

2022 EPCOT International Food and Wine Festival Foods



The Alps

- Raclette Swiss Cheese, alpine ham, baby potatoes, cornichons, baguette (Emile's Fromage Montage)
- Warm Raclette Swiss Cheese, baby potatoes, cornichons, baguette (Emile's Fromage Montage)
- Warm Raclette Swiss Cheese with Riesling-poached pears, red wine-braised figs, candied pecans, honey, and cranberry toast (New) (Emile's Fromage Montage)
- Wicked Weed Brewing Uncle Rick's Pilsner (New)
- Huber Vision Grüner Veltliner
- Cave De La Côte Rosé Gamay
- René Favre Dôle
- Frozen Rosé
- Wine Flight

Appleseed Orchard

- Apple Crumble Tart (gluten/wheat friendly)
- Frozen Apple Pie (non-alcoholic)
- Cinnamon Apple Cider (non-alcoholic)
- Bold Rock Imperial Apple Hard Cider (New)
- Original Sin Hard Cider McIntosh
- Blake's Hard Cider Co. Saint Chéri Bourbon Barrel Aged Cherry
- Big Storm Brewing Co. Apple Blonde Ale
- Playalinda Brewing Caramel Apple Pie Ale (New)
- 3 Daughters Brewing Apple Pecan Brown Ale
- Beer Flight or Cider Flight
- Apple Blossom Sky: Apple cider, ginger ale, apple brandy, maple syrup, and mini marshmallows
- CORKCICLE Classic Tumbler

Australia

- Grilled Sweet-and-Spicy Bush Berry Shrimp with pineapple, pepper, onion, snap peas (Gluten/ Wheat Friendly)
- Roasted Lamb Chop with mint pesto and potato crunchies (Gluten/ Wheat Friendly)
- Lamington: Yellow cake with raspberry filling dipped in chocolate and coconut
- Coopers Brewery Pacific Pale Ale (New)
- Yalumba 'Y' Viognier (New)
- Robert Oatley Chardonnay
- Château Tanunda Grand Barossa Cabernet Sauvignon
- Jansz Premium Rosé (New)
- Wine Flight

Belgium

- Beer-braised Beef served with smoked gouda mashed potatoes
- Belgian Waffle with warm chocolate ganache
- Belgian Waffle with berry compote and whipped cream
- St. Bernardus Witbier
- Belgian Abbey Ale
- Delirium Red Fruit Ale
- Chilled Coffee featuring Godiva Chocolate Liqueur
- Beer Flight

Brazil

- Feijoada: Black Beans, crispy pork belly, Brazil nut pesto, Long Grain White Rice (New)
- Pão de Queijo: Brazilian cheese bread (Gluten/ Wheat Friendly) (Emile's Fromage Montage)
- Xingu Brazilian Black Lager
- Frozen Caipirinha with Cachaça

Canada

- Canadian Cheddar and Bacon Soup served with a pretzel roll (Emile's Fromage Montage)
- "Le Cellier" Wild Mushroom Beef Filet Mignon with truffle-butter sauce (Gluten/ Wheat Friendly)
- Collective Arts Audio/Visual Lager
- Château des Charmes Cabernet-Merlot Estate

Refreshment Outpost

- Spicy Githeri with white beans, pigeon peas, Ben's Original Quinoa & Ancient Grains Medley, and ka-chumberi slaw (Plant-based)
- CORKCICLE Classic Tumbler

Tangierine Cafe: Flavor of Medina

- Grilled Chermoula Chicken or Moroccan-spiced Lamb Kebabs, carrot-chickpea salad, garlic aioli
- Fried Falafel Pita with tahini sauce (Plant-based)
- Stone-baked Moroccan Bread with hummus, chermoula, and Zhoug dips
- Pistachio Cake with cinnamon pastry cream and candied walnuts
- 3 Daughters Brewing Fig Hard Cider
- Bold Rock Ginger Turmeric Hard Cider
- Stem Ciders Hibiscus Session Hard Apple Cider (New)
- Fig Cocktail with white cranberry juice and fig vodka
- Cider Flight
- CORKCICLE Classic Tumbler

Refreshment Port Hosted by Boursin Cheese

- Braised Beef Poutine: French fries, Boursin Garlic & Fine Herbs Cheese Sauce, cheese curds, and gherkin relish
- Maple cheesecake with whipped maple bourbon cheese and candied pecans
- Frozen Mango Martini: Boyd & Blair Vodka with mango nectar and lemon

China

- Pan-fried Chicken Dumplings with house-made sweet-and-spicy sauce
- Mongolian Beef Bao Bun with onion (New)
- Dandan Noodles: Spicy pork with sichuan sauce, peanut butter, sesame, and green onion (New)
- Passion Fruit Bubble Tea (non-alcoholic) (New)
- Good Fortune Citrus: Triple sec, grapefruit, and white boba (New)
- Bye.Joe Punch: Chinese baijiu spirit, piña colada mix, and lychee
- Fireworks: Jose Cuervo Gold Tequila, Smirnoff Vodka, orange, and mango (New)
- Jasmine Draft Beer



Earth Eats

- IMPOSSIBLE Burger Slider with wasabi cream and spicy slaw on a sesame seed bun (Plant-based)
- IMPOSSIBLE Meatball with herbed polenta, rustic puttanesca sauce, and basil pesto (New) (Plant-based)
- Strawberry Freeze featuring Twinings Lemon & Ginger Herbal Tea (non-alcoholic) (New)
- Stephen Vincent Pinot Noir
- Strawberry Freeze featuring Twinings Lemon & Ginger Herbal Tea with Ketel One Botanical Cucumber & Mint Vodka (New)

Flavors From Fire

- Smoked Corned Beef with crispy potatoes, cheese curds, pickled onions, and beer-cheese fondue (Emile's Fromage Montage)
- Banh Mi Bao with char-grilled Asian skirt steak, chicken liver aioli, pickled vegetables, and cilantro (New)
- Rocky Road Chocolate Cake with marshmallows, spiced almonds, and chocolate ganache (New)
- Saugatuck Brewing Company Bonfire Beer
- Four Virtues Bourbon Barrel Zinfandel
- Swine Brine featuring Jim Beam Bourbon
- CORKCICLE Classic Tumbler

France

- Beignet aux Trois Fromages: Warm beignet filled with three cheese blend
- Brioche aux Escargots, Sauce Crème à l'ail et Persil: Escargot brioche with creamy garlic and parsley sauce (New)
- Parmentier de Boeuf Braisé au Cabernet: Braised short ribs in cabernet with mashed potatoes
- Crème Brûlée Vanille à la Confiture de Framboises: Vanilla crème brûlée with house-made raspberry jam (New) (Gluten/ Wheat-Friendly)
- Strawberry Rose Mimosa: Pol Remy Sparkling Wine, orange juice, and Monin Strawberry Rose Syrup
- Merlot and Cabernet Sauvignon Blend, Bordeaux, Château de Riffaud (New)
- Chardonnay, Louis de Camponac
- La Passion Martini Slush: Vodka, Grey Goose Le Citron, cranberry, and passion fruit juice

Joffreys Coffee and Tea: Coffee Carts

- The American Adventure - Mocha Madness: A sweet frozen cappuccino blended with chocolate syrup (non-alcoholic) (Spirited version available with Godiva Chocolate Liqueur) (New)
- World Showcase (Near Disney Traders) - Castaway Cold Brew: A creamy combination of Joffrey's Shakin' Jamaican Nitro and sweet cream (non-alcoholic) (Spirited version available with Grey Goose Vodka and Kahlúa Liqueur) (New)
- Near Canada - Arctic Sunrise: A cool citrus treat featuring passion fruit over ice and coconut syrup (non-alcoholic) (Spirited version available with Bacardí Tropical Rum) (New)
- World Discovery (Near Mission: SPACE - Nitro Dreams): A creamy combination of Joffrey's Shakin' Jamaican Nitro Cold Brew, Irish cream syrup, and half & half topped with cream (non-alcoholic) (Spirited version available with Angel's Envy Bourbon) (New)

The Fry Basket

- Adobo Yuca Fries with garlic-cilantro aioli (New) (Gluten/ Wheat Friendly) (Plant-based)
- Fry Flight (New)
- Sea Salt and Malt Vinegar Fries (Plant-based)
- Barbecued Bacon Fries with smoked aioli
- Sweet Potato Casserole Fries with candied pecans, toasted marshmallow cream, and caramel whisky
- Salty Dog Cocktail: Boyd & Blair Vodka with grapefruit juice, ginger, simple syrup, and lime with a salted rim (New)
- 81 Bay Brewing Co. Key Lime Lager (New)

Germany

- Schinkennudeln: Pasta gratin with ham, onions, and cheese (Emile's Fromage Montage)
- Roasted Bratwurst in a pretzel roll
- Apple Strudel with vanilla sauce
- Gaffel Kölsch
- Weihenstephaner Lager
- Schöfferhofer Pineapple Hefeweizen (New)
- Selbach-Oster Riesling
- Beer Flight

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Greece

- Spanakopita
- Griddled Cheese with pistachios and honey (Gluten/Wheat Friendly)
- Lamb Gyro with shaved lettuce, tomatoes, red onion, and tzatziki on warm flatbread (New)
- Mylonas Assyrtiko White Wine
- Zoe Rosé
- Kir-Yianni Naoussa Xinomavro Dry Red
- Wine Flight

Hops & Barley

- Chesapeake Crab Slider with tangy coleslaw and Cajun remoulade (New)
- Hot Beef Sandwich with horseradish cream and pickled vegetables
- Freshly Baked Carrot Cake with cream cheese icing
- 81Bay Brewing Co. Strawberry and Lime Wheat Ale
- Lexington Brewing & Distilling Co. Kentucky Pumpkin Barrel Ale (New)
- Lord Hobo Brewing Boom Sauce DIPA
- Bold Rock Roast Coffee Hard Cider
- Longevity Chardonnay
- Tribute Cabernet Sauvignon
- Beer Flight

India

- Crispy Paneer with mango-curry ketchup (New) (Emile's Fromage Montage)
- Potato and Pea Samosa with coriander-lime cream (New) (Plant-based)
- Chicken Tikka Masala with fennel-spiced yogurt and naan bread (New)
- Mango Lassi (non-alcoholic)
- Taj Mahal Premium Lager
- Sula Brut Tropicale Sparkling Wine
- Sula Chenin Blanc
- Mango Lassi with Sömrus Chai Cream Liqueur

Ireland

- Fisherman's Seafood Pie
- Roasted Irish Sausage with colcannon potatoes and onion gravy
- Warm Chocolate Pudding Cake with Irish cream liqueur custard
- Kilkenny Irish Cream Ale
- Bunratty Mead Honey Wine
- Guinness Baileys Coffee Shake

Italy

- Gnocchi di Patate: Potato dumplings with four-cheese sauce, roasted cremini mushrooms (New)
- Gnocchi di Patate: Potato dumplings with vodka sauce, Romano cheese, and crispy bacon (New)
- Panna Cotta: Orange blossom panna cotta with seasonal berries (New)
- Prosecco
- Moscato
- Italian Sangria
- Italian Margarita with tequila and limoncello
- Peroni Pilsner

Japan

- Teriyaki Chicken Bun: Steamed bun filled with chicken, vegetables, teriyaki sauce
- Takoyaki: Octopus, green onion, and cabbage bites topped with tonkatsu sauce, bonito flakes, and nori (New)
- Spicy Salmon Donburi: Spicy salmon with sushi rice, shiso leaf, red tobiko, and rice pearls (New)
- Yuzu Lemon Drop: Vodka, yuzu, and lemon
- Hana Fuji Apple Sake (New)
- Orange Blossom Brewing Co. Moon Blossom Pilsner (New)

Kenya

- Kenyan Coffee Barbecued Beef Tenderloin with sweet potato and corn mealie pap and kachumbari slaw (Gluten/Wheat Friendly)
- Piri Piri Skewered Shrimp with citrus-scented couscous
- 81Bay Brewing Co. Congo Pilsner

Funnel Cake Stand in American Adventure Pavilion

- Mini Piña Colada Funnel Cake with piña colada ice cream, whipped cream, toasted coconut, and maraschino cherry drizzled with coconut-rum sauce (New)

Mexico

- Taco al Pastor: Seared pork belly pastor on a corn tortilla with chipotle black beans, pineapple, pickled onions, and chives (New) (Gluten/Wheat Friendly)
- Tostada de Barbacoa: Barbacoa beef on a fried corn tortilla with chipotle black beans, salsa verde, Mexican crema, queso fresco, and chives (New) (Gluten/Wheat Friendly)
- Capirotada de Chocolate: Abuelita chocolate bread pudding served with a chocolate crème anglaise
- Mexican Craft Beer
- Blood Orange Charm Margarita: Centinela Blanco Tequila, blood orange aperitif, blackcurrant-infused vodka, and prosecco served on the rocks with pink peppercorns and sweet-dried-chile salt rim (New)
- It Takes Two to Mango Margarita: Mezcal illegal Joven, mango purée, Nixta Corn Liqueur, rum, and ancho chile lime juice served on the rocks with hibiscus-salt rim (New)

Spain

- Charcuterie with a selection of imported Spanish Meats, Cheeses, Olives, and an Herbed Vinaigrette
- Paella with Rice, Chorizo, and Shrimp
- Seafood Salad with Shrimp, Bay Scallops, Mussels, Balsamic Vinegar, and Smoked Paprika (Gluten/Wheat Friendly)
- Estrella Galicia Cerveza Especial Lager
- Kentia Albariño Rías Baixas (New)
- Faustino VII Rioja Rosado
- Quinta del '67 Almansa Garnacha Tintorera (New)
- Wine Flight



The Swanky Saucy Swine

- Barbecued Pork Rinds, pimento cheese (Gluten/Wheat Friendly) (Emile's Fromage Montage)
- Soy-glazed Sticky Ribs with green onions and peanuts
- Grilled Pork Shoulder Lettuce Wrap with charred corn salsa, pickled red onion, and cilantro-lime crema (New) (Gluten/Wheat Friendly)
- Parish Brewing Co. SIPS Cabernet Franc Strawberry (New)
- Rombauer Zinfandel
- Bourbon Bloody Mary with Seaside Grown Bloody Mary Mix and Labrot & Graham
- Woodford Reserve Bourbon Whiskey

Shimmering Sips Hosted by CORKCICLE

- Guava Mousse on a sugar cookie with coconut-lime whipped cream (New) (Plant-based)
- Tropical Mimosa with sparkling wine and Minute Maid 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
- Berry Sour Ale Mimosa: Boulevard Brewing Co. berry noir sour ale and sparkling wine (New)
- Mimosa Flight
- CORKCICLE Stemless Flute

Hawaii (Opening Aug. 15th)

- Kālua Pork Slider with sweet-and-sour DOLE pineapple chutney and spicy mayonnaise
- SPAM Musubi Nigiri, sushi rice, teriyaki-glazed SPAM, spicy mayonnaise, eel sauce, nori (New)
- Passion Fruit Cheesecake with toasted macadamia nuts (Emile's Fromage Montage)
- Kona Brewing Co. Hanalei Island IPA
- Florida Orange Groves Sparkling Pineapple Wine
- AULANI Sunrise: Vodka, DOLE pineapple juice, and grenadine

The Noodle Exchange (Opening Aug. 15th)

- Traditional Spicy Vietnamese Beef Pho with shaved beef, mushrooms, and Thai basil (Gluten/Wheat Friendly)
- Chinese Char Siu Pork Udon with mushrooms, bok choy, and soy pickled egg
- Thai Shrimp and Coconut-Curry Rice Noodles with shiitake mushrooms and Thai basil (Gluten/Wheat Friendly)
- Tofu Pho with mushrooms and Thai basil (Gluten/Wheat Friendly) (Plant-based)
- Playalinda Brewing Company Yaupon Brothers Green Tea Pale Ale
- A to Z Riesling

Brew-Wing (Opening Aug. 15th)

- Sticky Wings with Peanut Sauce and Grape Gel with Celery and Ranch (New)
- Garlic-Parmesan Wings with celery and ranch (Gluten/Wheat Friendly)
- Traditional Buffalo Wings with celery and ranch (Gluten/Wheat Friendly)
- Sriracha-Lime Wings with celery and ranch (New)
- Dry-rubbed Jerk-spiced Wings with papaya chili sauce with celery and ranch (New)
- Crispy Brussels Sprouts with buffalo sauce (Plant-based)
- Ivanhoe Park Brewing Company Pineapple Vibes Blonde Ale
- 3 Daughters Brewing Watermelon Wheat Ale (New)
- Central 28 Beer Company Groveland Road Blood Orange IPA (New)

- Beer Flight or Cider Flight

- Bold Rock Honeycrisp Hard Cide
- Woodchuck Guava 'Nother Hard Cider (New)
- Blake's Hard Cider Co. Strawberry Lemonade Hard Cider (New)

Coastal Eats (Opening Aug. 15th)

- Baked Scampi Dip with shrimp, scallops, and baguette (New)
- Oysters Rockefeller (New)
- Bell's Lager of the Lakes Bohemian Pilsner (New)
- Villa Wolf Sparkling Pinot Noir Rosé
- Sean Minor Chardonnay
- Cape Codder: Boyd & Blair Vodka, cranberry, pomegranate, and lime

Mac & Eats (Opening Aug. 15th)

- Traditional Macaroni & Cheese, herbed panko (Emile's Fromage Montage)
- Cowboy Macaroni & Cheese, smoked pork belly, brisket burnt ends, pickled peppers, onion straws, barbecue aioli (Emile's Fromage Montage)
- Chili-Cheese Macaroni & Cheese with sour cream and cheddar cheese (New) (Plant-based)
- (Emile's Fromage Montage)
- 81Bay Brewing Co. Lemon Hazy IPA
- Catena White Clay Sémillon-Chenin
- Evolution by Sokol Blosser Pinot Noir (New)

