

2023 EPCOT Flower and Garden Festival

Outdoor Kitchen Menus



Bauernmarkt: Farmer's Market -- Germany Pavilion

Food Items:

- Potato Pancakes with house-made apple sauce (Gluten/ Wheat Friendly) (Plant-based) (Garden Graze)
- Potato Pancake with caramelized ham, onions, and herb sour cream (Gluten/ Wheat Friendly)
- Toasted Pretzel Bread topped with black forest ham and melted gruyère cheese
- Warm Cheese Strudel with mixed berries

Beverages:

- Bitburger Premium Pils
- Stiegl Brewery Radler Raspberry
- Flensburger Dunkel
- Apfelschaumwein: Sparkling wine and apple liqueur
- Beer Flight

Brunchcot -- Near Test Track

Food Items:

- Avocado Toast with marinated toybox tomatoes on toasted ciabatta (Plant-based) (Garden Graze)
- Shrimp and Grits: Blackened shrimp and cheddar cheese grits with brown gravy and sweet corn salsa
- Lox Benedict on Everything Focaccia with everything-spiced cream cheese, shallots, crispy capers, and hollandaise (New)
- Fried Cinnamon Roll Bites with cream cheese frosting and candied bacon

Beverages:

- Froot Loops Shake (Non-alcoholic)
- Peach Bellini (New)
- Joffrey's Coffee Cold Brew Cocktail with milk, Kahlúa Rum and Coffee Liqueur, and vanilla vodka

The Citrus Blossom -- Odyssey Pavilion

Food Items:

- Orange Sesame Tempura Shrimp with orange chile sauce (New)
- Citrus Baked Brie with preserved lemon marmalade, limoncello-macerated blueberries, and spiced marcona almonds (New)
- Lemon Meringue Pie: Lemon curd, lemon mousse, and toasted meringue (New)

Beverages:

- Orange-Lemon Smoothie in a Souvenir Orange Bird Sipper Cup (Non-alcoholic)
- UFO Beer Co. Citrus Hazy Wheat Beer
- 81Bay Brewing Co. Citrus Honey Cream Ale
- Parish Brewing Co. Drive Thru: Orange Octane Imperial Sour
- Bella Strada Spritz (New)
- Orange Sunshine Wine Slushy
- Beer Flight
- Novelty:
- Orange Bird Bundle featuring "The Orange Bird" Little Golden Book and souvenir Orange Bird Sipper Cup

EPCOT Farmers Feast -- Near Test Track

Food Items:

Early Bloom Menu (March 1 to April 8)

- Chilled Potato and Leek Soup "Vichyssoise" with bacon lardons, potato croutons, chive oil, and crispy leeks (Gluten/ Wheat Friendly)
- Char-grilled Bison Ribeye with creamy leek fondue, red wine butter sauce, and whipped red wine goat cheese
- Spice Cake with cream cheese icing and candied pecans and parsnip (New)
- Hibiscus Lemonade Cocktail featuring Islamorada Brewery & Distillery Hibiscus Gin

Springtime Menu (Available April 9 through May 20)

- Grilled Vegetable Bruschetta with marinated peppers, zucchini, squash, artichokes, goat cheese, and balsamic glaze on grilled ciabatta
- Grilled Swordfish with crushed fingerling potatoes, pea and mint purée, grilled asparagus, and lemon beurre Blanc (New)
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream

Summer Solstice Menu (Available May 20 through July 5)

- Tomato and Red Onion Panzanella with avocado, burrata cheese, and fresh basil
- Barbecued Seared Pork Tenderloin with summer succotash, herb butter, and grapefruit vinaigrette (Gluten/ Wheat Friendly)
- Sweet Corn Crème Brûlée with corn biscotti (New)

Beverages (available throughout the Festival):

- Collective Arts Brewing Blueberry & Elderberry Sparkling Hard Tea (New)
- Ghost Mary: Translucent Bloody Mary with Boyd & Blair Cucumber Vodka, tomato water, horseradish, celery salt, and a hint of pepper (New)

Florida Fresh -- Near Disney Traders

Food Items:

- Grilled Street Corn on the Cob with savory garlic spread and spicy corn chips (New) (Plant-based) (Garden Graze)
- Grilled Street Corn on the Cob with savory garlic spread and plant-based cotija cheese (Plant-based) (Garden Graze)
- Blackened Fish Slider with roasted tomatoes, watercress, and citrus remoulade on brioche (New)
- Watermelon Salad with blueberries, pickled red onions, balsamic, and feta
- Florida Strawberry Shortcake (New)

Beverages:

- Cucumber Watermelon Slushy (Non-alcoholic)
- Cucumber Watermelon Slushy with gin

Fleur de Lys -- France Pavilion

Food Items:

- Croissant au Fromage de Chèvre, Herbes et Ail Rôtie: Croissant with goat cheese, herbs, and roasted garlic
- Daube de Boeuf à la Provençal, Compote de Tomate au Romarin Gnocchi à la Niçoise: Provençal-style braised beef, rosemary tomato, and niçoise gnocchi (New)
- Tarte Chocolat Mogador: Chocolate tart with Valrhona single origin chocolate brownie, walnuts, and raspberry coulis served warm (New)
- Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel: Caramelized beignet filled with vanilla cream and glazed with caramel fleur de sel

Beverages:

- Kronenbourg Blanc 1664 Draft Beer
- VeRy Raspberry: Rosé wine with natural raspberry flavor
- Kir à la Poire: French sparkling wine with Monin dessert pear (New)
- La Vie en Rose Frozen Slush: Vodka, Grey Goose L'Orange Vodka, St. Germain Elderflower Liqueur, and white and red cranberry juices

Hanami -- Japan Pavilion

Food Items:

- Frushi: Strawberry, pineapple, and lychee wrapped in sweet rice and pink soy wrap served with whipped cream, drizzled raspberry sauce, and toasted coconut
- Hanami Sushi: Assorted Nigiri sushi with lemon-cured salmon, soy-marinated tuna, and cured mackerel (New)
- Creamy Shrimp Udon: Udon soup with shrimp and spring vegetables (New)

Beverages:

- Sakura Cherry Blossom Pilsner (New)
- Hakushika Hana Kohaku Plum Sake: Junmai Ginjo blended with Japanese plum (New)
- Nigori Dragon Fruit Sake Cocktail (New)

The Honey Bee-stro Hosted by National Honey Board -- Near Port of Entry

Food Items:

- Chicken and Waffles: Crispy honey-brined chicken and honey sweet cornbread waffle with whipped honey butter and spicy honey (New)
- Pollinator Flatbread with honey-whipped mascarpone, honey caramelized onions, blueberry gastrique, prosciutto, honey-whipped goat cheese, arugula, honey vinaigrette, and bee pollen (New)
- Honey-Mascarpone Cheesecake with honey whipped cream, whipped honey, crystalized honey, honeycomb, dehydrated honey, and fennel pollen meringue kisses

Beverages:

- Honey-Peach Cobbler Freeze with streusel (Non-alcoholic)
- B. Nektar New Wave Lemonade Mead
- Florida Orange Groves Winery Orange Blossom Honey Wine
- Honey-Peach Cobbler Freeze with blueberry vodka and streusel

Jardin de Fiestas -- Mexico Pavilion

Food Items:

- Quesadilla de Flor de Calabaza: House-made masa tortillas with squash blossoms, bacon, onion, zucchini, and cheese (New) (Gluten/ Wheat Friendly)
- Taco Vampiro: Barbacoa Beef in a Corn Tortilla with crispy grilled monterey jack cheese, salsa ranchera, and esquites (Gluten/ Wheat Friendly)

Beverages:

- Mala Hierba Margarita: Centinela Tequila Reposado, elderflower-chamomile tea, Abasolo Corn Whiskey, and UNA Flower-infused Vodka with a chile salt rim (New)
- Cristal Margarita: 100% Agave Tequila Blanco, Ilegal Mezcal Joven, clarified lemon juice, and orange liqueur in a souvenir cup (New)
- Craft Mexican Lager

La Isla Fresca -- Between Morocco and France Pavilions

Food Items:

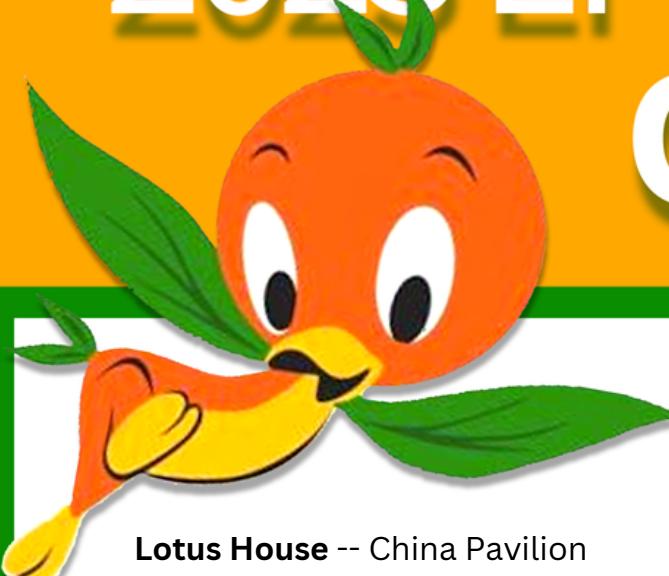
- Braised Oxtail with pigeon pea rice (New)
- Sugar Cane Shrimp Skewer with BEN'S ORIGINAL Long Grain White Rice, mango salsa, and coconut-lime sauce
- Coconut Tres Leches: Vanilla cake soaked in oat milk, almond milk, and coconut milk with toasted coconut (Plant-based) (Garden Graze)

Beverages:

- Tropical Breeze: Minute Maid Lemonade, grapefruit, and simple syrup (Non-alcoholic)
- Islamorada Beer Company Coconut Key Lime Ale
- Florida Orange Groves Winery Tropical Perception White Sangria
- Tropical Breeze with Don Q Límon Rum

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Outdoor Kitchen Menus



Lotus House -- China Pavilion

Food Items:

- Spicy Mala Chicken Skewer with creamy peanut sauce
- House-made Cheesy Crab Wontons
- Pan-fried Vegetable Dumplings

Beverages:

- Classic Bubble Milk Tea (Non-alcoholic)
- Cherry Blossom Pilsner Draft Beer
- Kung Fu Master: Tito's Vodka, Triple Sec, mango, orange juice, and soda water
- Tang Dynasty: Jose Cuervo Especial Tequila Gold, light rum, strawberry, piña colada mix, soda water, and white boba pearls
- Tropical Moon: Smirnoff Vodka, Triple Sec, passion fruit, soda water and white boba pearls (New)

Magnolia Terrace -- American Adventure Pavilion

Food:

- Muffuletta Panini with ham, salami, mortadella, provolone, and Swiss with olive salad (New)
- Spicy Chicken Gumbo with Andouille sausage and BEN'S ORIGINAL Long Grain & Wild Rice
- Crawfish Pie (New)
- Bananas Foster Bread Pudding (New)

Beverages:

- Bayou Cocktail: Bayou Spiced Rum, coconut rum, fruit punch, and orange juice
- Central 28 Beer Co. Pretty Things Ale (New)
- Wicked Weed Brewing Day Light American Light Ale
- Parish Brewing Co. Ghost in the Machine Double IPA
- Beer Flight

Northern Bloom -- Canada Pavilion

Food Items:

- Seared Scallops with French green beans, butter potatoes, brown butter vinaigrette, and Nueske's Applewood-smoked Bacon (Gluten/ Wheat Friendly)
- Beef Tenderloin Tips, mushroom bordelaise sauce, and whipped potatoes with garden vegetables
- Chocolate Maple Whisky Cake (New)

Beverages:

- Maple Popcorn Shake (Non-alcoholic)
- Collective Arts Brewing Honey Lager
- Glutenberg Blonde Ale, Montreal
- 81Bay Brewing Co. Apricot with Maple Syrup
- Maple Popcorn Shake with Tap 357 Maple Rye Whisky
- Beer Flight

Pineapple Promenade -- Near Port of Entry

Food Items:

- Spicy Hot Dog with Pineapple Chutney and Plantain Chips
- DOLE Whip® (Plant-based)

Beverages:

- Frozen Desert Violet Lemonade (Non-alcoholic)
- DOLE Whip with Fanta® (Non-alcoholic)
- 3 Daughters Brewing Tropical Hefe, St. Petersburg, FL
- BrewDog Hazy Jane IPA, Canal Winchester, OH
- Urban Artifact Teak Tropical American Fruit Tart, Cincinnati, OH
- Playalinda Brewing Company Violet Lemonade Ale, Titusville, FL
- Florida Orange Groves Winery Sparkling Pineapple Wine, St. Petersburg, FL
- DOLE Whip topped with Sōmrus Mango Cream Liqueur
- Pineapple Beer Flight

Primavera Kitchen -- Italy Pavilion

Food Items:

- Caesar con Gamberetti: Baby gem lettuce, shrimp, Caesar dressing, and crispy bread crumble (New)
- Tortelloni Primavera: Spinach tortelloni, sweet butter, pancetta, corn, peas, and fava beans (New)
- Budino alle Nocciole: Chocolate-hazelnut pudding with cookie crumble (New)

Beverages:

- Peroni Pilsner
- Prosecco
- Moscato
- Italian Sangria (red or white)
- Italian Margarita with Limoncello and Tequila

Refreshment Port -- Near Canada Pavilion

Food Items:

- Shrimp Scampi Poutine with cheese curds, lemon-garlic cheese fondue, spinach, and artichokes (New)
- Soft-serve Waffle Cone: Peanut butter, jelly, or swirl (New)

Beverages:

- Mighty Swell Purple Magic Spiked Seltzer (New)
- Villa Maria Earth Garden Sauvignon Blanc (New)
- Frozen Mojito with Boyd & Blair Rum (New)

Tangierine Cafe: Flavors of the Medina -- Morocco Pavilion

Food Items:

- Grilled Kebabs with Carrot-Chickpea Salad and Garlic Aioli
- Lamb Kefta (Gluten/wheat-friendly)
- Chermoula Chicken (Gluten/wheat-friendly)
- Hummus Trio: Traditional Hummus, Red-Beet-and-Black-Garlic Hummus, and Avocado-Herb Hummus, served with Moroccan Bread and Crispy Papadam (New) (Plant-based) (Garden Graze)
- Orange Blossom-Saffron Cake (New)

Beverages:

- Pomegranate Mimosa
- Keel Farms Strawberry Elderflower Hard Cider
- Bold Rock Tangerine Hard Cider
- 3 Daughters Brewing Pomegranate Hard Cider
- Cider Flight

Trowel & Trellis Hosted by IMPOSSIBLE™ Foods -- Near Port of Entry

Food Items:

- Boneless IMPOSSIBLE Korean Short Rib with cilantro-lime rice, Danmuji slaw, and kimchee mayonnaise (Plant-based) (Garden Graze)
- IMPOSSIBLE Lumpia with Thai sweet chili sauce (New) (Plant-based) (Garden Graze)
- Chocolate Cake with black currant ganache, mixed berry compote, and chocolate ice cream (New) (Plant-based) (Garden Graze)

Beverages:

- Twinings Iced Green Tea with Cranberry and Lime (Non-alcoholic)
- Parish Brewing Co. Bloom Hazy IPA
- J. Lohr Wildflower Valdigué
- Twinings Iced Green Tea with cranberry and lime with Hangar 1 Makrut Vodka served in a mason jar

Joffrey's Coffee & Tea Carts Specialty Festival Offerings

World Discovery (Near Mission: SPACE) --

- Exotic Lemon Tea: A refreshing mix of Frozen Lemon and Iced Tea featuring Exotic Berry notes (Also available with Grey Goose Vodka)

Near Canada:

- Melonade: A tangy blend of Frozen Lemon with a burst of Watermelon (Also available with Grey Goose Vodka)

World Showcase (Near Disney Traders) --

- Orange Cream Cold Brew: A smooth blend of French Roast Cold Brew with flavors of Orange and Vanilla topped with a splash of Cream, Whipped Cream and Coconut Shavings (Also available with Kahlúa Rum and Coffee Liqueur)

The American Adventure --

- Key Lime Cold Brew: A zesty blend of French Roast Cold Brew with flavors of Key Lime and White Chocolate topped with a splash of Cream, Whipped Cream and Graham Cracker Crumbs (Also available with Kahlúa Rum and Coffee Liqueur)

Additional Locations

Funnel Cake Stand -- American Adventure Pavilion

Food Item:

- Banana Split Funnel Cake: Funnel Cake topped with Banana-Chocolate Chip Ice Cream, Whipped Cream, Diced Strawberries, and a Maraschino Cherry drizzled with Chocolate Syrup (New)

Refreshment Outpost -- Between China and Germany Pavilions

Food Items:

- Pineapple Skewer with Tajin seasoning (Gluten/ Wheat Friendly) (Plant-based) (Garden Graze)
- Tangerine Soft-serve
- Ice Cream Float: Tangerine soft-serve and cream soda

Beverages:

- Lavender Martini: Boyd & Blair Potato Vodka with Lavender and Lemon
- Lexington Brewing Tangerine Cream Ale
- Blake's Hard Cider Co. Grand Cherry Hard Cider (New)
- Southern Tier Brewing Co. Juice Jolt IPA (New)

The Land Cart Hosted by AdventHealth -- The Land Pavilion

Food Items:

- Fruit and Cheese Plate: Grapes, strawberries, cheddar, and Mini Babybel Snack Cheese
- Vegetable Plate: Broccoli, carrot sticks, and tomatoes with dip (Plant-based)
- Pretzels with Hummus Dip (Plant-based)
- Cookies 'n "Cream" Chocolate Mousse Cup (Plant-based) (Garden Graze)

Connections Cafe and Eatery

Food Item:

- Orange Bird Liege Waffle (New)

Beverage:

- Flower Drop Cocktail: St. Germaine Elderflower Liqueur, Tito's Handmade Vodka, and Minute Maid Premium Lemonade (New)

Sunshine Seasons -- The Land Pavilion

- Strawberry-Mango Slushy (Non-alcoholic)