TASTE OF EPCOT Foodie Guide - January 8 - February 22, 2021



## **Refreshment Port (Showcase Plaza)**

#### **Food Items:**

• Lobster Poutine: Lobster, Lobster Bisque Cheese Sauce, Pickled Jalapeños, and Citrus Cream (NEW)

- Barrel of Monks Brewing Raspberry Beret, Boca Raton, FL (NEW)
- Spottswoode Sauvignon Blanc, Napa Valley, CA



**Citrus Blossom (Showcase Plaza)** 

## **Beverages:**

- Orange Cream Shake in a Souvenir Orange Bird Sipper Cup (non-alcoholic)
- Lost Coast Brewery Tangerine Wheat Ale, Eureka, CA
- Florida Orange Groves Winery Selections
  - Key Limen
  - o Strawberry Blush
  - $_{\circ}$  Orange Sunshine
  - Sparkling Key Lime
  - Sparkling Cranberry
  - Sparkling Blueberry

## The Deconstructed Dish (Showcase Plaza)

#### Food Items:

 Deconstructed Reuben: Rye Popover, Corned Beef, Gryuère Panna Cotta, and Brined Brussels Sprouts with Broken Thousand Island Dressing

- Deconstructed BLT: Crispy Pork Belly, Soft-poached Egg, Brioche, Watercress Espuma, and Tomato Jam
- Deconstructed Strawberry Cheesecake: Whipped New York-style Cheesecake with Fresh Florida Strawberries and Sugar Cookies

### **Beverages:**

- Rainboba: Fruit Bursting Boba with Sparkling Water (non-alcoholic)
- Deconstructed Breakfast: Twinings of London® Chai Tea Shake with Maple Syrup garnished with a Waffle Crisp and Candied Bacon (Non-alcoholic)
- Deconstructed Breakfast: Twinings of London® Chai Tea Shake with Cream Bourbon garnished with a Waffle Crisp and Candied Bacon



## **Decadent Delights (Promenade Refreshments)**

#### Food Items:

- Raspberry Soft-serve Ice Cream (New)
- Lemon Soft-serve Ice Cream (New)
- Artist Palette Cookie

### **Beverages:**

North Coast Brewing Co. Scrimshaw Pilsner, Fort Bragg, CA

- M.I.A. Beer Company Deco IPA, Doral, FL
- Saugatuck Brewing Co. Peanut Butter Porter, Douglas, MI
- Beer Flight also available



Pop Eats (Showcase Plaza)

- Tomato Soup with Grilled Cheese (New)
- Tomato Soup with French Onion and Bacon Grilled Cheese (New)
- Shrimp Ceviche with Lime Mint Foam (Gluten/Wheat Friendly)
- Almond Frangipane Cake layered with Raspberry Jam and Belgian Chocolate
- Pop't Art: Modern-designed Sugar Cookie with Strawberry Filling

- #RainbowSherbetGlitterDreamAle by Playalinda Brewing Co., Titusville, FL
- Popping Bubbles Cocktail
- Tomato Soup Can Bloody Mary





### **Refreshment Outpost**

#### Food Items:

- Plant-based Bratwurst with Spicy Turmeric Aïoli, Coffee Barbecue Jackfruit, and Slaw
- Warm Brown Sugar-stuffed Pretzel with Banana Soft-serve Ice Cream and Chocolate Sauce

- Frozen Slushy Coca-Cola® or Minute Maid® Lemonade in a Souvenir Spike The Bee Sipper Cup (non-alcoholic)
- Playalinda Brewing Co. Blue Raspberry Blonde, Titusville, FL (New)



### **Cuisine Classique**

#### **Food Items:**

- Red Wine-braised Beef Short Rib with Parsnip Purée, Broccolini, Baby Tomatoes, and Aged Balsamic
- Coq au Vin: Chicken Roulade with Violet Mustard, Candied Carrots, Pancetta Crisp, Marble Potatoes, and Beurre Rouge Sauce (New)
- Opera Cake: Almond Joconde, Coffee Buttercream, and Chocolate Ganache (New)
- Artist Palette Jumbo Chocolate-Chip Cookie

- 3 Daughters Brewing Rosé Hard Cider, St. Petersburg, FL
- 81Bay Brewing Rosé Blonde Ale, Tampa, FL
- Frozen Rosé
- Campo Viejo Rioja Reserva Art Series, Logrono, Spain
- Domaine Savary Chablis, Burgundy
- A Play on Rosé Flight





The Artist's Table

- Beef Wellington: Mushroom Duxelle, Prosciutto, and Puff Pastry with Red Wine Demi-Glace and Fennel Cream
- Pan-Seared Scallop with Chorizo, Roasted Red Pepper Coulis, and Parmesan Crisp (Gluten/Wheat Friendly)
- Artist Palette Jumbo Chocolate-Chip Cookie

- SippingChocolate Flight: White, Milk, and Dark Chocolate (non-alcoholic)
- Saugatuck Brewing Co. Neapolitan Milk Stout, Douglas, MI
- Lexington Brewing Company Kentucky Vanilla Barrel Cream Ale, Lexington, KY
- Lindemans Framboise Lambic, Belgium
- Âme du Vin Côtes de Provence Rosé
- Writer's Block Pinot Noir, Lake County, CA
- Symphony in Chocolate Flight: Mozart Cream Liqueurs paired with Sipping Chocolates
- Beer Flight also available





**Mosaic Canteen (Morocco)** 

- Mediterranean Flatbread with Zaatar Pesto, Artichokes, Roasted Peppers, Sundried Tomatoes, and Fennel Cream (New)
- Harissa-roasted Rack of Lamb with Baba Ganoush, Picholine Olives, Toybox Tomatoes, Preserved Lemons, and Pomegranate (New)
- Mouskoutchou: Orange Cake with Cinnamon-Chocolate
   Mousse (Wonderful Walk of Colorful Cuisine Orange) (New)

- 1906 Reserva Especial Dark Amber Lager (New)
- Maeloc Blackberry Hard Cider (New)





### **Vibrante & Vívido Food Studio (Between Morocco & France)**

### **Food Items:**

- Chilled Seafood Cocktail with Octopus, Scallops, Shrimp, Black Garlic Aïoli, Tomato-Coconut Sauce, and Serrano-Lime Oil (New)
- Blue Corn Pupusa-stuffed with Cheese and topped with Shredded Pork, Guajillo and Árbol Chile Sauce, Cabbage Slaw, and Aji Amarillo Crema (Gluten/Wheat Friendly)(Wonderful Walk of Colorful Cuisine – Blue) (New)
- Passion Fruit Mousse with Dragon Fruit Jam (New)

### **Beverages:**

- Coconut and Passion Fruit Smoothie (non-alcoholic) (New)
- Frozen Piña Colada (New)
- Passion Fruit Daiquiri (New)





**Festival Favorites (World Showplace)** 

#### Food Items:

- Remy's Ratatouille with Eggplant, Zucchini, Yellow Squash, Tomatoes, and Red Pepper Piperade (Plant-based) (Wonderful Walk of Colorful Cuisine – Red) (New)
- Charcuterie with Meats and Cheeses featuring Nueske's

   Applewood Smoked Beef
- Lemon Blood-Orange Tart
- Artist Palette Jumbo Chocolate-Chip Cookie

### **Beverages:**

- Blue Sky Black Cherry Boba Freeze (non-alcoholic)
- 3 Daughters Brewing Strawberry Blonde Nitro, St. Petersburg, FL
- Breckenridge Brewery Nitro Vanilla Porter, Breckenridge, CO
- M.I.A. Beer Company Milk Stout Nitro, Doral, FL
- Cold Fashioned Coffee Cocktail
- Neapolitan Beer Flight





The Painter's Palate (World Showplace)

#### Food Items:

- Prime Steak Tartare with Pickled Vegetables, Parsley Salad, Béarnaise Anglaise, and Sous Vide Quail Egg (New)
- Salt-roasted Beet Tartare with Pickled Vegetables, Parsley Salad, and Béarnaise Aïoli (Plant-based) (New)
- Pistachio Cake with Cherry Mousse and Morello Cherries (Wonderful Walk of Colorful Cuisine – Green) (New)

- Kalimotxo: Red Wine Cocktail with Pibb® Xtra (New)
- Frozen Rusty Nail Cocktail (New)
- Pinord La Dama Reserva Familiar Brut Rosé, Spain





### **Masterpiece Kitchen**

#### **Food Items**

- Wild Mushroom Risotto, Aged Parmesan, Truffle Shavings, and Zinfandel Reduction
- Salmon and Cream Gâteau with Egg Yolk Cream, Paddlefish Caviar, and Micro-Herbs
- Vanilla, Rose Water, and Pistachio Panna Cotta (Wonderful Walk of Colorful Cuisine – Pink)

- Weihenstephaner Original Lager, Freising, Germany
- Perrier-Jouët Belle Époque Brut Champagne
- The Meeker Vineyard Winemakers' Handprint Merlot, Sonoma County, CA
- Pinord La Dama Reserva Familiar Brut, Spain
- Classic Sidecar with a Chocolate Twist









L'Art de la Cuisine Française (France)

- Crème de Brie en Petit Pain: Warm Creamy Brie in a House-made Bread Bowl
- Croissant à la Truffle Noir d'Hiver: Black Winter Truffle Croissant (New)
- Moelleux à la Framboise et aux Chocolats Valrhona: Molten Chocolate and Raspberry Cake with Pure Origin Valrhona Chocolates (New)
- Trio de Macarons: Assortment of Three House-made Macarons in a Gift Box

- Frozen French Martini: Grey Goose, Vodka, Chambord Liqueur, Pineapple, Orange, and Grape Juice with Lemon-Lime Foam
- Charles Lafite, Brut Méthode Traditionnelle Champenoise, French Sparkling Wine
- Château La Gordonne, Vérité du Terroir, Côtes de Provence Rosé (New)

 Bordeaux Merlot and Cabernet Blend, Baron des Chartrons, 2015 (New)





El Artista Hambriento (Mexico)

#### Food Items:

- Chile Relleno: Fried Poblano Pepper filled with Flank Steak, Black Beans, and Tomatoes drizzled with a Poblano Cream Sauce (Gluten/Wheat Friendly)(New)
- Pork Belly Pastor: Pastor-marinated Pork Belly atop Boniato Purée with Charred Pineapple and Crispy Cilantro (Gluten/Wheat Friendly)(New)
- Taco de Chocolate: Chocolate Candy Shell filled with Mexican Chocolate Mousse with a touch of Chile topped with Tropical Fruit (Gluten/Wheat Friendly)(New)

- Mexican Craft Beer: Tulum Artisanal Lager crafted with Citrus notes and made with Mexican Caribbean Seawater
- Diego Pomegranate Margarita: Ojo de Tigre Mezcal, Pomegranate-Prickly Pear Juice, Blackcurrant Liqueur, and Rose Petal Liqueur with a Hibiscus Salt Rim
- Frida Carrot Margarita: Casa Noble Blanco Tequila, Carrot Juice, Ginger Cordial, Lime Juice, and Agave Nectar





### Goshiki (Japan)

#### **Food Items:**

- Stone Garden: Red Bean Mousse with Chocolate Rocks and Arare Rice Cracker Pebbles (New)
- Sushi Donut: Donut-shaped Sushi featuring Salmon, Tuna, Shrimp, Cucumber, and Sesame Seed over a decorated plate of Wasabi Aïoli, Sriracha, and Eel Sauce
- Vegetable Gyoza: Vegetable-filled Spinach Gyoza with Tofu atop Mashed Potatoes with a Kamaboko Fish Cake, Pepper Strings and Tonkatsu Teriyaki Sauce

- Haiku Draft Lager (New)
- Masu Sake in a Traditional Personalized Wooden Cup
- Pink Snow: Sake, Peach Schnapps, Cranberry Juice, and Calpico dusted with Snowflake Confetti (New)





**The Painted Panda (China)** 

- Old Shanghai Shi Zi Tou: Pork and Water Chestnut Meatballs served with Taro Root (New)
- Sichuan Red Hot Mala Shrimp (New)

- "Panda" Bubble Tea: Classic Milk Tea with Black and White Boba Pearls (non-alcoholic)
- Jasmine Draft Beer
- Fortune Cookie: ByeJoe Spirit, Amaretto, and Piña Colada Mix
- Kung Fu Punch: Vodka and Triple Sec
- Sea Butterfly: Butterfly Pea Flower infused Cocktail with Lychee Syrup, Vodka, Light Rum, and Magic Boba Pearls



### L'Arte di Mangiare (Italy)

#### **Food Items:**

- Arancini: Sweet Sausage fried Risotto Balls with Pomodoro Sauce (New)
- L'Aragosta: Lobster Ravioli with Vanilla-Saffron Cream Sauce and Shredded Chili Peppers (New)
- Bomboloni: Cream-filled Italian Doughnut with Raspberry Sauce and Powdered Sugar (New)

- Peroni Pilsner
- Pinot Grigio
- Chianti
- Prosecco
- Rosa Regale
- Moscato
- Italian White Sangria with Prosecco
- Italian Red Sangria with Cabernet Sauvignon
- Italian Margarita with Tequila and Limoncello
- AmarettoBellini: Amaretto, White Peach Purée, and Prosecco
- Bergamotto: Italicus Rosolio Di Bergamotto, Prosecco, and Cerignola Olive



# **Funnel Cake**

 Red Velvet Funnel Cake topped with Cream Cheese Icing and Pixie Dust (New)



### Joffrey's Coffee & Tea Company

- Showcase Plaza Caramel Canvas Latte: Artisan Latte with Peanut Butter Syrup, Caramel, and Dark Chocolate Sauce topped with SNICKERS® Original Candy Pieces paired with a doughnut
- The American Adventure Color-Me-Latte: Made for a true artiste with Espresso, Swiss Chocolate Syrup, and Dark Chocolate Sauce sprinkled with M&M's® Candies paired with a doughnut
- Future World East Starry Night Latte: Paint the sky with this Espresso beverage with Dulce de Leche, White Chocolate, and Dark Chocolate Sauce topped with MILKY WAY® Bar Pieces paired with a doughnut
- Canada Creative Twist Latte: Stretch your imagination with this Latte
  with Brown Butter Toffee Syrup and Swiss Chocolate Syrup topped with
  TWIX® Bar Pieces paired with a doughnut