

EPCOT® INTERNATIONAL *Food & Wine* FESTIVAL

Culinary Demonstrations

9/19-9/21

9/22-9/28

9/29-10/05

10/06-10/12

10/13-10/19

10/20-10/26

10/27-11/02

11/03-11/10

Friday, September 19, 2014

1:00 PM Jennifer Bushman, presented by Verlasso® Farm Raised Sustainable Salmon
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island
5:00 PM Amber Pruett, Publix Super Markets Inc., Lakeland, FL

Salmon
Beef (contains Pork)
Halibut

Saturday, September 20, 2014

1:00 PM Norman Van Aken, Norman's at The Ritz-Carlton Grande Lakes, Orlando, FL
3:00 PM Andrea Robinson M.S., Andrea Wine, Saint Helena, CA
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island

TBD
Beef
Pork

Sunday, September 21, 2014

1:00 PM Nicohlas Crispino, Cinderella's Royal Table, Magic Kingdom® Park
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island

Seafood
Pork
Pastry

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Monday, September 22, 2014

1:00 PM Jose Camey, T-Rex Café, Downtown Disney® Area	Crab
3:00 PM Terrell Percival, T-Rex Café, Downtown Disney® Area	Pork
5:00 PM Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian® Resort & Spa, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pastry

Tuesday, September 23, 2014

1:00 PM Mark Boor, Fulton's Crab House, Downtown Disney® Area	Shrimp
3:00 PM Patrick Walley, Publix Aprons Cooking School, Lakeland, FL	Scallop
5:00 PM Nicholas Zito, ESPN Club, Disney's Boardwalk Inn®	Pork

Wednesday, September 24, 2014

1:00 PM Robby Sales, Le Cellier Steakhouse, Canada Pavilion, <i>Epcot</i> ®	Elk
3:00 PM Tom Molloy, Jiko- The Cooking Place, Disney's Animal Kingdom Lodge	Buffalo
5:00 PM Kevin Fonzo, K Restaurant, Orlando, FL	Dungeness Crab

Thursday, September 25, 2014

1:00 PM Glenn O'Brien, Boma - Flavors of Africa, Disney's Animal Kingdom Lodge	Pork
3:00 PM Tony Armstrong, Park Event Operations, <i>Epcot</i> ®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Chicken
5:00 PM Jenny Sly, Turf Club and Artist Palette, Disney's Saratoga Springs Resort & Spa, WDW presented by The Mushroom Council	Shrimp & Mushroom

Friday, September 26, 2014

1:00 PM Koichi Hirano, Tokyo Dining, Japan Pavilion, <i>Epcot</i> ®	Tofu & Beef Blend
3:00 PM Gale Gand, Spritzburger/Tru, Chicago, IL presented by Stork USA Maker of Werther's Original Caramels	Pastry
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork

Saturday, September 27, 2014

1:00 PM Robert Irvine, Robert Irvine's nosh, Bluffton, SC presented by Transitions® adaptive lenses™	Duck
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
5:00 PM Derick Messenger, Park Event Operations, <i>Epcot</i> ®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Turkey

Sunday, September 28, 2014

1:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chicken
3:00 PM John Dowd, Kona Café, Disney's Polynesian Resort	Pork
5:00 PM Mikko Gruenzner, Park Event Operations, <i>Epcot</i> ®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Elk

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Monday, September 29, 2014

1:00 PM Chris Jablonski, ESPN Club, Disney's BoardWalk Inn®	Beef
3:00 PM Moises Flores, La Hacienda de San Angel & San Angel Inn, Mexico Pavilion, <i>Epcot</i> ®	Mahi- Mahi
5:00 PM Edgardo Ruiz, Park Event Operations, <i>Epcot</i> ®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Chicken

Tuesday, September 30, 2014

1:00 PM Kevin Dundon, Raglan Road Irish Pub and Restaurant, Downtown Disney® Area	Duck
3:00 PM Anthony LoGerfo, Publix Aprons Cooking School, Orlando, FL	Beef
5:00 PM B. Carroll Mohler, Sanaa, Disney's Animal Kingdom Villas - Kidani Village	Wreckfish

Wednesday, October 1, 2014

1:00 PM Kevin Dundon, Raglan Road Irish Pub and Restaurant, Downtown Disney® Area	Duck
3:00 PM Faithy Harris-Dowdell, Yak & Yeti, Animal Kingdom®	Mahi-Mahi
5:00 PM Bruno Vrignon, Chefs de France, France Pavilion, <i>Epcot</i> ®	Snails

Thursday, October 2, 2014

1:00 PM Peng Looi, Asiatique and August Moon Chinese Bistro, Louisville, KY	Cobia
3:00 PM Noah French, Sugarmill, Denver, CO	Pastry
5:00 PM Matthew Gennuso, Chez Pascal Restaurant, Providence, RI	Beef

Friday, October 3, 2014

1:00 PM James Boyce, Cotton Row Restaurant and Commerce Kitchen, Huntsville, AL	Shrimp
3:00 PM Suvir Saran, American Masala, San Francisco, CA	Chicken
5:00 PM Jonathon Sawyer, Team Sawyer Culinary Coterie, Cleveland, OH	Lobster

Saturday, October 4, 2014

1:00 PM Kenny Gilbert, Cook Like the Big Dogs LLC, Jacksonville, FL	Shrimp
3:00 PM John Hui, Pebble Beach Resorts, Pebble Beach, California	Pastry
5:00 PM Matt Lewis, Baked, Brooklyn, NY	Pastry

Sunday, October 5, 2014

1:00 PM Kevin Johnson, The Grocery, Charleston, SC	Vegetarian
3:00 PM Crystal Womelsdorf, Paradiso 37, Taste of the Americas, Downtown Disney® Area	Shrimp
5:00 PM Fabrizio Schenardi, Capa Restaurant, Four Seasons Hotel and Spa, Orlando, FL	Beef

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Monday, October 6, 2014

1:00 PM Jennifer Bushman, presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
3:00 PM Erika Davis, Graycliff Chocolatier, Nassau Bahamas	Pastry
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Lobster

Tuesday, October 7, 2014

1:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chicken (Contains Pork)
3:00 PM Scot Hill, Publix Aprons Cooking School, Lakeland, FL	Pork
5:00 PM Michael Toussaint-Gunn, Jiko - The Cooking Place, Disney's Animal Kingdom Lodge	Lamb

Wednesday, October 8, 2014

1:00 PM Renee Cordoba, Tusker House Restaurant, Animal Kingdom® Theme Park	Vegetarian
3:00 PM Brian Knox, Norway Pavilion, Epcot®, presented by The Mushroom Council	Mushroom Blend contains Duck
5:00 PM Richard Capizzi, Lincoln Ristorante, New York, NY	Pastry

Thursday, October 9, 2014

1:00 PM Bob Waggoner, Sing for Your Supper with Bob Waggoner, Charleston, SC	Venison
3:00 PM Pam Smith, Registered Dietician & Author of The Ennergy Edge presented by The Mushroom Council	Tuna
5:00 PM Rock Harper, Willie's Brew and Que, Washington, DC	Beef

Friday, October 10, 2014

1:00 PM Fritz Sonnenschmidt presented by Cutco	Chicken
3:00 PM John Coletta, Quartino Ristorante & Wine Bar, Chicago, IL	Vegetarian
5:00 PM Pascal Oudin, Pascal's on Ponce, Coral Gables FL	Halibut

Saturday, October 11, 2014

1:00 PM Andrew Zimmern, Bizarre Foods America, St Louis Park, MN	Shellfish
3:00 PM Art Smith, Table Fifty-Two, Chicago, IL	Chicken
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pastry

Sunday, October 12, 2014

1:00 PM Fritz Sonnenschmidt presented by Cutco	Chicken
3:00 PM Dean Max, DJM restaurants, Boca Raton, FL	Lobster
5:00 PM Anthony Lamas, Seviche, A Latin Restaurant, Louisville, KY	Shrimp

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Monday, October 13, 2014

1:00 PM Dominique Macquet, Dominique's on Magazine, New Orleans, LA	Cobia
3:00 PM Jennifer Bushman, presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
5:00 PM Jehangir Mehta, Mushroom Council, Evanston, IL presented by The Mushroom Council	Mushroom Blend

Tuesday, October 14, 2014

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 Tony Charbonnet, Publix Aprons Cooking School, Jacksonville, FL	Salmon
5:00 PM Jamar Gilkey, The Liberty Tree Tavern, Magic Kingdom® Park	Vegetarian

Wednesday, October 15, 2014

1:00 PM Michael Klinger, Pioneer Hall, Disney's Fort Wilderness Resort & Campground	Oysters (contains Pork)
3:00 PM Dan Crenshaw, Shutters at Old Port Royale, Disney's Caribbean Beach Resort	Yellowtail Snapper
5:00 PM Vincenzo Vaccaro, Via Napoli Ristorante e Pizzeria, Italy at Epcot®	Pastry

Thursday, October 16, 2014

1:00 PM Adam Mali, Brasserie S&P Mandarin Hotel, San Francisco, CA	Elk
3:00 PM Robert Leonardi, Wolfgang Puck® Grand Café, Downtown Disney® Area	Shrimp
5:00 PM Celina Tio, Julian, Kansas City, MO	Scallop

Friday, October 17, 2014

1:00 PM Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA	Pork
3:00 PM Pam Smith, Registered Dietician and Author of The Energy Edge	TBD
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chocolate

Saturday, October 18, 2014

1:00 PM Chris Prospero, Metro Bis, Simsbury, CT	Salmon
3:00 PM Duskie Estes & John Stewart, ZAZU restaurant + farm, Sonoma County, CA	Pork
5:00 PM Kim Canteenwalla, Buddy V's Ristorante, Las Vegas, NV	Octopus

Sunday, October 19, 2014

1:00 PM RJ Cooper, Rogue 24/ Gypsy Soul, Washington, DC	Vegetarian
3:00 PM Carl Bertka, Roy's, Sarasota, FL	Pastry
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chicken

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Monday, October 20, 2014

1:00 PM Dana Herbert, Desserts by Dana, Bear, DE	Pastry (contains pork)
3:00 PM Jason Stefanko, presented by Gardein™, Venice, CA	Vegan
5:00 PM Edward Mitchell, Tony's Town Square Restaurant, Magic Kingdom® Park presented by Mushroom Council	Mushroom Blend

Tuesday, October 21, 2014

1:00 PM Trish Washuta, Sanaa, Disney's Animal Kingdom Villas - Kidani Village sponsored by Gardein™	Vegetarian
3:00 PM Tim Donnelly, Publix Super Markets Inc., Lakeland, FL	Scallops
5:00 PM Matthew Birch, Yachtsman Steakhouse, Disney's Yacht Club Resort	Pork

Wednesday, October 22, 2014

1:00 PM John Prieto, Le Cellier Steakhouse, Canada Pavilion, Epcot®	Mussels
3:00 PM Emily Ellyn, Emily Ellyn Productions, Orlando, FL	Beef
5:00 PM Emily Ellyn, Emily Ellyn Productions, Orlando, FL	Beef

Thursday, October 23, 2014

1:00 PM Christine Weissman and Christopher Maggetti, Disneyland® Resort, Anaheim, CA	Oxtail
3:00 PM Pam Smith, Registered Dietician and Author of The Energy Edge presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pork
5:00 PM Andrew McCullough, Tusker House, Disney's Animal Kingdom®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Lamb

Friday, October 24, 2014

1:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chicken & Shrimp
3:00 PM Dave Barrette, The Wave... of American Flavors, Disney's Contemporary Resort	Beef
5:00 PM Ron Vilorio, Aulani, a Disney Resort & Spa, Aulani, HI	Pastry

Saturday, October 25, 2014

1:00 PM Carla Hall, ABC's The Chew, New York, NY and Carla Hall Petite Cookies, Silver Springs, MD	Pastry
3:00 PM Paul Napoli, The Wave... of American Flavors, Disney's Contemporary Resort	Vegetarian
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Vegetable Soup (contains pork)

Sunday, October 26, 2014

1:00 PM Jorge Sotelo, Napa Rose and Carthay Circle Restaurant, Disney's Grand Californian Hotel® & Spa/Jean-Marc Viallet, Disneyland® Resort, Anaheim, CA	Pastry
3:00 PM Pam Smith, Registered Dietician and Author of The Energy Edge presented by Mushroom Council	Turkey/Mushroom Blend
5:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Chicken

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Monday, October 27, 2014

1:00 PM Pam Smith, Registered Dietician and Author of <i>The Energy Edge</i> presented by Mushroom Council	Mushroom Blend
3:00 PM Brett Laude, Kona Café, Disney's Polynesian Resort	Pork
5:00 PM Dave Barrette, <i>The Wave... of American Flavors</i> , Disney's Contemporary Resort	Duck

Tuesday, October 28, 2014

1:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
3:00 PM James Hendry, Publix Aprons Cooking Schools, Sarasota, FL	Shrimp
5:00 PM Tony Marotta, Disney's Port Orleans Resort - Riverside, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Lamb

Wednesday, October 29, 2014

1:00 PM Nicholas Crispino, Be Our Guest Restaurant, Magic Kingdom® Park	Lamb
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
5:00 PM Rachid Rahli, Restaurant Marrakesh, Morocco Pavilion, <i>Epcot</i> ®	Beef

Thursday, October 30, 2014

1:00 PM Terry Letson, fume Bistro and Bar, Napa, CA	Halibut
3:00 PM Jerome Brown, Rome's, Jersey City, NJ	Pheasant
5:00 PM Alex Seidel, Fruition Restaurant/Fruition Farms, Denver, CO	Pork Belly

Friday, October 31, 2014

1:00 PM Elizabeth Falkner, ElizabeththeFalkner.com, Brooklyn, NY	Duck
3:00 PM Piero Premoli, Pricci, Atlanta, GA	Veal
5:00 PM Michael Dillard, Disney's BoardWalk Inn Convention Center	Pork

Saturday, November 1, 2014

1:00 PM Cat Cora, Ocean Restaurant by Cat Cora, Sentosa Island, Singapore	Lamb
3:00 PM Joseph Rodriguez, Scandic Ierkendalb, Trondheim, Norway	Duck
5:00 PM Keegan Gerhard, d Bar Desserts San Diego, CA and Denver, CO	Pastry

Sunday, November 2, 2014

1:00 PM Kirk Avondoglio, Perona Farms, Andover, NJ	Salmon
3:00 PM Paula DaSilva, 3030 Ocean, Miami Beach, FL	Pork
5:00 PM Jamey Fader, Lola, Denver, CO	Rainbow Trout

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Monday, November 3, 2014

1:00 PM Ken Vedrinski, Trattoria Lucca/ Coda del Pesce, Daniel Island, SC	Lobster
3:00 PM Matt Carter, The House Brasserie, Scottsdale, AZ	Scallop
5:00 PM Carlos Torres, Park Event Operations, Epcot®, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Red Snapper

Tuesday, November 4, 2014

1:00 PM Damon Lauder, Artist Point, Disney's Wilderness Lodge and Amanda Lauder, Disney's Animal Kingdom Lodge Bakery	Pork/Pastry
3:00 PM Wes Bonner, Publix Aprons Cooking School, Plantation, FL	Duck
5:00 PM Sean Miller, The Wave... of American Flavors, Disney's Contemporary® Resort	Buffalo

Wednesday, November 5, 2014

1:00 PM Trevor Horn, 50's Prime Time& Hollywood and Vine, Disney's Hollywood Studios	Salmon
3:00 PM Brian Rodgers, Downtown Disney	Chicken
5:00 PM Jennifer Bushman, presented by Verlasso® Farm Raised Sustainable Salmon	Salmon

Thursday, November 6, 2014

1:00 PM Tony Mantuano, Portobello Country Italian Trattoria, Downtown Disney® Area	Vegetarian
3:00 PM Matthew Reed, Yachtsman Steakhouse, Disney's Yacht Club Resort	Duck
5:00 PM Matt Maslowski, Disney's Contemporary Resort Catering, WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Venison

Friday, November 7, 2014

1:00 PM Dee Foundoukis, Trattoria al Forno, Disney's Boardwalk Inn	Beef
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
5:00 PM Heather McPherson, Katie Farmand, and Pam Brandon, Field to Feast and a Farmer, Winter Park, FL	Shrimp

Saturday, November 8, 2014

1:00 PM Stefano Tedeschi, Stefano's Grill, Orlando, FL	Veal
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
5:00 PM Heather McPherson, Katie Farmand, and Pam Brandon, Field to Feast and a Farmer, Winter Park, FL	Shrimp

Sunday, November 9, 2014

1:00 PM Brent Ridge and Joshua Kilmer-Purcell, Beekman 1802, Sharon Springs, NY	Vegetarian
3:00 PM Brent Ridge and Joshua Kilmer-Purcell, Beekman 1802, Sharon Springs, NY	Pastry
5:00 PM Heather McPherson, Katie Farmand, and Pam Brandon, Field to Feast and a Farmer, Winter Park, FL	Shrimp

Monday, November 10, 2014

1:00 PM Jennifer Bushman, presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
3:00 PM Maira Isabel, Sponsored by Puerto Rico - The All Star Island	Pork
5:00 PM TJ Sudiswa, Disney's Fort Wilderness Resort & Campground WDW presented by Ocean Spray® Craisins® Brand Dried Cranberries	Pork

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