



EPCOT
INTERNATIONAL
FOOD & WINE
FESTIVAL

Culinary Demonstrations

9/27 – 9/29

09/30 – 10/06

10/07 – 10/13

10/14 – 10/20

10/21 – 10/27

10/28 – 11/03

11/04 – 11/11

Friday, September 27, 2013

1:00 PM	Andrea Robinson M.S., Andrea Wine, Saint Helena, CA	Salmon
3:00 PM	Amber Pruett, Publix Aprons Cooking School, Lakeland, FL	Chicken- contains pork
5:00 PM	Field to Feast and a Farmer, Winter Park, FL	Corn - contains pork

Saturday, September 28, 2013

1:00 PM	Joseph Poon/Watermelon Carving, Philadelphia Chinatown	Poultry
Sold out! 3:00 PM	Carla Hall, ABC's The CHEW, New York, NY	Pastry
5:00 PM	Field to Feast and a Farmer, Winter Park, FL	Corn - contains pork

Sunday, September 29, 2013

1:00 PM	Joseph Poon/Watermelon Carving, Philadelphia Chinatown	Poultry
5:00 PM	Field to Feast and a Farmer, Winter Park, FL	Corn - contains pork

Monday, September 30, 2013

1:00 PM	Chef Brian Lamparski, Rose and Crown Pub & Dining Room, Epcot®, WDW	Beef
3:00 PM	Sean Miller, The Wave... of American Flavors, Disney's Contemporary Resort, WDW	Cobia
5:00 PM	Matt Maslowski and Judi Arduini, Park Event Operations, Epcot®	Beef

Tuesday, October 01, 2013

1:00 PM	Rich Norris, Publix Aprons Cooking School, Tampa, FL	Pork
3:00 PM	Kevin Dundon, Raglan Road, <i>Downtown Disney</i> ® Area, WDW	Trout
5:00 PM	John Howie, Seastar Restaurant and Raw Bar, Bellevue, WA	Arctic Char

Wednesday, October 02, 2013

1:00 PM	Kevin Dundon, Raglan Road, <i>Downtown Disney</i> ® Area, WDW	Trout
3:00 PM	Robert Laurie, Cinderella's Royal Table, <i>Magic Kingdom</i> ® Park, WDW	Cod
5:00 PM	Celina Tio, Julian, Kansas City, MO	Vegetarian

Thursday, October 03, 2013

1:00 PM	Bruno Vrignon, Monsieur Paul, France Pavilion, <i>Epcot</i> ®, WDW	Snails
3:00 PM	Bob Getchell, T Rex Café, <i>Downtown Disney</i> ® Area, WDW	Pork
5:00 PM	Kevin Fonzo, K Restaurant, Orlando, FL	Shrimp

Friday, October 04, 2013

1:00 PM	Ruth Van Waerebeek, Concha y Toro, Santiago, Chile	Scallops
3:00 PM	Noah French, HoneyCrisp, Denver, CO	Pastry
5:00 PM	Rock Harper, FatShorty's, Arlington, VA	Mussels- contains Pork

Saturday, October 05, 2013

1:00 PM	Kenneth Gilbert, Cook Like the Big Dogs LLC, Jacksonville, FL	Seafood
3:00 PM	Jerome Brown "Chef Rome", Hot Grits LLC, Knightdale, NC	Bison
5:00 PM	Alisa Malavenda, POSH salt, Cliffside Park, NJ	Scallop

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Sunday, October 06, 2013

1:00 PM	Noah French, HoneyCrisp, Denver, CO	Pastry
3:00 PM	Tim Hockett, Nacional 27, Chicago, IL	Beef
5:00 PM	Alisa Malavenda, POSH salt, Cliffside Park, NJ	Shellfish

Monday, October 07, 2013

1:00 PM	Jason Stefanko, Gardein, Richmond, Canada	Vegan
3:00 PM	Dr. Wendy Bazilian, RD & Pam Smith, RD and Author of <i>The Energy Edge</i> presented by Driscoll's® Only the Finest Berries™	Pastry
5:00 PM	Joe Bonanno and Damon Lauder, Park Event Operations, <i>Epcot</i> ®, WDW	Duck

Tuesday, October 08, 2013

1:00 PM	Patrick Walley, Publix Aprons Cooking School, Lakeland, FL	Pork
3:00 PM	Dr. Wendy Bazilian, RD & Disney Chef, Park Event Operations, <i>Epcot</i> ®, WDW presented by Driscoll's® Only the Finest Berries™	Turkey
5:00 PM	Michael Gonsalves, Golden Oak Club, Walt Disney World® Resort, WDW	Shellfish

Wednesday, October 09, 2013

1:00 PM	Nicholas Crispino, Cinderella's Royal Table, <i>Magic Kingdom</i> ® Park, WDW	Lamb
3:00 PM	Dr. Wendy Bazilian, RD & Disney Chef, Park Event Operations, <i>Epcot</i> ®, WDW presented by Driscoll's® Only the Finest Berries™	Turkey
5:00 PM	Ken Vedrinski, Trattoria Lucca/ Coda del Pesce, Daniel Island, SC	Seafood

Thursday, October 10, 2013

1:00 PM	Terry Letson, fume Bistro and Bar, Napa, CA	Seafood-Contains Pork
3:00 PM	Daniel Joly, Mirabelle at Beaver Creek, Avon, CO	Seafood
5:00 PM	Anthony Lamas, Sevice, Louisville, KY	Shrimp

Friday, October 11, 2013

1:00 PM	Mark Boor, Fulton's Crab House, <i>Downtown Disney</i> ® Area, WDW	Shellfish
3:00 PM	Fritz Sonnenschmidt Hosted by Cutco	Savory Tart-Contains Pork
5:00 PM	Dominique Macquet, Dominique's on Magazine, New Orleans, LA	Stone Crab

Saturday, October 12, 2013

Sold out!	1:00 PM	Jamie Deen, The Lady & Sons, Savannah, GA	Vegetarian/Pastry
Sold out!	3:00 PM	Jamie Deen, The Lady & Sons, Savannah, GA	Vegetarian/Pastry
	5:00 PM	Terri Wu, Farallon Restaurant, San Francisco, CA	Pastry

Sunday, October 13, 2013

	1:00 PM	Fritz Sonnenschmidt Hosted by Cutco	Savory Tart-Contains Pork
	5:00 PM	Pascal Oudin, Pascal's on Ponce, Coral Gables, FL	Mussels

Monday, October 14, 2013

Sold out!	1:00 PM	Buddy Valastro, Carlo's Bakery, Hoboken, NJ	Vegetarian
	3:00 PM	Daniel Crenshaw, Old Port Royale & Shutters at Disney's Caribbean Beach Resort, WDW	Scallops
	5:00 PM	Bob Waggoner, Watermark Restaurant, Nashville, TN	Lamb

Tuesday, October 15, 2013

	1:00 PM	Jim Hendry, Publix Apron's Cooking School, Sarasota, FL	Seafood
	3:00 PM	Tony Marotta, Disney's Port Orleans Resort - Riverside, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Duck
	5:00 PM	Derek Paradise, Tony's Town Square Restaurant, <i>Magic Kingdom</i> ® Park, WDW presented by Driscoll's® Only the Finest Berries™	Pastry

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Wednesday, October 16, 2013

	1:00 PM Tony Marotta, Disney's Port Orleans Resort - Riverside, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Salmon
	3:00 PM Jamar Gilkey, Tony's Town Square Restaurant, <i>Magic Kingdom</i> ® Park, WDW	Beef
	5:00 PM Jeff Henderson, Chef Jeff Catering, Las Vegas, NV	Catfish

Thursday, October 17, 2013

	1:00 PM Moises Flores, San Angel Inn, Mexico Pavilion at <i>Epcot</i> ®, WDW	Poultry
Sold out!	3:00 PM Adam Mali, Brasserie S&P Mandarin Hotel, San Francisco, CA	Lobster
	5:00 PM Jamey Fader, Lola, Denver, CO	Shrimp

Friday, October 18, 2013

	1:00 PM Shuichi Taneda, Tokyo Dining at <i>Epcot</i> ®, WDW	Savory
	3:00 PM Tony Fraske, Wolfgang Puck Dining Room, <i>Downtown Disney</i> ® West Side, WDW	Scallop
Sold out!	5:00 PM Keegan Gerhard, D Bar Desserts, San Diego, CA	Pastry

Saturday, October 19, 2013

Sold out!	1:00 PM Dan Smith and Steve McDonagh, The Hearty Boys, Chicago, IL	Beef
	3:00 PM Dean Max, 3030 Ocean, Boca Raton, FL	Octopus
Sold out!	5:00 PM Gale Gand, TRU Chicago, IL	Pastry

Sunday, October 20, 2013

	1:00 PM TJ Sudiswa, Grand Floridian Café, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Duck
	3:00 PM Emily Ellyn, Emily Ellyn Productions, Orlando, FL	Pastry
	5:00 PM Alex Seidel, Fruition Restaurant/Fruition Farms, Denver, CO	Cheese- contains Pork

Monday, October 21, 2013

Sold out!	1:00 PM Rochelle Daniel, L'Auberge de Sedona, Sedona, AZ	Scallops
	3:00 PM Matt Carter, House Brasserie, Scottsdale, AZ	Pork
Sold out!	5:00 PM Erin McKenna, BabyCakes NYC, New York, NY	Pastry

Tuesday, October 22, 2013

	1:00 PM Tim Donnelly, Publix Apron's Cooking School, Lakeland, FL	Shellfish
	3:00 PM Tony Marotta, Disney's Port Orleans Resort - Riverside, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pork
	5:00 PM Edgardo Ruiz, The Land Restaurant, <i>Epcot</i> ®, WDW	Shrimp

Wednesday, October 23, 2013

	1:00 PM John Hui, Pebble Beach Resorts, Pebble Beach, CA	Pastry
	3:00 PM Kevin Johnson, The Grocery, Charleston, SC	Shellfish
	5:00 PM John Di Giovanni, Delaware North Companies - Columbus Sportservice (Nationwide Arena), Columbus, OH	Beef

Thursday, October 24, 2013

	1:00 PM Tony Mantuano, Portobello, <i>Downtown Disney</i> ® Area, WDW	Poultry
	3:00 PM Matthew Gennuso, Chez Pascal, Providence, RI	Venison
	5:00 PM Lee Lucier, Robert Irvine's Eat! / Nosh, Hilton Head, SC	Pork

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Friday, October 25, 2013

1:00 PM	Joe Rodriguez, Brekstad, Norway	Salmon
3:00 PM	Dana Herbert, Desserts by Dana, New Castle, DE	Pastry
5:00 PM	Samad Benzari and M'Barek Naitbihi, Morocco Pavilion, <i>Epcot</i> ®, WDW	Beef

Saturday, October 26, 2013

1:00 PM	Pam Smith, RD, Author of <i>The Energy Edge</i>	Savory
Sold out! 3:00 PM	Eric Lanlard, Cake Boy, London, UK	Pastry
5:00 PM	Allen Susser, Chef Allen's, Hollywood, FL	Duck

Sunday, October 27, 2013

1:00 PM	Benjamin Brown, The Lodge at Pebble Beach, Pebble Beach CA	Vegan
5:00 PM	Jonathon Sawyer, Greenhouse Tavern/ Noodlecat, Cleveland, OH	Seafood

Monday, October 28, 2013

1:00 PM	Scott Norman, Picasso of Pumpkin Carving, Galva, IL	Pumpkin
3:00 PM	Chris Jablonski, Biergarten Restaurant, <i>Epcot</i> ®, WDW	Vegetarian
5:00 PM	Christina Frommling, Magic Kingdom® Bakery, <i>Magic Kingdom</i> ® Park, WDW presented by Driscoll's® Only the Finest Berries™	Pastry

Tuesday, October 29, 2013

1:00 PM	Scott Norman, Picasso of Pumpkin Carving, Galva, IL	Pumpkin
Sold out! 3:00 PM	Kouzzina Chefs with Cat Cora, Kouzzina by Cat Cora®, Disney's BoardWalk Inn	Lamb
5:00 PM	Tony Charbonnet, Publix Apron's Cooking School, Jacksonville, FL	Scallop

Wednesday, October 30, 2013

1:00 PM	Scott Norman, Picasso of Pumpkin Carving, Galva, IL	Pumpkin
Sold out! 3:00 PM	Kouzzina Chefs with Cat Cora, Kouzzina by Cat Cora®, Disney's BoardWalk Inn	Lamb
5:00 PM	Matthew Christopher, Olivia's Café, Disney's Old Key West Resort, WDW	Shrimp

Thursday, October 31, 2013

1:00 PM	Christine Weissman and Christopher Maggetti, Disneyland® Resort, Anaheim, CA	Vegetarian
3:00 PM	Renzo Barcatta and Vincenzo Vaccaro, Tutto Italia, Italy Pavilion, <i>Epcot</i> ®, WDW	Pastry
5:00 PM	Rafael Vasquez, Mares Restaurant, Puerto Plata, Dominican Republic	Shrimp-Contains Pork

Friday, November 01, 2013

Sold out! 1:00 PM	Brian O'Hea and Shanna Horner O'Hea, Academe at the Kennebunk Inn, Kennebunk, ME	Lobster
3:00 PM	Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA	Poultry
5:00 PM	Paula DaSilva 1500°, Miami Beach, FL	Mackerel

Saturday, November 02, 2013

1:00 PM	Jorge Sotelo, Disney's Grand Californian Resort & Spa, Disneyland® Resort, Anaheim, CA	Pastry
3:00 PM	Piero Premoli, Pricci, Atlanta, GA	Tuna
5:00 PM	Erika Davis, Graycliff Chocolatier, Nassau, Bahamas	Pastry

Sunday, November 03, 2013

1:00 PM	Jean-Marc Viallet, Disneyland® Bakery, Disneyland® Resort, Anaheim, CA	Pastry
3:00 PM	TJ Sudiswa, Grand Floridian Café, Disney's Grand Floridian® Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Savory
5:00 PM	Ronald Viloría, Aulani, a Disney Resort & Spa, HI	Pastry

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Monday, November 04, 2013

1:00 PM	Shane Cash, Rats Restaurant, Hamilton, NJ	Vegetarian
3:00 PM	Albert Riviello, Sci-Fi Dine-In Theatre Restaurant, <i>Disney's Hollywood Studios</i> ®, WDW	Shrimp
5:00 PM	TJ Sudiswa, Grand Floridian Café, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Mahi Mahi

Tuesday, November 05, 2013

1:00 PM	Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pastry
3:00 PM	Scot Hill, Publix Apron's Cooking School, Lakeland, FL	Quail -Contains Pork
5:00 PM	Ioannis "Yianni" Markogiannakis, Coral Reef Restaurant, <i>Epcot</i> ®, WDW	Seafood

Wednesday, November 06, 2013

1:00 PM	Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pastry
3:00 PM	Stephen Gower, Disney's Grand Floridian Resort & Spa Main Kitchen, WDW	Vegan
5:00 PM	Glenn O'Brien, Boma - Flavors of Africa, Disney's Animal Kingdom Lodge, WDW	Lamb

Thursday, November 07, 2013

1:00 PM	Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pastry
3:00 PM	Thomas Massey, Sunshine Seasons, <i>Epcot</i> ®, WDW	Mahi Mahi
5:00 PM	Mike Dillard, Disney's BoardWalk Inn, WDW	Rabbit

Friday, November 08, 2013

1:00 PM	Ingrid Hoffmann Presented by Coca-Cola®	Shrimp
3:00 PM	John Hardman, Tony's Town Square Restaurant, <i>Magic Kingdom</i> ® Park, WDW	Chicken
5:00 PM	Phillip Ponticelli, Cítricos, Grand Floridian Resort & Spa, WDW	Shrimp

Saturday, November 09, 2013

Sold out!	1:00 PM	Ben Sargent, Author, <i>The Catch: Sea-to-Table, Stories and Secrets</i> , New York, NY	Lobster
	3:00 PM	TJ Sudiswa, Grand Floridian Café, Disney's Grand Floridian Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Turkey
	5:00 PM	Pam Smith, RD, Author of <i>The Energy Edge</i> presented by Driscoll's® Only the Finest Berries™	Savory

Sunday, November 10, 2013

1:00 PM	Michael Klinger, Pioneer Hall, Disney's Fort Wilderness Resort & Campground, WDW	Oysters-Contains Pork
3:00 PM	Javier Pareja, Grand Floridian Resort® and Spa Convention Center, WDW	Vegetarian
5:00 PM	Michael Gonsalves, Golden Oak Club, Walt Disney World® Resort, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Sausage-Contains Pork

Monday, November 11, 2013

1:00 PM	Geraldine Randlesome, Creative Cutters, Ontario, Canada	Pastry
3:00 PM	Dave Barrette, The Wave... of American Flavors, Disney's Contemporary Resort, WDW	Crab & Shrimp
5:00 PM	Michael Gonsalves, Golden Oak Club, Walt Disney World® Resort, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Sausage-Contains Pork

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