $6.50

READ FULL REVIEW @ https://wdwnt.wine/africa
**ALPS**

**BEVERAGES**

- **Domaine CARREL et Fils Eugène Jongieux Blanc** ($12/bottle) – $5.00
- **Cave De La Côte Rosé Gamay**, Romand ($12/bottle) – $7.00
- **René Favre Dôle**, Chamoson ($30/bottle) – $7.00
- **Frozen Rosé** – $9.00
- **Wine Flight** – $6.75

**FOOD**

- **New**
  - **Warm Raclette Swiss Cheese** with Baby Potatoes, Cornichons, and Baguette (V) (KA) – $5.00
  - **Venison Stew** with Crushed Potatoes – $6.00
  - **Blueberry and Almond Frangipane Tart** with Crème Fraîche and Blue Diamond® Almonds (V) (KA) – $4.50

**NOTES**

READ FULL REVIEW @ https://wdwnt.wine/alps
Appleseed Orchard Wine Bar

**Food**

Charcuterie and Cheese Plate featuring Burton's Maplewood Farm Applejack Brandy Barrel Aged Maple Syrup – $6.50

**Beverages**

- **Forge Cellars Dry Riesling Classique**, Seneca Lake ($19/bottle) – $7.00
- **Conundrum Red Blend**, California ($23/bottle) - $6.00
- **Amavi Cellars Syrah**, Walla Walla Valley – $9.00
- **tenshen Rhône Style White Blend**, Central Coast ($20/bottle) – $7.00
- **Lang & Reed Wine Company Cabernet Franc**, North Coast ($27/bottle) – $10.00
- **Frog’s Leap Zinfandel**, Napa Valley ($30/bottle) – $10.00
- **Kurt Russell’s Gogi Wines Pinot Noir**, Santa Rita Hills ($75/bottle), Santa Rita Hills – $16.00
- **Wine Flight 1** – $7.75
- **Wine Flight 2** – $9.50

READ FULL REVIEW @ https://wdwnt.wine/appleseedwinebar
APPLESEED ORCHARD CIDER BAR

FOOD

Caramel-Apple Popcorn (KA) – $10.00

BEVERAGES

- Frozen Apple Pie (non-alcoholic) (KA) – $4.00
- M.I.A. Beer Company Apple Trappe Belgian-Style Tripel Ale, Doral, FL – $4.50
- Playalinda Brewing Co. Apple Pie Beer, Titusville, FL – $4.50
- Sea Dog Brewing Co. Green Apple Ale, Clearwater, FL – $4.50
- Ciderboys Lemon Cello Hard Cider, Stevens Point, WI (5.0% ABV) – $4.50
- Collective Arts Brewing Cherry Apple Hard Cider, Hamilton, Ontario, Canada (5.0% ABV) – $4.50
- Woodchuck Hard Cider Spiced Apple, Middlebury, VT (5.0% ABV) – $4.50
- Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Burton’s Maplewood Farm Applejack Brandy Barrel Aged Syrup and Mini Marshmallows – $11.00

Beer Flight also available – $9.75
Cider Flight also available – $9.75
AUSTRALIA

FOOD

Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion and Snap Peas (GF) – $6.00

Roasted Lamb Chop with Sweet Potato Purée, Bushberry Pea Salad, and Pistachio-Pomegranate Gremolata (GF) – $7.75

Deconstructed Pavlova with Pastry Cream, Citrus-macerated Berries, and Lemon Myrtle Meringue (KA) (GF) (V) – $4.00

BEVERAGES

Coopers Brewery Original Pale Ale (4.5% ABV) – $4.50

Hope Estate “Wollombi Brook” Semillon, Hunter Valley ($12/bottle) – $5.00

Franklin Tate Estates Chardonnay, Margaret River ($16/bottle) – $6.00

3 Rings Shiraz, Barossa Valley ($18/bottle) – $6.00

Wine Flight – $6.25

READ FULL REVIEW @ https://wdwnt.wine/australia
**BELGIUM**

**FOOD**

- **Beer-Braised Beef** with Smoked Gouda Mashed Potatoes – $5.50
- **Belgian Waffle with Warm Chocolate Ganache** and Whipped Cream (V) – $4.25
- **Belgian Waffle with Berry Compote** and Whipped Cream (V) – $4.25

**BEVERAGES**

- **Leffe Blonde Belgian Pale Ale** (6.6% ABV) – $4.50
- **St. Bernardus Witbier** (5.5% abv) – $4.50
- **Stella Artois Hard Cidre** (4.5% abv) – $4.50
- **Beer Flight** – $9.75
- **Chilled Coffee featuring Godiva Chocolate Liqueur** (30 proof, $30/750ml bottle) – $11.00
- **Delirium Red Fruit Beer** (8.0% ABV) – $4.50

**NOTES**

READ FULL REVIEW @ https://wdwnt.wine/belgium
**BEVERAGES**

**Dogfish Head Brewery 60 Minute IPA**, Milton, DE (6.0% ABV) – $9.75  
**Orlando Brewing Blonde Ale**, Orlando, FL (4.7% ABV) – $9.75  
**Goose Island 312 Dry Hopped Urban Wheat Ale**, Chicago, IL (4.2% ABV) – $9.75  
**Left Hand Brewing Milk Stout**, Longmont, CO (6.0% ABV) – $9.75  
**McKenzie’s Black Cherry Hard Cider**, West Seneca, NY (5.0% ABV) – $11.25  
**Lexington Brewing & Distilling Co. Kentucky Bourbon Barrel Ale**, Lexington, KY (8.2% ABV) – $9.75  
**Arendelle Aqua Lemonade** – $13.00  
**Beer Flight** (Orlando Brewing Company Blonde Ale, Goose Island 312 Dry Hopped Urban Wheat Ale, Left Hand Brewing Milk Stout, Dogfish Head 60 Minute IPA) – $10.75
**BRAZIL**

**FOOD**

- **Moqueca**: Brazilian Seafood Stew featuring Scallops, Shrimp, and White Fish with Coconut-Lime Sauce and Steamed Rice – $5.25
- **Crispy Pork Belly** with Black Beans, Tomato, and Onions (GF) – $6.00
- **Pão de Queijo**: Brazilian Cheese Bread (GF) (V) (KA) – $4.50

**BEVERAGES**

- **M.I.A. Beer Company Barbossa Black Beer, Doral, FL** (7.3% abv) – $4.50
- **Quinta de Azevedo Vinho Verde, Portugal** ($11/bottle) – $5.00
- **Quinta do Crasto Duoro Red** ($15/bottle) – $5.00
- **Frozen Caipirinha featuring LeBlon Cachaça** (80 proof, $30/750ml bottle) – $11.00

[READ FULL REVIEW](https://wdwnt.wine/brazil)
BREWER’S COLLECTION

BEVERAGES

**Weihenstephaner Festbier Lager**, Freising (5.8% ABV) – $4.50
**Hacker-Pschorr Hefe Weisse Naturtrüb** (5.5% abv) – $4.50
**Schöfferhofer Hefeweizen Pomegranate Beer** (2.5% abv) – $4.50
**Beer Flight** – $9.75

READ FULL REVIEW @ https://wdwnt.wine/brewerscollection

NOTES
**CANADA**

**BEVERAGES**

- **Collective Arts Brewing Saint of Circumstance Citrus Blonde**, Hamilton, Ontario – $4.50
- **Château des Charmes Vidal Icewine**, Niagara-on-the-Lake ($22/200ml bottle) – $7.00
- **Château des Charmes Merlot**, St. David’s Bench ($26/bottle) – $10.25

**Canadian Cheddar and Bacon Soup** served with a Pretzel Roll – $5.25

**“Le Cellier” Wild Mushroom Beef Filet Mignon** with Truffle-Butter Sauce (GF) – $8.25

[READ FULL REVIEW @ https://wdwnt.wine/canada]
**BEVERAGES**

Florida Orange Groves Winery Sparkling Blueberry Wine, St. Petersburg, FL
($26/bottle) – $10.00

La Crema Pinot Gris, Monterey ($16/bottle) – $6.00

Domaine Saint André de Figuière Rosé, Côtes de Provence ($18/bottle) – $5.00

Alta Vista Estate Malbec, Mendoza ($14/bottle) – $7.00

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**CHEESE STUDIO**

**New**

**Braised Beef “Stroganoff” with Tiny Egg Noodles**
Wild Mushrooms, and Boursin®
Garlic and Fine Herbs Cheese Sauce (KA) – $5.50

**Black Pepper Boursin® Soufflé**
with Fig Marmalade (V) – $5.00

**Maple Bourbon Cheesecake**
with Maple Bourbon Cream, Caramel, and Pecan Crunch (V) – $4.50

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**NOTES**

READ FULL REVIEW @ https://wdwnt.wine/cheesestudio
CHINA

FOOD

Wuxi Spareribs – $6.95

Chicken Dumplings with Chinese Slaw (KA) – $4.95

Mala Chicken and Shrimp Bao Bun – $6.75

Black Pepper Shrimp with Garlic Noodles – $6.75

BEVERAGES

Mango Bubble Tea with Assam Black Tea and Milk (Non-Alcoholic) – $6.95
Jasmine Draft Beer – $5.00
Happy Peach: Peach Liqueur and Dark Rum – $9.25
Kung Fu Punch: Vodka and Triple Sec – $10.00
Byejoel Punch: Chinese Bai Jiu Spirit, Lychee, Coconut and Pineapple Juice – $10.50
Year of the Piggy: Light Rum, Triple Sec, Lychee Syrup, Lime Juice and Sprite® – $11.00
CHOCOLATE EXPERIENCE

BEVERAGES

Banfi Rosa Regale Sparkling Red, Piedmont (7.0% ABV) - $9.86
Ghirardelli® Drinking Chocolate (Non-alcoholic) - $3.28

READ FULL REVIEW @ https://wdwnt.wine/chocolateexperience
CHOCOLATE STUDIO

FOOD

Liquid Nitro Chocolate-Almond Truffle with Warm Whiskey-Caramel (GF) – $5.25

Sweet Dark-Chocolate Raspberry Tart with Whipped Cream (V) – $4.25

BEVERAGES

Twinings® Pumpkin Spice Chai Tea and Chocolate Shake (Non-alcoholic) – $5.00

Twinings® Pumpkin Spice Chai Tea Frozen Cocktail with Caramel Vodka $10.00

Daou Vineyards Cabernet Sauvignon, Paso Robles, CA ($26/bottle) – $7.00

Croft Fine Ruby Port, Portugal ($15/bottle) – $5.00

Twinings® Pumpkin Spice Chai Tea Frozen Cocktail with Caramel Vodka – $11.00

READ FULL REVIEW @ https://wdwnt.wine/chocolatestudio
**COASTAL EATS**

**FOOD**

- **Lump Crab Cake** with Napa Cabbage Slaw and Avocado-Lemongrass Cream – $5.50
- **Baked Shrimp and Scallop Scampi Dip** with Sourdough Baguette – $6.00
- **Pacifico True Striped Bass Tostada** with Slaw and Fire-roasted Tomatillo Sauce – $6.00

**BEVERAGES**

- **NEW - Short’s Brewing Co. Mule Beer**, Elk Rapids, MI
- **A to Z Wineworks Pinot Gris, Oregon** ($15/bottle) – $5.00
- **ROCO Gravel Road Pinot Noir, Oregon** ($25/bottle) – $6.00

READ FULL REVIEW @ https://wdwnt.wine/coastaleats
Cool Wash

**BEVERAGES**

**Assorted Coca-Cola® Slushies** (non-alcoholic) – $6.00

**Coca-Cola® Orange Vanilla** with St. Petersburg Gin – $13.00

READ FULL REVIEW @ https://wdwnt.wine/coolwash

NOTES

New

Best
DONUT BOX

FOOD

Sweet Corn Fritter with Fresno and Red Pepper Jelly (V) – $5.50

Strawberry-dusted Yeast Donut Holes (V) (KA) – $4.00

BEVERAGES

Strawberry Smoothie made with Blue Diamond Almond Breeze Almondmilk® (Non-Alcoholic) – $5.00

Black and White Coffee Cocktail garnished with a Fresh Yeast Donut with Chocolate Espresso Bean Crumbles – $14.00

Central 28 Beer Company Boston Cream Donut Ale, DeBary, FL (5.2% ABV) – $4.50

READ FULL REVIEW @ https://wdwnt.wine/donutbox
EARTH EATS

FOOD

The Impossible™ Burger Slider with Wasabi Cream and spicy Asian Slaw on a Sesame Seed Bun (V) – $5.00

Impossible™ Cottage Pie: IMPOSSIBLE™ Ground Meat with Carrots, Mushrooms, and Peas topped with Mashed Cauliflower, White Beans, and Mozzarella (V) – $5.25

BEVERAGES

NEW suja® organic kombucha green apple – $4.00
NEW suja® organic kombucha pineapple passionfruit – $4.00
NEW suja® organic kombucha ginger lemon – $4.00
suja® organic kombucha Flight also available – $6.00

READ FULL REVIEW @ https://wdwnt.wine/eartheats
FLAVORS FROM FIRE

FOOD

**New**

The Steakhouse Blended Burger: Blended Beef and Mushroom Slider with Brie Cheese Fondu, Arugula, and a Truffle and Blue Cheese Potato Chip on a Brioche Bun – $5.25

Smoked Corned Beef with Crispy Potatoes, Cheese Curds, Pickled Onions, and Beer-Cheese Fondu – $5.25

Charred Chimichurri Skirt Steak on a Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli – $7.00

Chocolate Picante: Dark Chocolate Mousse with Cayenne Pepper, Paprika, and Mango-Lime Compote – $4.00

BEVERAGES

- Bell’s Brewery Porter, Comstock, MI (5.6% ABV) – $4.50
- Edmeades Zinfandel, Mendocino County ($17/bottle) – $5.00
- Swine Brine featuring Jim Beam Bourbon (modified slightly from last year) – $9.50

READ FULL REVIEW @ https://wdwnt.wine/flavorsfromfire
FRANCE

FOOD

Fondue Savoyarde: Fondue of Imported Cheeses and Chardonnay served with Croutons (V) – $5.25

Croissant aux Escargots: Escargot Croissant with Garlic and Parsley – $5.75

Boeuf Braisé à la Bordelaise, Pomme Dauphine: Beef Braised in Cabernet Sauvignon with Red Onions and Puffed Potatoes – $6.50

Crème Brûlée: Crème Brûlée with House-made Chocolate Hazelnut Cream (V) (GF) (KA) – $4.75

BEVERAGES

La Passion Martini Slush: Vodka, Grey Goose Le Citron, Cranberry and Passion Fruit Chardonnay, Maison de France (80 proof, $30/750ml) – $11.00

Cabernet Sauvignon, Village la Tourelle, Bordeaux ($12/bottle) – $6.50

Kir à la Grenade: Sparkling Wine with Monin Pomegranate Syrup – $8.50

Chardonnay, Maison de France ($8/bottle) – $4.50

Kronenbourg Blanc 1664 Pale Lager Draft (5.0% ABV) – $4.50
**Mini Funnel Cake** topped with Vanilla Ice Cream and Mixed-berry Sangria Compote (V)

READ FULL REVIEW @ https://wdwnt.wine/funnelcake
GERMANY

FOOD

Schinkennudeln: Pasta Gratin with Ham, Onions, and Cheese (KA) – $4.25

Roast Bratwurst in a Prop & Peller® Pretzel Roll (KA) – $5.75

Apple Strudel with Vanilla Sauce (V) (KA) – $4.00

BEVERAGES

Weihenstephaner Festbier Lager, Freising (5.8% ABV) (also at Brewer's Collection) – $4.50

August Kesseler R Riesling Kabinett, Rheingau ($16/bottle) – $5.00

J&H Selbach Bernkasteler Kurfürstlay Riesling Kabinett, Mosel ($13/bottle) – $5.00

Selbach-Oster 2014 Zeltinger Sonnenuhr Riesling Spätlese, Mosel ($30/bottle) – $8.00

Villa Wolf Pinot Noir, Pfalz ($20/bottle) – $5.00

Riesling Flight also available – $6.50

READ FULL REVIEW @ https://wdwnt.wine/germany
**FOOD**

**Kalua Pork Slider** with Sweet and Sour DOLE® Pineapple Chutney and Spicy Mayonnaise – $5.25

**Grilled Tuna Tataki** with Seaweed Salad, Pickled Cucumbers, and Wasabi Cream inspired by AULANI Disney Vacation Club® Villas, Ko Olina Hawai‘i – $5.25

**Teriyaki-glazed SPAM® Hash** with Potatoes, Peppers, Onions, and spicy Mayonnaise – $4.25

**Passion Fruit Cheesecake** with Toasted Macadamia Nuts (KA) (GF) (V) – $4.00

**BEVERAGES**

**Maui Brewing Company Bikini Blonde Lager** (5.2% abv) – $4.50

**Florida Orange Groves Sparkling Pineapple Wine**, St. Petersburg, FL ($30/bottle) – $10.00

**AULANI Sunrise**: Vodka, DOLE® Pineapple Juice, and Grenadine – $14.50

READ FULL REVIEW @ https://wdwnt.wine/hawaii
HOPS & BARLEY

FOOD

New England Lobster Roll:
Warm Lobster with fresh Herb Mayonnaise and Griddled Roll – $8.25

New Brunswick Slider:
Slow-braised Beef Brisket “Pot Roast-style” with Horseradish Cream and Crispy Fried Onions on a Potato Roll with Pickled Vegetables on the side – $6.00

Freshly Baked Carrot Cake
and Cream Cheese Icing (V) (KA) – $4.25

BEVERAGES

North Coast Bewing Co. Blue Star Wheat, Fort Bragg, CA (4.5% abv) – $4.50
3 Daughters Brewing A Wake Coffee Blonde Ale, St. Petersburg, FL (5% abv) – $4.50
Heavy Seas AmeriCannon APA, Baltimore, MD (5.75% abv) – $4.50
Beer Flight – $9.75
Angry Orchard Rosé Hard Cider, Walden, NY (5.5% abv) – $4.50
Mer Soleil Reserve Chardonnay, Santa Lucia Highlands ($30/bottle) – $6.00
Broadside Cabernet Sauvignon, Paso Robles ($15/bottle) – $5.00

READ FULL REVIEW @ https://wdwnt.wine/hopsbarley
India

Food

Warm Indian Bread with Pickled Garlic, Mango Salsa, and Coriander Pesto Dips (V) (KA) – $4.75

Madras Red Curry with Roasted Cauliflower, Baby Carrots, Chickpeas, and UNCLE BEN’S® Basmati Rice (V) (GF) – $5.00

Korma Chicken with Cucumber Tomato Salad, Almonds, Cashews, and Warm Naan Bread – $5.25

Beverages

Mango Lassi (Non-alcoholic) – $5.00

Godfather Lager (4.5% abv) – $4.50

Sula Chenin Blanc, Nashik ($12/bottle) – $5.00

Sula Shiraz, Nashik ($15/bottle) – $5.00

Mango Lassi with Sōmrus Indian Cream Liqueur (27 proof, $20/750ml bottle) – $11.00

READ FULL REVIEW @ https://wdwnt.wine/india
IRELAND

FOOD

Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy – $5.50

Warm Irish Cheddar and Stout Dip with Irish Brown Bread (V) – $5.00

Warm Chocolate Pudding with Irish Cream Liqueur Custard (V) – $4.25

BEVERAGES

Brehon Brewhouse Killanny Red Ale (4.5% ABV) – $4.50

Bunratty Meade Honey Wine ($19/bottle) – $6.00

Guinness Bailey’s Shake (4.2% ABV), ($18/bottle) – $11.00

NOTES

Guinness Bailey’s Shake

READ FULL REVIEW @ https://wdwnt.wine/ireland
ISLANDS OF THE CARIBBEAN

FOOD

Ropa Vieja Empanada with Tomato Aioli – $5.25

Jerk-spiced Chicken Lollipop with Roasted Sweet Plantain Salad and Mango Chutney Yogurt – $5.50

Quesito: Puff Pastry with Sweetened Cream Cheese and Guava Sauce (Vegetarian) – $3.75

BEVERAGES

Red Stripe Lager (4.7% abv) – $4.25

Caribbean White Sangria – $5.00

Frozen Mojito – $9.50

READ FULL REVIEW @ https://wdwnt.wine/islandsofthecaribbean
ITALY

FOOD

New
Ravioli Carbonara: Parmesan and Pecorino Ravioli, Egg Yolk, Cream, and Bacon – $7.25

New
Costine di Maiale: Balsamic-glazed and Oven-roasted Pork Ribs – $8.00

New
Pollo: Crispy Chicken with Marinara Sauce (KA) – $6.00

New
Traditional Sicilian Cannoli: Crisp Pastry filled with Sweet Ricotta, Chocolate, and Candied Orange – $4.25

New
Chocolate-Hazelnut Cake: Vanilla Cake and Chocolate-Hazelnut Mascarpone Cream dipped in Chocolate (KA) – $4.25

BEVERAGES

Peroni Nastro Azzurro Pilsner (5.1% ABV) – $5.50

Pinot Grigio, Santa Marina ($6/bottle) – $9.00

Chianti, Gabbiano ($7/bottle) – $9.00

Villa Sandi Prosecco ($16/bottle) – $10.00

Corbinello, Montegrande ($15/bottle) – $10.00

Moscato Fior d’Arancio, Montegrande ($18/bottle) – $10.00

Frozen Margarita with Limoncello and Tequila – $10.00

READ FULL REVIEW @ https://wdwnt.wine/italy
JAPAN

FOOD

**Teriyaki Chicken Bun:** Steamed Bun filled with Chicken, Vegetables, and a Sweet Teriyaki Sauce (KA) – $5.75

**Frothy Ramen:** Chilled Noodles and Dashi Broth with a Light Foam topping – $6.00

**Spicy Roll:** Spicy Tuna and Salmon Sushi Roll topped with Volcano Sauce – $5.75

BEVERAGES

- **Kirin Ichiban Lager** (5% ABV) – $4.25
- **Draft Sake** – $8.00
- **Nami Sake Cocktail:** Sake, Gin and Blue Curacao – $8.50

READ FULL REVIEW @ https://wdwnt.wine/japan
**MEXICO**

**FOOD**

- **Taco de Puerco**: Shredded Pork Belly on a Corn Tortilla with Salsa Verde – $6.50
- **Tostada de Carne**: Braised Beef on a Corn Tostada with Mole Oaxaqueño and Chicharrón Dust – $6.95
- **Capirotada de Chocolate**: Chocolate Bread Pudding served with Chocolate Abuelita Crème Anglaise – $4.75

**BEVERAGES**

- **NEW Cerveza Por Favor**: Mexican Craft Beer served with a Liqueur Floater – $5.00
- **NEW Mexican Sangria**: Red Wine, Blackcurrant Liqueur, Citrus Juices, Strawberry Purée, and a hint of Rum – $9.50
- **NEW 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 – $10.75
- **NEW 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 – $11.25

READ FULL REVIEW @ https://wdwnt.wine/mexico
MOROCCO

FOOD

**New**

**NY Strip Steak Green Shermoula Flatbread** with fresh Radish and Tomato Salsa – $9.00

**Spicy Hummus Fries** with Cucumber, Tomatoes, Onions, Tzatziki, and Chipotle Sauce – $8.00

**Chocolate Baklava**: Rolled Phyllo Dough with Toasted Almonds and Dark Chocolate Sauce – $4.50

BEVERAGES

**Casa Pale Lager** (5% ABV) – $4.50

**NEW Laroque Chardonnay**, Carcassonne, Languedoc-Roussillon ($12/bottle) – $6.00

**Mimosa Royale**: Sparkling Wine and Orange Juice topped with Orange Liqueur – $9.00

**Red Organic Sangria** – $7.00

READ FULL REVIEW @ https://wdwnt.wine/morocco
REFRESHMENT OUTPOST

FOOD

**New**

**Nigerian Meat Pie** – $5.49

**New**

**No Worries Panna Cotta**: Raspberry, Papaya, and Mango Panna Cotta with a Cookie Crumble Base topped with a Lion King White Chocolate (KA) – $4.49

BEVERAGES

**Savannah Smoothie**: Coconut Milk, Agave, and Amarula Cream Liqueur – $11.25

READ FULL REVIEW @ https://wdwnt.wine/refreshmentoutpost
**REFRESHMENT PORT**

**FOOD**

- **New**
  - **Duck Confit Poutine** with Fig Demi Sauce and Brie Cheese Fondue – $8.49

- **New**
  - **Barbecue Bloody Mary** with Smoked Garlic Sausage and House-made Pickle Skewer served with a Mustard and Barbecue Rub Rim – $16.00

**BEVERAGES**

- **DOLE Whip® Pineapple Soft-serve** with Bacardi Coconut Rum – $10.25

- **Dragon Berry Refresher** featuring Bacardi Dragon Berry Rum – $11.75

- **Barbecue Bloody Mary** with Smoked Garlic Sausage and House-made Pickle Skewer served with a Mustard and Barbecue Rub Rim – $16.00
SHIMMERING SIPs MIMOSA BAR

FOOD

Best

Banana Almond Soft-serve Sundae made with Blue Diamond Almond Breeze® Almondmilk, fresh Berries, and Chocolate Almond Streusel (V) (KA) – $4.25

New

Cheesecake Trio: Raspberry, Chocolate, and New York-style Cheesecake Bites (V) (KA) – $5.00

New

Shimmering Strawberry Soft-serve in a Waffle Cone (V) (KA) – $5.25

BEVERAGES

Tropical Mimosa with Sparkling Wine and Passion Fruit, Orange, and Guava Juices – $6.00

Key Lime Mimosa with Key Lime Sparkling Wine and Cranberry Juice – $6.00

Blood Orange Mimosa with Sparkling Wine and Blood Orange Juice – $6.00

Frozen Mimosa featuring White Claw Lime Hard Seltzer – $6.00

Moët & Chandon Imperial Brut, Champagne ($45/bottle) – $17.00

Dom Pérignon Brut, Champagne ($165/bottle) – $32.00

Veuve Clicquot Brut Rosé, Champagne ($64/bottle) – $21.00

Mimosa Flight – $13.00

READ FULL REVIEW @ https://wdwnt.wine/shimmeringsips
**Spain**

**Food**

**Charcuterie in a Cone** with imported Spanish Meats, Cheeses and Olives with an Herb Vinaigrette – $6.50

**Spanish-style Paella** with Chorizo and Roasted Chicken – $5.25

**Seafood Salad** with Shrimp, Bay Scallops, Mussels, Extra Virgin Olive Oil, White Balsamic Vinegar and Smoked Paprika (GF) – $6.00

**Beverages**

**Lagar de Bouza Albariño, Rías Baixas** ($15/bottle) – $5.00

**Casa Castillo Monastrell, Jumilla** ($12/bottle) – $5.00

**Espelt Garnacha Old Vines, Catalonia** ($11/bottle) – $5.00

**Wine Flight** – $5.50
**Vanilla Gelato Sundae** with GHIRARDELLI® Hot Fudge or Caramel Drizzle, Whipped Cream and Sprinkles (V) – $5.99
THAILAND

FOOD

Marinated Chicken with Peanut Sauce and Stir-fried Vegetables – $5.00

Shrimp and Cold Noodle Salad – $5.25

Red Hot Spicy Thai Curry Beef with Steamed Rice – $5.50

BEVERAGES

Singha Lager (5% abv) – $4.25

Maison Willm Gewürztraminer, Alsace ($14/bottle) – $6.00
**WINE AND DINE STUDIO**

**FOOD**

- **Seared Scallops**, Truffled Celery Root Purée, Brussels Sprouts, and Wild Mushrooms – $6.25
- **Butternut Squash Ravioli** with Brown Butter Vinaigrette, Parmesan, and Pumpkin Seeds (V) (KA) – $4.50
- **Trio of Artisan Cheese (V)**: Gorgonzola with Cow and Sheep’s Milk, Artigiano Aged Balsamic & Cipolline Onion, Italico – $5.50

**BEVERAGES**

- **Reata Chardonnay, Sonoma Coast** ($20/bottle) – $6.00
- **Rainstorm Silver Linings Pinot Noir Rosé, Oregon** ($17/bottle) – $5.00
- **Spellbound Petite Sirah, California** ($13/bottle) – $6.00

**NOTES**

**Artist Palette of Wine and Cheese**: Trio of Artisan Cheese paired with Reata Chardonnay, Rainstorm Silver Linings Pinot Noir Rosé, and Spellbound Petite Sirah – $11.25
EAT TO THE BEAT

Shows perform nightly at 5:30 PM, 6:45 PM, and 8:00 PM Sundays-Thursdays, and 6:30 PM, 7:45 PM and 9:00 PM Fridays & Saturdays at the America Gardens Theater.

August 29-31: Plain White T’s
September 1-2: *NEW* Sawyer Brown
September 3-4: MercyMe
September 5-6: *NEW* Grace Kelly
September 7-8: *NEW* Zach Williams
September 9-10: *NEW* Lauren Daigle
September 11-12: *NEW* Jimmie Allen
September 13-15: Tiffany
September 16-17: Smash Mouth
September 18-19: Everclear
September 20-22: STARSHIP ft Mickey Thomas
September 23-24: Postmodern Jukebox
September 25-26: Blue October
September 27-29: Mark Wills
September 30-October 2: Sugar Ray
October 3-4: Taylor Dayne
October 5-6: *NEW* INDIA
October 7-9: 98*
October 10-11: *NEW* Boyce Avenue
October 12-13: *NEW* Southern Avenue
October 14-15: Kenny G

October 16-17: 38 Special
October 18-20: Baha Men
October 21-22: Billy Ocean
October 23-25: Sheila E.
October 26-27: High Valley
October 28-30: Hanson
October 31-November 1: Sheena Easton
November 2-3: *NEW* Kris Allen
November 4-6: Boyz II Men
November 7-8: The Hooters
November 9-11: Big Bad Voodoo Daddy
November 12-14: *NEW* Joey Fatone and Friends, featuring Chris Kirkpatrick and Ryan Cabrera
November 15-16: *NEW* BBMak
November 17-18: *NEW* Spanish Harlem Orchestra
November 19: *NEW* DCappella
2019 EAT TO THE BEAT DINING PACKAGES

You can enjoy a meal at one of Epcot’s many restaurants and get a reserved ticket to a same-day performance with the Eat to the Beat Dining Package!

Packages include a buffet or family-style dining for breakfast, or a buffet or family-style dining or an appetizer, entree, and dessert with a non-alcoholic beverage for lunch and dinner. Each package purchased includes a reserved seat at an Eat to the Beat concert the same day as the dining reservation.

For those using the Disney Dining Plan, please know that each package requires two table-service entitlements per person for Disney Dining and Disney Deluxe Dining plans.

**Biergarten Restaurant**  
*Germany Pavilion*  
Lunch: $55 for adults; $31 for kids  
Dinner: $55 for adults; $31 for kids

**Chefs de France | France Pavilion**  
Lunch: $61 for adults; $17 for kids  
Dinner: $70 for adults; $22 for kids

**Coral Reef Restaurant | The Seas Pavilion**  
Lunch: $69 for adults; $22 for kids  
Dinner: $69 for adults; $22 for kids

**The Garden Grill Restaurant**  
*The Land Pavilion*  
Breakfast: $49 for adults; $30 for kids  
Lunch: $63 for adults; $38 for kids  
Dinner: $63 for adults; $38 for kids

**La Hacienda de San Angel**  
*Mexico Pavilion*  
Dinner: $82 for adults; $23 for kids

**Nine Dragons Restaurant**  
*China Pavilion*  
Lunch: $52 for adults; $17 for kids  
Dinner: $60 for adults; $19 for kids

**Restaurant Marrakesh**  
*Morocco Pavilion*  
Lunch: $52 for adults; $19 for kids  
Dinner: $63 for adults; $19 for kids

**Rose & Crown Pub & Dining Room**  
*United Kingdom Pavilion*  
Lunch: $57 for adults; $22 for kids  
Dinner: $57 for adults; $22 for kids

**San Angel Inn Restaurante**  
*Mexico Pavilion*  
Dinner: $82 for adults; $23 for kids

**Spice Road Table | Morocco Pavilion**  
Lunch: $52 for adults; $19 for kids  
Dinner: $63 for adults; $19 for kids

**Teppan Edo | Japan Pavilion**  
Lunch: $68 for adults; $19 for kids  
Dinner: $78 for adults; $22 for kids

**Tokyo Dining | Japan Pavilion**  
Lunch: $68 for adults; $19 for kids  
Dinner: $78 for adults; $22 for kids

**Tutto Italia Ristorante**  
*Italy Pavilion*  
Lunch: $64 for adults; $22 for kids  
Dinner: $70 for adults; $25 for kids

**Via Napoli Ristorante e Pizzeria**  
*Italy Pavilion*  
Lunch: $54 for adults; $20 for kids  
Dinner: $57 for adults; $24 for kids
FOOD & BEVERAGE PAIRINGS

Taste a match made in culinary heaven during a 45-minute session led by industry pros during at the 2019 Epcot International Food & Wine Festival. Best part? Attendees get to sample the dish and beverage pairing created during the demonstration!

Located at the World ShowPlace Events Pavilion – between United Kingdom and Canada, select Sundays, Mondays, Thursdays, Fridays and Saturdays at 2:30 PM. The price is $29 per Guest, plus tax. Please note: Epcot admission is not included with the event ticket, but is required. Alcoholic beverages will only be served to Guests 21 years of age and older. All events are subject to change or cancellation without notice.

THURSDAY, AUGUST 29, 2019
2:30PM/Fish* & Wine
Bob Getchell
The BOATHOUSE®, Disney Springs™
David Baricevic, Beverage Presenter
King Estate Winery, Eugene, OR

FRIDAY, AUGUST 30, 2019
2:30 PM/Beef & Wine
Glenn O’Brien
Disney’s Fort Wilderness Resort & Campground
Paul Dietz, Beverage Presenter
Craft & Estate, France

SATURDAY, AUGUST 31, 2019
2:30PM/Seafood & Wine
Katie Gross
Be Our Guest Restaurant, Magic Kingdom® Park
Andrea McBride, Owner McBride Sisters Winery, Oakland, CA

SUNDAY, SEPTEMBER 1, 2019
2:30PM/Pork & Wine
Kimi Holt
Sanaa, Animal Kingdom Villas - Kidani Village
Antoine Collet, Beverage Presenter

Maison Louis Jadot, France
MONDAY, SEPTEMBER 2, 2019
2:30 PM/Venison & Wine
Tony Marotta
Akershus Royal Banquet Hall, Epcot®
Missi Holle, Beverage Presenter
St. Francis Winery, Santa Rosa, CA

THURSDAY, SEPTEMBER 5, 2019
2:30 PM/Chicken & Beer
John C. Prieto
California Grill, Disney’s Contemporary Resort
David Nieuwoudt, Owner
Cederberg Winery & Brewery, South Africa

FRIDAY, SEPTEMBER 6, 2019
2:30 PM/Pasta & Wine
Scott Paul
BelGioioso® Cheese, Green Bay, WI
Sharron McCarthy, Beverage Presenter
Banfi Vintners

SATURDAY, SEPTEMBER 7, 2019
2:30 PM/Scallop & Wine
Andrea Robinson M.S. & John Robinson
Master Sommelier & Culinary Expert, The ONE
**FOOD & BEVERAGE PAIRINGS**

**SUNDAY, SEPTEMBER 8, 2019**

**2:30 PM / Shrimp & Wine**
Andrea Robinson M.S. & John Robinson
Master Sommelier & Culinary Expert, The ONE
Stemware, Saint Helena, CA

**SUNDAY, SEPTEMBER 15, 2019**

**2:30 PM / Seafood & Wine**
Brad Scholten
The Crystal Palace, Magic Kingdom® Park
Ken Clark, Beverage Presenter
Pernod-Ricard

**MONDAY, SEPTEMBER 9, 2019**

**2:30 PM / Veal & Wine**
Jose Camey
Boca, Winter Park, FL
Alberto Moro, Owner
Emilio Moro, Ribera del Duero, Spain

**MONDAY, SEPTEMBER 16, 2019**

**2:30 PM / Pastry & Champagne**
Crystal Saunders
Epcot® Central Bakery
Chuck Richards, Beverage Presenter
Champagne Taittinger, France

**THURSDAY, SEPTEMBER 12, 2019**

**2:30 PM / Lamb & Wine**
Denny Roach
Disney’s Saratoga Springs Resort & Spa
Kim Braddock, Beverage Presenter
Foley Family Wines, California

**THURSDAY, SEPTEMBER 19, 2019**

**2:30 PM / Fish & Wine**
Shaun O’Neale
Shaun O’Neale Group, LLC, Las Vegas, NV
Kim Crawford, Beverage Presenter
Loveblock Wines, New Zealand

**FRIDAY, SEPTEMBER 13, 2019**

**2:30 PM / Beef & Spirit**
Charlie Restivo
The Edison, Disney Springs™

**FRIDAY, SEPTEMBER 20, 2019**

**2:30 PM / Vegan & Wine**
Brad Kilgore
Alter, Kaido, Ember & Brava, Miami, FL
Michael Jordan, Master Sommelier
Siduri Winery, Santa Rosa, CA

**SATURDAY, SEPTEMBER 14, 2019**

**2:30 PM / Scallop & Wine**
Jennifer Denlinger
Valencia College, Poinciana, FL
Edwin Oliveri, Beverage Presenter
Graham Beck Enterprises

**SATURDAY, SEPTEMBER 21, 2019**

**2:30 PM / Chicken & Wine**
Jehangir Mehta
Graffiti, New York, NY
Ana Balbo, Owner, Winemaker
Susana Balbo Winery, Agrelo, Mendoza

**SUNDAY, SEPTEMBER 22, 2019**

**2:30 PM / Seafood & Wine**
Brad Scholten
The Crystal Palace, Magic Kingdom® Park
Ken Clark, Beverage Presenter
Pernod-Ricard
FOOD & BEVERAGE PAIRINGS

MONDAY, SEPTEMBER 23, 2019
2:30 PM / Vegetarian & Wine
Brad Farmerie  
Saxon and Parole, New York, NY  
Marcello Palazzi, Beverage Presenter  
Leonardo LoCascio Selections, Italy

THURSDAY, SEPTEMBER 26, 2019
2:30 PM / Veal & Wine
Aaron Brown  
Garden Grill Restaurant, Epcot®  
Alexandra Marshall, Beverage Presenter  
J. Lohr Wines, San Jose, CA

FRIDAY, SEPTEMBER 27, 2019
2:30 PM / Lamb & Spirit
Robert Irvine  
Food Network’s Restaurant: Impossible  
Boardroom Spirits Distillery, Landsdale, PA

SUNDAY, SEPTEMBER 29, 2019
2:30 PM / Beef & Wine
Faithy Harris-Dowdell  
Yak & Yeti™ Restaurant, Animal Kingdom®  
Andrew Broden, Beverage Presenter  
Michael and David Winery, Lodi, CA

MONDAY, SEPTEMBER 30, 2019
2:30 PM / Lamb & Wine
Bayron Sagastume  
The Crystal Palace, Magic Kingdom® Park  
Justin Molis, Beverage Presenter  
Marietta, Geyserville, CA

THURSDAY, OCTOBER 3, 2019
2:30 PM / Game Meat & Wine
Justin Wangler, Meagan Reister, Beverage Presenter  
Jackson Family Wines, Fulton, CA

FRIDAY, OCTOBER 4, 2019
2:30 PM / Pork & Wine
Jet Tila  
Team Tila Corp., Los Angeles, CA  
Sara Brewer, Beverage Presenter  
Buena Vista Winery, Sonoma, CA

SUNDAY, OCTOBER 6, 2019
2:30 PM / Vegetarian & Wine
Claudia Sandoval  
Claudia’s Cocina, San Diego, CA  
Barbara Selbach, Proprietor  
Selbach-Oster Wines, Germany

MONDAY, OCTOBER 7, 2019
2:30 PM / Seafood (Shrimp) & Wine
Brian & Shanna O’Hea  
The Kennebunk Inn, Kennebunk, ME  
John Lowe, Brand Ambassador  
Treasury Wine Estates, Napa, CA

THURSDAY, OCTOBER 10, 2019
2:30 PM / Pork & Wine
Paula DaSilva  
The Ritz-Carlton, Fort Lauderdale, FL  
Spencer Shull, Greer Shull, Family Representatives  
Fess Parker Winery, Los Olivos, CA
FOOD & BEVERAGE PAIRINGS

FRIDAY, OCTOBER 11, 2019
2:30 PM / Fish & Wine
Steven Meese
Michelin Starred Chef & Host of “Beyond the Plate” (Netflix 2020)
Spencer Shull, Greer Shull, Family Representatives
Fess Parker Winery, Los Olivos, CA

SUNDAY, OCTOBER 13, 2019
2:30 PM / Game Meat & Wine
Alex Seidel
Fruition & Mercantile, Denver, CO
Alessio Inama, Owner
Azienda Agricola Inama, Napa, CA

MONDAY, OCTOBER 14, 2019
2:30 PM / Pastry & Wine
Joe Murphy
Dean & DeLuca, New York, NY
Sara Ryan, Beverage Presenter
Cape Classics

THURSDAY, OCTOBER 17, 2019
2:30 PM / Fish & Wine
Pam Smith, RDN
President of P.S. Flavor!™, Author, & Festival Host
David Munksgard, Winemaker
Iron Horse Vineyards, Sebastopol, CA

FRIDAY, OCTOBER 18, 2019
2:30 PM / Beef & Bourbon
Ronald Haubner
Garden Grill Restaurant, Epcot®
Luis Gonzalez, Beverage Presenter
Old Elk Distillery, Fort Collins, CO

SUNDAY, OCTOBER 20, 2019
2:30 PM / Pastry & Wine
Jason Stricker
Epcot® Central Bakery
Luigi Coppo, Owner
Coppo Winery, Canello, Asti

MONDAY, OCTOBER 21, 2019
2:30 PM / Fish* & Wine
Jennifer Bushman, Ft. Verlasso® Salmon Route to Market, Mill Valley, CA
Norie Chinea, Beverage Presenter
Champagne Laurent Perrier, Champagne, France

THURSDAY, OCTOBER 24, 2019
2:30 PM / Game Meat & Wine
Michael Tiva
Wolfgang Puck Bar & Grille, Disney Springs™
Amanda McEwan, Beverage Presenter
Landmark Vineyards, Kenwood, CA
CHEESE SEMINARS

Discover a few delicious cheese-paring secrets from some world-class fromagers at the 2018 Epcot International Food & Wine Festival! During each 90-minute seminar, guest cheesemakers will explain the major aromas, textures and flavor levels of popular cheeses—from Asiago to Zamorano. Attendees can sample artisanal selections paired with complementary wines, craft beers and other beverages while learning about the distinct nature of each featured region.

Please note: advanced reservations are highly recommended, as this event fills up quickly. Epcot admission is not included with the event ticket. Alcohol will only be served to Guests 21 years of age and older with valid ID. All events, hosts, offerings, menus and services are subject to restrictions, change or cancellation without notice. No refunds given for any such changes or cancellations.

FRIDAY, AUGUST 30, 2019
12:30 PM/Pastry
Alicia Sherrill
Disney’s Animal Kingdom Lodge

SATURDAY, AUGUST 31, 2019
12:30 PM/Vegetarian
Nanor Harboyan, Featuring the National Watermelon Promotion Board
California Grill, Disney’s Contemporary Resort

FRIDAY, SEPTEMBER 6, 2019
12:30 PM/Pastry
Vincenzo Vaccaro
Italy Pavilion, Epcot®

SATURDAY, SEPTEMBER 7, 2019
12:30 PM/Beef
Scott PaulBel
Gioioso® Cheese, Green Bay, WI

FRIDAY, SEPTEMBER 13, 2019
12:30 PM/Chicken
Pam Smith, RDNPresident of P.S. Flavor™, Author, and Festival Host

SATURDAY, SEPTEMBER 14, 2019
12:30 PM/Seafood(Shrimp)
Sean Miller, ft. the National Watermelon Promotion Board
Trail’s End Restaurant, Disney’s Fort Wilderness Resort & Campground

FRIDAY, SEPTEMBER 20, 2019
12:30 PM/ Pastry
Keegan Gerhard
D Bar Restaurants, Denver, CO

FRIDAY, SEPTEMBER 27, 2019
12:30 PM/ Shrimp
Allen Susser
Chef Allen’s Consulting, Hollywood, FL

FRIDAY, OCTOBER 4, 2019
12:30 PM/ Vegetarian
Mette Dahlgaard
JensenGemyse at Nimb Hotel, Copenhagen, Denmark

FRIDAY, OCTOBER 11, 2019
12:30 PM/ Pastry
Richard Capizzi
Lincoln Ristorante, New York, NY
CULINARY DEMONSTRATIONS

Hone your culinary expertise at seminars led by the epicurean elite during the 2019 Epcot International Food & Wine Festival. Located in the World ShowPlace Events Pavilion, select Fridays and Saturdays at 12:30 PM. The price is $19 per Guest, plus tax.

FRIDAY, AUGUST 30, 2019
12:30 PM/Pastry
Alicia Sherrill
Disney’s Animal Kingdom Lodge

SATURDAY, AUGUST 31, 2019
12:30 PM/Vegetarian
Nanor Harboyan, Featuring the National Watermelon Promotion Board
California Grill, Disney’s Contemporary Resort

FRIDAY, SEPTEMBER 6, 2019
12:30 PM/Pastry
Vincenzo Vaccaro
Italy Pavilion, Epcot

SATURDAY, SEPTEMBER 7, 2019
12:30 PM/Beef
Scott Paul
Bel Gioioso® Cheese, Green Bay, WI

FRIDAY, SEPTEMBER 13, 2019
12:30 PM/Chicken
Pam Smith, RDN
President of P.S. Flavor™, Author, Festival Host

SATURDAY, SEPTEMBER 14, 2019
12:30 PM/Seafood(Shrimp)
Sean Miller, Ft the National Watermelon Promotion Board
Trail’s End Restaurant, Disney’s Fort Wilderness

FRIDAY, SEPTEMBER 20, 2019
12:30 PM/ Pastry
Keegan Gerhard
D Bar Restaurants, Denver, CO

FRIDAY, SEPTEMBER 27, 2019
12:30 PM/ Shrimp
Allen Susser
Chef Allen’s Consulting, Hollywood, FL

FRIDAY, OCTOBER 4, 2019
12:30 PM/ Pastry
Mette Dahlgaard
JensenGemyse at Nimb Hotel, Copenhagen, Denmark

FRIDAY, OCTOBER 11, 2019
12:30 PM/ Pastry
Richard Capizzi
Lincoln Ristorante, New York, NY

FRIDAY, OCTOBER 18,2019
12:30 PM/Pork
Candie Stone, Featuring Boursin® Cheese
Cinderella’s Royal Table, Magic Kingdom® Park

FRIDAY, OCTOBER 25, 2019
12:30 PM/Chicken & Shellfish
Ken Kamimura
Japan Pavilion, Epcot®
CULINARY DEMONSTRATIONS

SATURDAY, OCTOBER 26, 2019
12:30 PM/Pastry
Crystal Saunders, Featuring Burton’s Maple Syrup
Epcot® Central Bakery

FRIDAY, NOVEMBER 1, 2019
12:30 PM/Beef
Ashley Coggins & Jessica Tantalo
East End Market, Orlando, FL

SATURDAY, NOVEMBER 2, 2019
12:30 PM/Pork
Denny Roach, Featuring Boursin® Cheese
Disney’s Saratoga Springs Resort & Spa

FRIDAY, NOVEMBER 8, 2019
12:30 PM/Shrimp
Anthony Lamas
Seviche, Louisville, KY

FRIDAY, NOVEMBER 15, 2019
12:30 PM/Beef
Samad Benzari
Morocco Pavilion, Epcot®

SATURDAY, NOVEMBER 16, 2019
12:30 PM/Pastry
Valarie Enters
Golden Oak at Walt Disney World® Resort
MERCHANDISE

No trip to Walt Disney World is complete without souvenirs, and the Food & Wine Festival is no exception. Each year, Disney releases a variety of Festival merchandise that guests can take home to relive, and even recreate, their Food & Wine experiences. Merchandise ranges from spirit jerseys and mouse ears to kitchenwares like salt and pepper shakers, wines glasses and aprons.

New merchandise for 2019 includes shirts, mugs, wine glasses, festival plates and more. Annual Passholders can purchase exclusive merchandise like shirts, pins, hats, plates, and more.

Festival merchandise is available in Epcot at Port of Entry, Mouse Gear, and kiosks throughout World Showcase.
ANNUAL PASSHOLDER EXCLUSIVE