

# Special Thanks

Presenting Sponsor



## Festival Participants

Driscoll's® Only The Finest Berries™  
Ghirardelli® Chocolate Company  
Ocean Spray® Craisins® Brand Dried Cranberries  
The Scottish Government & VisitScotland

BabyCakes NYC™ Barry Callebaut Cardinal All Natural CherryMan® Farm to Market Maraschino™ California Olive Ranch™ Chocolate Accents Chefwear® Culco Cutlery® Dannon® Oikos® Disney Vacation Club® Dole® Douce France Bakery Fresh From Florida™ Gardenin™ Gourmet Foods International Guylian® Belgian Chocolate Truffles Jaffrey's Coffee & Tea Company®	Kerrygold® Butters and Cheeses Imported from Ireland Melissa's® World Variety Produce Minus 8 Vinegars & Verjus National Watermelon Promotion Board® Nielsen-Massey® Fine Vanillas & Flavors Olivia's Creations® POSH Salt® Slow Living Radio Stark USA Maker of Werther's® Original Caramels Dole® Tabasco® Thermodor Twining's Premium Tea® Valrhona Walgreens Wholesome Sweeteners®
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## Upcoming Events

Make plans now for these exciting  
Walt Disney World® events:

**Holidays Around the World at Epcot®**  
November 29-December 30, 2013

**Epcot® International Flower & Garden Festival**  
March 5-May 18, 2014

**Epcot® International Food & Wine Festival**  
select days from September - November 2014



Scan the QR code to get more Food & Wine Festival information.

©Disney



# International Marketplaces 11:00am-Park Close

- 1 Terra**  
Trick 'n' Chick'n Curry with Basmati Rice featuring Gardenin™ Chick'n Breast, Chick Colorado with House-made Chips and Cashew Cheese  
La Bonne Vie Triple Chocolate Brie served with Apricot Jam, Wyrngard Goat's Gouda with Craisins® Bread; Once Upon a Vine's: The Lost Slipper Sauvignon Blanc, The Fairest Chardonnay, A Charming Pinot, The Big Bad Red Blend
- 2 Brazil**  
Seared Scallop with Ragout of Tomatoes, Peppers and Hearts of Palm; Crispy Pork Belly with Black Beans, Onions, Avocado and Cilantro; Kaiser Brewery, Kingu Black Beer, Carnaval Mascato Sparkling White Wine, Frozen Capirinha featuring LeBon Cacocha
- 3 Argentina**  
Beef Empanada; Grilled Beef Skewer with Chimichurri Sauce and Bonito Puree; Terrazas Reserva Torrontes; Pascual Toso Sparkling Brut; Terrazas Reserva Malbec; Kaiken Cabernet Sauvignon
- 4 Australia**  
Garlic Shrimp with Roasted Tomatoes, Lemon Myrtle and Rapini; Grilled Lamb Chop with Mint Pesto and Potato Crunchies; Pavlova with Fresh Driscoll's® Berries, Rosemount Estate Pinot Grigio, Wolf Bless Gold Label Chardonnay, Rosemount Estate Merlot; Penfolds Bin 8 Cabernet Shiraz
- 5 Mexico**  
Shrimp Taco with Purple Cabbage; Taco de Bir-Eye with Salsa de Chipotle; Rice Pudding; Das Equis Beer; Sangria; Tequila Flight; Mango-Habanero Margarita
- 6 Singapore**  
lemongrass Chicken Curry with Coconut and Jasmine Rice; Seared Mahi Mahi with Jasmine Rice and "Singa" Sauce; Tiger Beer; Marquês de Cáceres Sardinella; Singapore Sling featuring Hendrick's Gin and Cherry Heering garnished with an All Natural CherryMan® Farm to Market Maraschino™
- 7 China**  
Mongolian Beef in a Steamed Bun; Black Pepper Shrimp with Sichuan Noodles; Chicken Potstickers; Silk Ice Cream Ribbon (Mango, Strawberry or Coconut); Tsingtao Beer; Francis Ford Coppola Su Yuen Riesling; Francis Ford Coppola Su Yuen Syrah; Kung Fu Punch with Vodka; Happy Lychee with Vodka; Lychee Aromatic Water
- 8 South Korea**  
Kimchi Dog with Spicy Mustard Sauce; Lettuce Wrap with Roast Pork and Kimchi Slaw; Bahaé Black Raspberry Wine-Bokbunjaejo; Soju Fruit Slushy featuring Jinro Chamisul Soju; Jinro Chamisul Soju
- 9 Africa**  
Berbere Style Beef with Onions, Jalapeños, Tomato, Okra and Pap; Spinach and Paneer Cheese Pocket; MAN Vintners Chenin Blanc; Porcupine Ridge Syrah; The Wolftrap Red (Syrah, Mourvèdre, Viognier)
- 10 Cheese**  
Almond Crusted Blue Cheese Soufflé with Fig Jam; Artisan Cheese Selection: Beecher's Flagship Reserve served with Honey, La Bonne Vie Triple Chocolate Brie served with Apricot Jam, Wyrngard Goat's Gouda with Craisins® Bread; Once Upon a Vine's: The Lost Slipper Sauvignon Blanc, The Fairest Chardonnay, A Charming Pinot, The Big Bad Red Blend
- 11 Brewer's Collection**  
Schäfferholer Grapenrut, Allenmünster Oktoberfest; Warsteiner Premium Verum; Warsteiner Premium Dunkel; Radeberger Pilsner; BraulectuM Pils; BraulectuM Roog featuring Wheat Beer; BraulectuM Darkon
- 12 Germany**  
Schinkenudeln; Roast Bratwurst in a Pretzel Roll; Apple Strudel with Werther's Original® Karamel and Vanilla Sauce; Allenmünster Oktoberfest; BraulectuM Darkon, J&H Selbach Benekasteler Kurlürstlay Riesling Kabinett; J&H Selbach Benekasteler Kurlürstlay Riesling Auslese; Selbach-Oster Maosel Riesling Spätlese; Weingut Pfaffen Dorfelder Dry Barrique Style
- 13 Poland**  
Kniplasa and Potato Pierogi with Caramelized Onions and Sour Cream; Zapiekanka; Okocim Brewery; Okocim O.K. Beer; Temptation Zindland; Frozen Szarlotka featuring Zubrowka Bison Grass Vodka
- 14 Italy**  
Ravioli de formaggio all'emiliana; Salsiccia e "Papaçelli" Napoletani; Cannoli al Cioccolato; Moretti Beer; Prosecco; Pinot Grigio Placido; Chianti Fiacido; Italian Margherita
- 15 American Adventure Coffee Cart**  
Shakin' Jamaican Coffee made with Kahlua, Vanilla and Caramel (served hot or frozen)
- 16 Hops & Barley**  
Giddled Lobster Tail with Garlic Herb Butter; Lobster Roll with Lemon Herb Mayonnaise; New England Clam Chowder with a side of Tabasco®; Craisins® Bread Pudding with Grand Marnier Crispie; Samuel Adams Boston Lager®; Samuel Adams® Oktoberfest; Samuel Adams Cherry Wheat®; Rogue Chocolate Stout; Iron Horse Fairy Tale Cuvée; La Crema Sonoma Coast Chardonnay
- 17 Florida Local**  
Florida Grass Fed Beef Slider with Monterey Jack and Sweet & Hot Pickles; Florida Shrimp Caviche with Fried Roasted Vegetables and Micro Cilantro; Cigar City Brewing; Florida Cracker Belgian-style White Ale; Orlando Brewing; Sun Shade Organic Pale Ale; Florida Orange Groves, Key Limen, Key Lime Wine; Florida Orange Groves, Hurricane Class 5, Florida White Sangria
- 18 Japan**  
California Roll; Spicy Hand Roll; Teriyaki Chicken Hand Roll; Yuki Tofu; Topped with Miso Sauce, Edamame, and served with Grilled Vegetables; Sapporo Draft Beer; Saké: Junmai Ginyo Yuki "Snow"; Green Tea Salad
- 19 Morocco**  
Kafta Pocket; Harissa Chicken Roll; Baklava; Casa Beer; Ksar White; Sangria; Mimosa Royale
- 20 New Zealand**  
Steamed Green Lip Mussels with Garlic Butter and Toasted Bread Crumbs; Lamb Meatball with Spicy Tomato Chutney; Venison Sausage with Pickled Mushrooms, Baby Arugula and Black Currant Reduction; Kim Crawford Pinot Grigio; Māhau Sauvignon Blanc; Kim Crawford Unlocked Chardonnay; Kim Crawford Pinot Noir
- 21 Belgium**  
Potato and Leek Waffle with Braised Beef; Belgian Waffle with Warm Chocolate Ganache and Whipped Cream; Belgian Waffle with Berry Compote featuring Driscoll's® Berries and Whipped Cream; Chilled Coffee featuring Gadiva Chocolate Liqueur; Hoegaarden; Stella Artois; Lefle Blonde; Lefle Brune
- 22 France**  
Escargots Fersillade en Brioché; Boeuf Bourguignon; Crème Brûlée au Chocolat au Lait; Beer Kronenbourg Blanc; Chardonnay; Maçon-Villages; La Côte Blanche; Cabernet Sauvignon; Bordeaux; Château Bonnet; Sparkling Pomegranate Kir; Eiffel Saur Cosmo Slush
- 23 Ireland**  
Lobster and Seafood Fisherman's Pie; Kerrygold® Cheese Selection: Reserve Cheddar; Dubliner with Irish Stout; Skellig; Warm Chocolate Pudding with Bailey's® Custard; Guinness® Draught; Bunratty Meade Honey Wine; Chilled Irish Coffee featuring Bunratty Potcheen
- 24 Canada**  
Canadian Cheddar Cheese Soup; Seared Rainbow Trout with Bacon, Fritsee and Maple Minus 8 Vinaigrette; "Le Cellier" Wild Mushroom Beef Filet Mignon with Truffle Butter Sauce; Moosehead® Lager; La Face Neige Sparkling; Mission Hill Family Estate Syrah
- 25 Greece**  
Taste of Greece: Grilled & Marinated Calamari; Htipiti; Eggplant Dip, Olives and Pita Bread; Griddled Greek Cheese with Patatasias and Honey; Chicken Gyro with Tzatziki Sauce; Spanakopita; Dannon® Oikos® Blueberry Greek Nanlat Yogurt Cup; Domaine Skouras Moscoliero; Domaine Sigalou Assyrtiko; Athiri; Alpha Estate Axia Syrah-Xinomavro; Ouzo by Metaxa
- 26 Refreshment Port**  
Dole® Pineapple Fritters; Fried Shrimp with Dole Pineapple Sweet and Sour Sauce; Fried Chicken Chunks with Dole Pineapple Sweet and Sour Sauce; Orange Dole Whip; Orange Dole Whip with Crema de Cacao; White; Frozen Dragon Berry Colada featuring Bacardi® Dragon Berry Rum
- 27 Desserts & Champagne**  
Chocolate Orange Cupcake; Hazelnut Chocolate Cheesecake; Morello Cherry Pistachio Mousse; Guylian Belgian Chocolate Seashell Truffles; Frozen S'mores; Pyramid Weiss Cream Beer; Moët & Chandon Ice Impérial; Moët & Chandon Impérial; Moët & Chandon Nectar Impérial; Nicolas Feuillatte Rosé
- 28 Hawai'i**  
Kalua Pork Slider with Sweet and Sour Dole Pineapple Chutney and Spicy Mayonnaise; Tuna Poke with Seaweed Salad and Lotus Root Chips; Kona Brewing Company's Big Wave Golden Ale; Kona Brewing Company's Pipeline Porter; Lucien Albrecht Gewürztraminer Reserve; Aulani Sunrise featuring Ocean Vodka
- 29 Scotland**  
Seared Scottish Salmon with Cauliflower Puree, Watercress and Mash; Vegetarian Haggis with Neeps and Tatties (Griddled Vegetable Cake with Rutabaga and Mashed Potatoes); Scottish Banoffee Tart with Bananas, Scotch Whisky Toffee, Walkers Shortbread Crumbles and Sweet Cream; Innis & Gunn® Original; Loch Lomond featuring Glenfiddich® 12 Year; Glenfiddich Scotch Flight (12, 15 & 18 year)
- 30 Craft Beers**  
Linenluga® Seasonal Shandy; Abita Brewing Company, Fall Fest; Dogfish Head Brewery, Namaste; Florida Beer Company, Devil's Triangle; New Belgium Brewing Company, Fat Tire; Red Hook, Audible Ale; Wiarda Brothers Brewing®, Alchemy Ale; Sierra Nevada, Torpedo® Extra IPA

- LEGEND**
- Restrooms
  - Companion Restrooms
  - First Aid
  - Guest Relations
  - Automated External Defibrillators
  - Smoking Locations
  - Baby Care Center
  - ATMs Presented by Chase
  - Disney Gift Card Locations
  - Disney Visa® Card Sign-up Booth
  - Festival Merchandise
- Please drink responsibly.



Download the My Disney Experience app today and access real-time Park details. FREE app available for iPhone and Android.

SEPTEMBER 27 - NOVEMBER 11, 2013

FESTIVAL WEEK 1: SEPTEMBER 27-29



# EPCOT INTERNATIONAL FOOD & WINE FESTIVAL

presented by CHASE O

## Festival Center Events

### Open Daily, 9:00am-Park Close

**Experience the Heart of the Food & Wine Festival**  
Immerse yourself in the Festival with everything from samplings and demonstrations, to celebrity book signings and festival-themed merchandise. Whatever you're craving, you'll be sure to find something for everyone.

Reservations are recommended for seminars, demonstrations and special event offerings. For more information, please visit [www.epcotfoodfestival.com](http://www.epcotfoodfestival.com). To book your experiences, please call **407-WDW-FEST (407-939-3378)**.

**Wine/Beverage Seminars** Meet a featured winery principal or beverage expert, learn a handful of tips and sample select wines or beverages. **\$14 per person, tax included.**

**Culinary Demonstrations** Learn from celebrated chefs and beverage professionals, pick up a few tips and best of all, taste the demonstrated dish and beverage. **\$14 per person, tax included.**

**Kitchen Memories** Watch a celebrated chef demonstrate how to prepare an appetizer, main course and dessert. A notable winery representative will pair each course with a selection of wines. **\$110 per person, plus tax, gratuity included (except for October 4 and November 1, 2013: \$170 per person, plus tax, gratuity included).** The Festival Center, Chef's Showcase.

**Mixology Seminars** Watch a skilled Mixologist demonstrate the art of preparing new and classic cocktails and then sample the finished concoctions. **\$15 per person, tax included.** The Festival Center, Vineyard Stage.

**Cheese Seminars** Learn about featured cheeses, and taste them with select wines and/or beers. **\$80 per person, plus tax, gratuity included.** The Festival Center, Chef's Showcase.

**The Discovery of Chocolate** This sweet experience on select Sunday afternoons is an opportunity to learn more about chocolate from professional "Chocolateiers." The Discovery of Chocolate features samples, chocolate savory and dessert with paired wine. **\$75 per person, plus tax, gratuity included.**

**Sweet Sundays** Begin your day with a breakfast buffet, sparkling wines and plated signature desserts. A highly acclaimed pastry chef or baker will demonstrate the preparation of the three desserts. **\$99 per person, plus tax, gratuity included.**

*Items below are included in your Epcot® admission.*

**Authentic Taste Seminars** Celebrate the origins, properties and history of pure ingredients through a lively presentation by subject matter authorities.

**Book & Bottle Signings** Chat with a celebrated author or wine maker and have your book or bottle autographed to make a great souvenir!

**The Chocolate Experience: From Bean to the Bar** Learn about chocolate's fascinating origins as you marvel at chocolate sculptures created by our own Walt Disney World® Resort Pastry Chefs, sample chocolate treats and shop for gourmet chocolate gifts. Hosted by Ghirardelli® Chocolate Company.

The Festival Center, Daily, 9:00am-Park close

**"Seasons of the Vine"** Take a seven-minute journey into the making of wine. This film runs continuous shows throughout the day.

**Intermissions Café** Start your day or "wine" down the evening with featured wine, cheese, sandwiches and salad.

The Festival Center, Daily, 9:00am-Park close

**The Stock Pot Shop** Browse through a great selection of cooking and entertaining products, or commemorate the 2013 Epcot® International Food and Wine Festival with official event merchandise.

**The Art of Food & Wine** It's a feast for the eyes. Peruse featured prints and original artwork.

All events held in a Theme Park require Theme Park admission. Please note that some programs and experiences require an additional fee. All appearances, presentations and events are subject to change without notice.

All Book and Bottle Signings are held in The Festival Center.

Sunday–Thursday, 9:00am–9:00pm; Friday–Saturday, 9:00am–10:00pm

### Friday, September 27, 2013

#### Kitchen Memories

- **10:00am–12:00pm:** Emily Ellyn, Emily Ellyn Productions; Orlando, FL

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Margaret Curry, Murphy-Goode Winery; Sonoma County, CA
- **2:00pm–2:45pm:** Johannes Selbach, Weingut Selbach-Oster; Mosel, Germany
- **4:00pm–4:45pm:** Catherine Schiff, Edrington Americas; Speyside, Scotland

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **2:00pm–2:30pm:** Bob Engel, Mushrooms
- **4:00pm–4:30pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **6:00pm–6:30pm:** Bob Engel, Mushrooms

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Andrea Robinson M.S., Andrea Wine; Saint Helena, CA
- **3:00pm–3:45pm:** Amber Pruett, Publix Aprons Cooking School; Lakeland, FL
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### Book & Bottle Signing

- **12:15pm–12:45pm:** Meet & Greet - Emily Ellyn, Emily Ellyn Productions; Orlando, FL
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **2:00pm–2:30pm:** Book Signing - Andrea Robinson, M. S., *Great Tastes Made Simple*
- **3:00pm–3:30pm:** Bottle Signing - Johannes Selbach, Winemaker, Weingut Selbach-Oster; Mosel, Germany
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

### Saturday, September 28, 2013

#### Cheese Seminar

- **10:30am–11:45am:** Max McCalman featuring French cheeses

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Peter Repole, Cambria Winery; Santa Maria Valley, CA
- **2:00pm–2:45pm:** Jill Ramsier & David Forrester, Quantum Leap Winery
- **4:00pm–4:45pm:** Randy Adams, Edrington Americas; Speyside, Scotland

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **2:00pm–2:30pm:** Bob Engel, Mushrooms
- **4:00pm–4:30pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **6:00pm–6:30pm:** Bob Engel, Mushrooms

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Joseph Poon, National Watermelon Promotion Board; Philadelphia Chinatown, PA
- **3:00pm–3:45pm:** Carla Hall, ABC's The Chew; New York, NY
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### Book & Bottle Signing

- **12:00pm–12:30pm:** Book Signing - Max McCalman, *Wine + Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate*
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **3:00pm–3:30pm:** Book Signing - Jill Ramsier & David Forrester, Owners, Quantum Leap Winery
- **4:00pm–4:45pm:** Book Signing - Carla Hall, *Cooking with Love: Comfort Food That Hugs You; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

### Sunday, September 29, 2013

#### Sweet Sundays

- **10:00am–12:00pm:** Carla Hall, ABC's The Chew; New York, NY

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Margaret Curry, Murphy-Goode Winery; Sonoma County, CA
- **2:00pm–2:45pm:** Marita Esteve, La Crema Winery; Monterey, CA
- **4:00pm–4:45pm:** Randy Adams, Edrington Americas; Speyside, Scotland

#### Book & Bottle Signing

- **12:15pm–1:00pm:** Book Signing - Carla Hall, *Cooking with Love: Comfort Food That Hugs You; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **4:30pm–5:00pm:** Book Signing - Jacques Torres, *A Year in Chocolate*
- **4:30pm–5:00pm:** Book Signing - Andrea Robinson, M. S., *Great Tastes Made Simple*
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **2:00pm–2:30pm:** Bob Engel, Mushrooms
- **4:00pm–4:30pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **6:00pm–6:30pm:** Bob Engel, Mushrooms

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Joseph Poon, National Watermelon Promotion Board; Philadelphia Chinatown, PA
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### The Discovery of Chocolate

- **2:45pm–4:15pm:** Jacques Torres, Jacques Torres Chocolates; New York, NY

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

## Eat to the Beat Concert Series

### Friday–Sunday

**STARSHIP** starring Mickey Thomas "We Built This City"  
5:30pm, 6:45pm & 8:00pm

\*All performances are held at America Gardens Theatre.

\*Entertainment is subject to change without notice.

## World Showcase Special Events

### Friday, September 27, 2013

- **Mexican Tequila Lunch:** 12:00pm–1:30pm: La Hacienda de San Angel, Mexico at Epcot \$75 per person, plus tax, gratuity included.
- **French Regional Lunches (Bordeaux):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.
- **The Chocolate Dinner - Signature Dinner NEW!** 6:00pm: East Hall, World Showcase Events Pavilion \$160 per person, plus tax, gratuity included.

### Saturday, September 28, 2013

- **Parisian Breakfast NEW!** 9:00am–10:30am: Chefs de France; France at Epcot \$37 per person, plus tax, gratuity included.
- **Mexican Tequila Lunch:** 12:00pm–1:30pm: La Hacienda de San Angel; Mexico at Epcot \$75 per person, plus tax, gratuity included.
- **Italian Regional Food and Wine Luncheon:** 12:00pm–2:00pm: Tutto Gusto at Tutto Italia Ristorante; Italy at Epcot \$75 per person, plus tax, gratuity included.
- **Mixology Series: Taste, Shake and Indulge Like the French:** 2:30pm–4:00pm: Monsieur Paul; France at Epcot \$65 per person, plus tax, gratuity included.
- **Scotland: Land of Food & Drink NEW!** 7:30pm–10:00pm: World Showcase Events Pavilion \$95 general, \$115 reserved (includes early admission at 7:15pm) per person, plus tax, gratuity included.

### Sunday, September 29, 2013

- **French Regional Lunches (Bordeaux):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.
- **Epcot® Wine School:** 1:00pm–4:00pm: Andrea Robinson M.S., Old World/New World; World Showcase Events Pavilion \$135 per person, plus tax, gratuity included.

## Signature Dining Beyond Epcot


### Friday, September 27, 2013

- **6:00pm:** Kouzina by Cat Cora®; Disney's BoardWalk \$160 per person, plus tax, gratuity included.

### Saturday, September 28, 2013

- **12:00pm:** Artist Point; Disney's Wilderness Lodge \$140 per person, plus tax, gratuity included.

## Festival Merchandise

Be sure to commemorate your visit to the 2013 Food & Wine Festival! From t-shirts to trading pins, this year's festival-themed merchandise can be found wherever you see this symbol  on the map.



Chef Poster



Reusable Tote



Chef Bobble Statue



Also, don't forget to purchase a **Festival-themed Disney Gift Card** for an easy way to pay as you taste your way around the world! Disney Gift Cards are available throughout the Park, look for  on the map.

## Premier Festival Offerings

**Scotland: Land of Food & Drink NEW!** From the Borders to the Highlands, discover Scotland's rich culinary culture, diverse cuisine and lively entertainment. Travel from tasting station to tasting station and enjoy delicious Scottish fare while you learn about the famous natural larder which creates some of Scotland's trademark traditional dishes. Immerse yourself in the enchanting world of Scotland: Land of Food & Drink.

- **Daily, September 28, 7:30pm–10:00pm; World Showcase Events Pavilion \$95 per person, \$115 per person for reserved seating.**

**"Discover the Cranberry"** featuring the **Festival Cranberry Bog** Just north of World Showcase, visit the **Festival Cranberry Bog** to enjoy samples and learn the story behind the cranberry—one of only three fruits native to North America! Hosted by Ocean Spray Craisins Brand Dried Cranberries.

- **Daily, 9:00am–Park close**

**Epcot Wine Schools** Enjoy this comprehensive program facilitated by a prestigious wine authority. This afternoon session engages the flavors and traditions of distinctive wine cultures, teaches how to taste several regional wines and concludes with a celebratory reception and certificate of completion.

- **Sunday, September 29: 1:00pm–3:00pm and a light reception from 3:00pm–4:00pm; Andrea Robinson M.S.; World Showcase Events Pavilion \$135 per person, plus tax, gratuity included.**

#### Marketplace Discovery Passport

To keep track of your culinary travels, there's no better way than having your passport stamped at each of the International Marketplaces. The Marketplace Discovery Passport contains complete menu listings and is available for free at The Festival Center, any Disney Vacation Club® Information Center in the Park or any International Marketplace.



#### Epcot International Flower & Garden Festival

Presented by HGTV  
March 5–May 18, 2014

Make plans now to get a taste of spring! Begin your new culinary adventure by trying specially created food and beverage items inspired by the gardens around World Showcase. Sample unique cuisine from various Food and Beverage Marketplaces while you enjoy the enchanting view of topiaries.

Reservations recommended for Festival Center Culinary and Beverage Presentations. For more details and information, please visit [www.epcotfoodfestival.com](http://www.epcotfoodfestival.com). To book your experiences, please call **407-WDW-FEST (407-939-3378)**.