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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.

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International Marketplaces 11:00am–Park Close

- Terra** Trick 'n' Curry with Basmati Rice featuring Gardein™ Chick'n Breast, Chili Colorado with House-made Chips and Cashew Cheese featuring Gardein™ Beefless Tips, Chocolate Cake with Coconut Mousse and Passion Fruit Sauce; Napa Smith Organic IPA, The Vegan Vine Chardonnay, The Vegan Vine Red Blend; Fresh Watermelon Juice
- Brazil** Seared Scallop with Ragout of Tomatoes, Peppers and Hearts of Palm; Crispy Pork Belly with Black Beans, Onions, Avocado and Cilantro; Kaiser Brewery, King Black Beer, Carnaval Moscatto Sparkling White Wine; Brautaçta! Raog Smoked Wheat Beer; Brautaçta! Dark
- Argentina** Beef Empanada; Grilled Beef Skewer with Chimichurri Sauce and Bonito Purée; Terrazas Reserva Torrontes; Pascoal's Torrontes; Terrazas Reserva Malbec; Kaiken Cabernet Sauvignon
- 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 Bass Gold Label Chardonnay; Rosemount Estate Merlot; Penfolds Bin 8 Cabernet Shiraz
- Mexico** Shrimp Taco with Purple Cabbage; Taco de Rib-Eye with Salsaviva and Chipotle Pajiding; Dos Equis Beer, Margarita, Tequila Flight, Mango-Habanero Sangria
- Singapore** Lemongrass Chicken Curry with Coconut and Jasmine Rice; Seared Mahi Mahi with Jasmine Rice and "Singa" Sauce; Tiger Beer; Marqués de Cáceres Sainelva; Singapore Sling featuring Hendrick's Gin and Cherry Heering garnished with an All Natural CherryMan® Farm to Market Maraschino™
- China** Mongolian Beef in a Steamed Bun; Black Pepper Shrimp with Sichuan Noodles; Samuel Adams® Octoberfest; Samuel Adams Cherry Wheat®; Rogue Chocolate Stout; Iron Horse Fairy Tale Cuvée; La Crema Sonoma Coast Chardonnay
- South Korea** Kimchi Dog with Spicy Mustard Sauce; Lettuce Wrap with Roast Pork and Kimchi Slow; Bohae Black Raspberry Wine – Bokbungeo; Soju Fruit Slushy featuring Jinro Chamisul Soju; Jinro Chamisul Soju
- Africa** Berbere Style Beef with Onions, Jalapeños, Tomato, Okra and Pap; Spinach and Paneer Cheese Pocket; MAN Vintners Chenin Blanc; Porcupine Ridge Syrah; The Walltrap Red (Syrah, Mourvèdre, Viognier)
- Chese** Almond Crusted Blue Cheese Soufflé with Fig Jam; Artisan Cheese Selection; Beecher's Flagship Reserve served with Honey; La Gabelle Vie Triple Crème Brie served with Apricot Jam; Wyngard Goats Gouda with Craisins® Bread; Once Upon a Vine: The Lost Slipper Sauvignon Blanc, The Fairest Chardonnay, A Charming Pinot, The Big Bad Red Blend
- Brewer's Collection** Schöfferhofer Grapefruit, Altemünster Oktoberfest, Warsteiner Premium Verum, Warsteiner Premium Dunkel; Radeberger Pilsner; Brauactua! Wine; Brauactua! Raog Smoked Wheat Beer; Brauactua! Dark
- Germany** Schinkenmullerli; Roast Bratwurst in a Pretzel Roll; Apple Strudel with Werther's Original® Karamel and Vanilla Sauce; Altemünster Oktoberfest; Brauactua! Dark; J&H Selbach Bernkasteler Kurlarstlay Riesling Kabinett; J&H Selbach Bernkasteler Kurlarstlay Riesling Auslese; Selbach-Oster Mosel Riesling Spätlese; Weingut Pfaff Dornfelder; Dry Barrique Style
- Poland** Kielbasa and Potato Pierogi with Caramelized Onions and Sour Cream; Zapiekanka; Okocim Brewery; Okocim O.K. Beer; Temptation Zimland; Frazen Szarlotka featuring Zubrowka Bison Grass Vodka
- Italy** Ravioli de formaggio all'emiliana; Salsiccia e "Papacelli" Napoletani; Cannoli al Ciccocallo; Moretti Beer; Prosecco; Pinot Grigio Placido; Chianti Placido; Italian Margherita
- American Adventure Coffee Cart** Shokin' Jamaican Coffee made with Kahlu, Vanilla and Caramel (served hot or frozen)
- Hops & Barley** Griddled 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 Anglaise; Samuel Adams Boston Lager®; Chickens® Octoberfest; Samuel Adams Cherry Wheat®; Rogue Chocolate Stout; Iron Horse Fairy Tale Cuvée; La Crema Sonoma Coast Chardonnay
- Florida Local** Florida Grass Fed Beef Slider with Monterey Jack and Sweet & Hot Pickles; Florida Shrimp Ceviche with Fire Roasted Vegetables and Micro Cilantro; Cigar City Brewing, Florida Cracker Belgian-style White Ale; Orlando Brewing, San Shade Organic Pale Ale; Florida Orange Groves, Key Lime Wine; Florida Orange Groves, Hurricane Class 5, Florida White Sangria
- Japan** California Roll; Spicy Hand Roll; Teriyaki Chicken Hand Roll; Yuki Taki; Topped with Miso Sauce, Edamame, and served with Grilled Sweet and Sour Sauce; Sapporo Draft Beer; Junmai Ginjō Yuki "Snow"; Green Tea Colada
- Morocco** Kefta Pocket; Harissa Chicken Roll; Baklava; Casa Beer; Ksar White; Sangria; Mimosa Royale
- 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; Mahua Sauvignon Blanc; Kim Crawford Unoaked Chardonnay; Kim Crawford Pinot Noir
- 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 Godiva Chocolate Liqueur; Hoegaarden, Stella Artois; Lefle Blonde; Lefle Brune
- France** Escargots Persillade en Brioche; Boeuf Burguignon; Crème Brûlée au Chocolat au Lait; Beer Kronenbourg Blanc; Chardonnay; Masco-Villages, La Côte Blanche; Cabernet Sauvignon, Bordeaux; Châteaue Bonnet; Sparkling Pomegranate Kir; Eiffel Sour Cosmo Slush
- 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 Poicheen
- Canada** Canadian Cheddar Cheese Soup; Seared Rainbow Trout with Bacon, Frites and Maple Mustard Vinaigrette; "Le Gallier" Wild Mushroom Beef Filet Mignon with Truffle Butter Sauce; Moosehead® Lager; La Face Neige Apple Ice Wine; La Face Neige Sparkling; Mission Hill Family Estate Syrah
- Greece** Taste of Greece: Grilled & Marinated Calamari, Htipiti, Eggplant Dip, Olives and Pita Bread; Griddled Greek Cheese with Pistachios and Honey; Chicken Gyro with Tzatziki Sauce; Spanakopita; Dannon® Oikos® Blueberry Greek Nonfat Yogurt Cup; Domaine Skouras Mascohilero; Domaine Sigalas Assyrtiko; Athiri; Alpha Estate Avia Syrah-Xinomavro; Ouzo by Metaxa

- Refreshment Port** Dole® Pineapple Fritters; Fried Shrimp with Dole Pineapple Shweet and Sour Sauce; Fried Chicken Chewed with Dole Pineapple Sweet and Sour Sauce; Orange Dole Whip; Orange Dole Whip with Crème de Cacao White; Frozen Dragon Berry Colada featuring Bacardi® Dragon Berry Rum
 - Desserts & Champagne** Chocolate Orange Cupcake; Hazelnut Chocolate Cheesecake; Morello Cherry Pistachio Mousse; Guylian Belgian Chocolate Seashell Truffles; Frazen S'mores; Pyramid® Weiss Cream Beer; Moët & Chandon Ice Impérial; Moët & Chandon Impérial; Moët & Chandon Nectar Impérial; Nicolas Feuillate Rosé
 - Hawai'i** Kilaua Park Slider with Sweet and Sour Dole Pineapple Chutney and Spicy Mayonnaise; Tuna Poke with Seaweed Salad and Lotus Row Chips; Kona Brewing Company's Big Wave Golden Ale; Kona Brewing Company's Pipeline Porter; Lucien Albrecht Gewartraminer Réserve; Aulani Sunrise featuring Ocean Vodka
 - Scotland** Seared Scottish Salmon with Cauliflower Puree, Watercress and Malt Vinaigrette; 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)
 - Craft Beers** Leinenkugel's® 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; Widmer Brothers Brewing®; Alchemy Ale; Sierra Nevada, Torpedo® Extra IPA
- Please drink responsibly.

LEGEND

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FESTIVAL WEEK 2:
SEPTEMBER 30–OCTOBER 6

EPCOT INTERNATIONAL FOOD & WINE FESTIVAL

presented by CHASE

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SEPTEMBER 27–NOVEMBER 11, 2013

