

EPCOT INTERNATIONAL  
**FLOWER and GARDEN**  
 FESTIVAL  
**2015 Menu**

### Pineapple Promenade

- Pineapple Dog  
*Spicy Hot Dog, Pineapple Chutney and Sriracha Mayo*
- Pineapple Soft-Serve
- Pineapple Soft-Serve with Sammy's Beach Bar Red Head Macadamia Nut Flavored Rum
- Pineapple Soft Serve with Captain Morgan's Parrot Bay Coconut Rum
- Frozen Desert Violet Lemonade – *Nonalcoholic*
- Berry Tea Cocktail  
*Twinings® Cold-Brewed Mixed Berry Tea with Plant City Strawberry-flavored Florida cane vodka, with raspberry and açai syrups*
- Sparkling Pineapple Wine, Florida Orange Groves Winery, St. Petersburg, FL
- Ace Pineapple Hard Cider, Sacramento, CA

### New! Botanas Botánico

- Seafood Ceviche (GF)  
*Shrimp, Scallops and Grouper with Mango and Avocado*
- Cachapa con Queso (GF) (V)  
*Sweet Corn Pancake with Farmers Cheese*
- White Corn Arepa with Braised Beef and Chayote Slaw (GF)
- Coconut Tres Leches (V)
- Polar Beer, Caracas, Venezuela
- La Tizana  
*Classic Venezuelan Fruit Drink*
- La Tizana with Santa Teresa RHUM Orange Liqueur
- Monte Paschoal Reserve Tannat
- Monte Paschoal Natural Brut White Sparkling Wine

### Fleur de Lys

- Gnocchi Parisien à la Provençal (V)  
*Parisian-style dumpling with vegetables and mushrooms*
- Confit de Canard, Pommes de Terre Sarladaise (GF)  
*Pulled Duck confit, with garlic and parsley potatoes*
- Macaron Guimauve à la Fraise (GF)  
*Large Strawberry marshmallow macaroon*
- Ice Pop  
*Grand Marnier® Peach Raspberry, Vodka Iced Tea*
- La Vie en Rose Frozen Slush  
*Grey Goose Vodka Orange, St. Germain liqueur, White and Red cranberry juice*
- Kir Imperial  
*Sparkling wine, Chambord black raspberry liqueur*
- Kronenbourg Blanc 1664  
*Fruity white beer with citrus notes*

### Espresso, Coffee and Pastries at the American Adventure

*Presented by Joffrey's Coffee & Tea Co.®*

- Chocolate Stout Latte featuring Monin chocolate, caramel and hazelnut with milk and espresso
- Iced Bailey's Latte featuring Bailey's Irish Cream liqueur with milk and espresso over ice

### Taste of Marrakesh

- Harissa Chicken Kebab with Sweet Couscous Salad
- Falafel Pocket with Cucumber Tomato Salad and Tahini Sauce (V)
- Pistachio Baklava (V)
- Desert Rose  
*Sparkling Wine, topped with Pomegranate Liqueur*
- White Sangria
- Guerrouane Red
- Casa Beer
- Mint Iced Tea

### Hanami

- Frushi  
*Fresh pineapple, strawberry and melon rolled with raspberry coconut rice, sprinkled with toasted coconut and whipped cream on the side*
- Teriyaki Curry Bun  
*Steamed bun filled with chicken, vegetables, curry and sweet sauce*
- Osaka Salmon Sushi  
*"Hako-sushi" box style sushi with Salmon and rice, Topped with Dynamite, Volcano and Eel Sauce*
- Kirin Draft Beer
- Yuzu Plum Wine Slushie  
*Sweet refreshing taste infused with the tangy flavor of citrus*
- Strawberry Nigori  
*Mild creamy sake infused with sweet-tangy strawberry*
- Karatamba Honjozo Sake  
*Sharp, dry taste*

### The Smokehouse: Barbecue & Brews

- Pulled Pig Slider with Cole Slaw
- Beef Brisket Burnt Ends Hash with White Cheddar Fondue and Pickled Jalapeños
- Smoked Debreziner Sausage with house-made kraut and mustard (GF)
- "Piggylicious" Bacon Cupcake with Maple Frosting and Pretzel Crunch
- Floridian Hefeweizen, Funky Buddha Brewery, Oakland Park, FL
- Category 3 IPA, Due South Brewing Company, Boynton Beach, FL
- Maple Bacon Stout, Shipyard Brewing Company, Clearwater, FL (*Festival exclusive*)
- Billy's Chilies, Twisted Pine Brewing Company, Boulder, CO
- The Original Rib Shack Red Wine
- Beer Flight: Floridian Hefeweizen, Category 3 IPA, Maple Bacon Stout, Billy's Chilies, The Original Rib Shack Red Wine
- Frozen Lemonade – *Non Alcoholic*
- Frozen Lemonade with Palm Ridge Reserve Whiskey, Umatilla, FL
- R.C. Sweet Tea made with Twinings® Cold-Brewed English Classic Tea

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### Primavera Kitchen

- Fior di Latte, Prosciutto e Pane di Casa  
*Pinwheel of Mozzarella, Prosciutto, Olio Toscano, Ciabatta Bread*
- Cheese Manicotti (V)  
*Egg Pasta stuffed with Mozzarella, Ricotta, Parmesan, Tomato Sauce, Béchamel*
- Limoncello Panna Cotta (GF) (V)  
*Lemon Custard, Limoncello Liqueur, Raspberries*
- Pinot Grigio, Placido  
*Fruity with a crisp taste, light body*
- Chianti, Placido  
*Garnet color with soft spice and berry flavors, light body*
- Prosecco, Bosco del Merlo  
*Sparkling and refreshing, light body*
- Corbinello  
*Sweet and sparkling spumante*
- Moscato Fior d'Arancio, Montegrande  
*Pleasantly sweet and fresh*
- Bellini  
*Sparkling wine and peach purée*
- Rossini  
*Sparkling wine and marinated strawberries*
- Frozen Italian Primavera  
*Assorted fruit slushy, limoncello, vodka*
- Moretti Lager (6 oz)
- Moretti La Rossa (6 oz)

### Florida Fresh

- Watermelon Salad with pickled Onions, B&W Gourmet Farms Baby Arugula, Feta Cheese and Balsamic Reduction (GF) (V)
- Shrimp and Stone Ground Grits with Andouille Sausage, Sweet Corn, Tomatoes and Cilantro (GF)
- Florida Blueberry and Lemon Curd Tart (V)
- Watermelon Passion Fruit Slush – Non Alcoholic
- Watermelon Passion Fruit Slush with Tamiami Florida Gin
- Key Lime Sparkling Wine, Florida Orange Groves, St. Petersburg, FL
- Blonde Ale, Orlando Brewing Company, Orlando, FL
- Channel Marker Red Ale, 3 Daughters Brewing, St. Petersburg, FL
- Feast of Flowers Farmhouse Ale, Florida Beer Company, Cape Canaveral, FL (*Festival exclusive*)
- Jai Alai®, Cigar City Brewing, Tampa, FL
- Beer flight also available

### Lotus House

- Kung Pao Chicken Bun
- Beijing-Style Candied Strawberries (V)
- Vegetable Spring Roll (V)
- Oolong Peach Bubble Tea
- Kung Fu Punch  
*Vodka and Triple Sec with Mango and Orange Juice*
- South Sea Storm  
*Guava with light and dark rum*
- Honey Mango Wine Cooler
- Tsingtao Beer
- Plum Wine

### Jardin de Fiestas

- Taco al Pastor  
*Corn tortilla filled with achiote marinated pork garnished with grilled diced pineapple, onions, cilantro and salsa verde*
- Veggie Quesadilla (V)  
*Flour tortilla filled with Monterey Jack cheese and Mixed Veggies*
- Flan de Queso con Chocolate Abuelita  
*Mexican Chocolate Custard with Whipped cream and cinnamon*
- Blueberry Pomegranate Margarita on the rocks
- Tecate Draft Beer with a Patrón Citrónge
- Mexican Sangria
- Flavored Tequila Flight

### Urban Farm Eats

- Kale Salad, dried cherries, almonds and goat cheese with White Balsamic Vinaigrette (GF) (V)
- Quinoa vegetable "naanwich" with arugula pesto and oven dried tomatoes (V)
- Ghost Pepper dusted Tilapia with crisp Winter Melon Slaw and Mint Oil featuring *The Original Sauce Man's Kick It Up Rub* (GF)
- Cucumber Lemon Spa Water finished with a sprig of fresh Mint
- Hess Shirttail Creek Vineyard Chardonnay
- King Estate Acrobat Pinot Noir
- Urban Mary
- Crispin Blackberry Pear Cider