

Special Thanks

Presenting Sponsor



Festival Participants

Driscoll's® Only The Finest Berries™
Ghirardelli® Chocolate Company
Ocean Spray® Craisins® Brand Dried Cranberries
The Scottish Government & VisitScotland

- | | |
|---|--|
| BabyCakes NYC™ | Kerrygold® Butters and Cheeses Imported from Ireland |
| Barry Callebaut | Melissa's® World Variety Produce |
| Cardinal | Minus 8 Vinegars & Verjus |
| All Natural CherryMan® Farm to Market Maraschino™ | National Watermelon Promotion Board® |
| California Olive Ranch™ | Nielsen-Masse® Fine Vanillas & Flavors |
| Chocolate Accents | Olivia's Croutons® |
| Chefwear® | POSH Salt™ |
| Cutco Cutlery® | Slow Living Radio |
| Dannon® Oikos® | Storck USA Maker of Werther's® Original Caramels |
| Disney Vacation Club® | TABASCO® |
| Dole® | Thermador |
| Douce France Bakery | Twining's Premium Tea® |
| Fresh From Florida® | Valrhona |
| Gardein™ | Walgreens |
| Gourmet Foods International | Wholesome Sweeteners® |
| Guylian® Belgian Chocolate Truffles | |
| Joffrey's Coffee & Tea Company® | |

Upcoming Events

Make plans now for these exciting Walt Disney World® events:

Holidays Around the World at Epcot®
November 29-December 30, 2013

Epcot® International Flower & Garden Festival
March 5-May 18, 2014

Epcot® International Food & Wine Festival
select days from September-November 2014



Scan the QR code to get more Food & Wine Festival information.

©Disney



International Marketplaces 11:00am-Park close

1 Terra
Trick 'n Chick 'n Curry with Basmati Rice featuring Gardein™ Chick 'n Breast; Chili Colorado with House-made Chips and Cashew Cheese featuring Gardein™ Beefless Tips; Chocolate Cake with Coconut Mousse and Passion Fruit Sauce; Napa Smith Organic IPA; The Vegan Vine Chardonnay; The Vegan Vine Red Blend; Fresh Watermelon Juice

2 Brazil
Seared Scallop with Ragout of Tomatoes, Peppers and Hearts of Palm; Crispy Pork Belly with Black Beans, Onions, Avocado and Cilantro; Kaiser Brewery, Xingu Black Beer; Carnaval Moscato Sparkling White Wine; Frozen Caipirinha featuring LeBlon Cachaça

3 Argentina
Beef Empanada; Grilled Beef Skewer with Chimichurri Sauce and Boniato Purée; Terrazas Reserva Torrontes; Pascual Taso Sparkling Brut; Terrazas Reserva Malbec; Kaiken Cabernet Sauvignon

4 Australia
Garlic Shrimp with Roasted Tomatoes, Lemon Myrtle and Rapini; Grilled Lamb Chop with Mint Pesto and Potato Crunchies; Pavlova with Fresh Driscoll's® Berries; Rosemount Estate Pinot Grigio; Wolf Blass Yellow Label Chardonnay; Rosemount Estate Merlot; Penfolds Bin 8 Cabernet Shiraz

5 Mexico
Shrimp Taco with Purple Cabbage; Taco de Rib-Eye with Salsa de Chipotle; Rice Pudding; Dos Equis Beer; Sangria; Tequila Flight; Mango-Habanero Margarita

6 Singapore
Lemongrass Chicken Curry with Coconut and Jasmine Rice; Seared Mahi Mahi with Jasmine Rice and "Singa" Sauce; Tiger Beer; Marqués de Cáceres Satinela; Singapore Sling featuring Hendrick's Gin and Cherry Heering garnished with an All Natural CherryMan® Farm to Market Maraschino™

7 China
Mongolian Beef in a Steamed Bun; Black Pepper Shrimp with Sichuan Noodles; Chicken Potstickers; Silk Ice Cream Ribbon (Mango, Strawberry or Coconut); Tsingtao Beer; Francis Ford Coppola Su Yuen Riesling; Francis Ford Coppola Su Yuen Syrah; Kung Fu Punch with Vodka; Happy Lychee with Vodka; Lychee Aerated Water

8 South Korea
Kimchi Dog with Spicy Mustard Sauce; Lettuce Wrap with Roast Pork and Kimchi Slaw; Bohae Black Raspberry Wine-Bokbunja; Soju Fruit Slushy featuring Jinro Chamisul Soju; Jinro Chamisul Soju

9 Africa
Berbere Style Beef with Onions, Jalapeños, Tomato, Okra and Pap; Spinach and Paneer Cheese Pocket; MAN Vinners Chenin Blanc; Porcupine Ridge Syrah; The Woltrap Red (Syrah, Mourvèdre, Viognier)

10 Cheese
Almond Crusted Blue Cheese Soufflé with Fig Jam; Artisan Cheese Selection: Beecher's Flagship Reserve served with Honey, La Bonne Vie Triple Crème Brie served with Apricot Jam, Wyngaard Goats Gouda with Craisins® Bread; Once Upon a Vine's: The Lost Slipper Sauvignon Blanc, The Fairest Chardonnay, A Charming Pinot, The Big Bad Red Blend

11 Brewer's Collection
Schöfferhofer Grapefruit; Altenmünster Oktoberfest; Warsteiner Premium Verum; Warsteiner Premium Dunkel; Radeberger Pilsner; BrauactuaM Palor; BrauactuaM Roog Smoked Wheat Beer; BrauactuaM Darkon

12 Germany
Schinkennudeln; Roast Bratwurst in a Pretzel Roll; Apple Strudel with Werther's Original® Karamel and Vanilla Sauce; Altenmünster Oktoberfest; BrauactuaM Darkon; J&H Selbach Bernkasteler Kurfürstlay Riesling Kabinett; J&H Selbach Bernkasteler Kurfürstlay Riesling Auslese; Selbach-Oster Mosel Riesling Spätlese; Weingut Pitthan Dornfelder Dry Barrique Style

13 Poland
Kielbasa and Potato Pierogi with Caramelized Onions and Sour Cream; Zapiekanki; Okocim Brewery, Okocim O.K. Beer; Temptation Zinfandel; Frozen Szarlotka featuring Zubrowka Bison Grass Vodka

14 Italy
Ravioli de formaggio all'emiliana; Salsiccia e "Papacelli" Napoletani; Cannoli al Cioccolato; Moretti Beer; Prosecco; Pinot Grigio Placida; Chianti Placido; Italian Margherita

15 American Adventure Coffee Cart
Shakin' Jamaican Coffee made with Kahlua, Vanilla and Caramel (served hot or frozen)

16 Hops & Barley
Griddled Lobster Tail with Garlic Herb Butter; Lobster Roll with Lemon Herb Mayonnaise; New England Clam Chowder with a side of Tabasco®; Craisins® Bread Pudding with Grand Marnier Anglaise; Samuel Adams Boston Lager®; Samuel Adams® Oktoberfest; Samuel Adams Cherry Wheat®; Rogue Chocolate Stout; Iron Horse Fairy Tale Cuvée; La Crema Sonoma Coast Chardonnay

17 Florida Local
Florida Grass Fed Beef Slider with Monterey Jack and Sweet & Hot Pickles; Florida Shrimp Ceviche with Fire Roasted Vegetables and Micro Cilantro; Cigar City Brewing, Florida Cracker Belgian-style White Ale; Orlando Brewing, Sun Shade Organic Pale Ale; Florida Orange Groves, Key Limen, Key Lime Wine; Florida Orange Groves, Hurricane Class 5, Florida White Sangria

18 Japan
California Roll; Spicy Hand Roll; Teriyaki Chicken Hand Roll; Youki Tofu: Topped with Miso Sauce, Edamame, and served with Grilled Vegetables; Sapporo Draft Beer; Sake: Junmai Ginjo Yuki "Snow"; Green Tea Colada

19 Morocco
Kefta Pocket; Harissa Chicken Roll; Baklava; Casa Beer; Ksar White; Sangria; Mimosa Royale

20 New Zealand
Steamed Green Lip Mussels with Garlic Butter and Toasted Bread Crumbs; Lamb Meatball with Spicy Tomato Chutney; Venison Sausage with Pickled Mushrooms; Baby Arugula and Black Currant Reduction; Kim Crawford Pinot Grigio; Mahua Sauvignon Blanc; Kim Crawford Unoaked Chardonnay; Kim Crawford Pinot Noir

21 Belgium
Potato and Leek Waffle with Braised Beef; Belgian Waffle with Warm Chocolate Ganache and Whipped Cream; Belgian Waffle with Berry Compote featuring Driscoll's® Berries and Whipped Cream; Chilled Coffee featuring Godiva Chocolate Liqueur; Hoegaarden; Stella Artois; Leffe Blonde; Leffe Brune

22 France
Escargots Persillade en Brioche; Boeuf Bourguignon; Crème Brûlée au Chocolat au Lait; Beer Kronenbourg Blanc; Chardonnay, Macon-Villages, La Côte Blanche; Cabernet Sauvignon, Bordeaux, Château Bonnet; Sparkling Pomegranate Kir; Eiffel Sour Cosmo Slush

23 Ireland
Lobster and Seafood Fisherman's Pie; Kerrygold® Cheese Selection: Reserve Cheddar, Dubliner with Irish Stout, Skellig; Warm Chocolate Pudding with Bailey's® Custard; Guinness® Draught; Bunratty Meade Honey Wine; Chilled Irish Coffee featuring Bunratty Potcheen

24 Canada
Canadian Cheddar Cheese Soup; Seared Rainbow Trout with Bacon, Frisée and Maple Minus 8 Vinaigrette; "Le Cellier" Wild Mushroom Beef Filet Mignon with Truffle Butter Sauce; Moosehead® Lager; La Face Neige Apple Ice Wine; La Face Neige Sparkling; Mission Hill Family Estate Syrah

25 Greece
Taste of Greece: Grilled & Marinated Calamari, Htipiti, Eggplant Dip, Olives and Pita Bread; Griddled Greek Cheese with Pistachios and Honey; Chicken Gyro with Tzatziki Sauce; Spanakopita; Dannon® Oikos® Blueberry Greek Nonfat Yogurt Cup; Domaine Skouras Moscolifero; Domaine Sigalas Assyrtiko/Athiri; Alpha Estate Axia Syrah-Xinomavro; Ouzo by Metaxa

26 Refreshment Port
Dole® Pineapple Fritters; Fried Shrimp with Dole Pineapple Sweet and Sour Sauce; Fried Chicken Chunks with Dole Pineapple Sweet and Sour Sauce; Orange Dole Whip; Orange Dole Whip with Crème de Cacao White; Frozen Dragon Berry Colada featuring Bacardi® Dragon Berry Rum

27 Desserts & Champagne
Chocolate Orange Cupcake; Hazelnut Chocolate Cheesecake; Morello Cherry Pistachio Mousse; Guylian Belgian Chocolate Seashell Truffles; Frozen S'mores™ Weiss Cream Beer; Møet & Chandon Ice Impérial; Møet & Chandon Nectar Impérial; Nicolas Feuillatte Rosé

28 Hawai'i
Kālua Pork Slider with Sweet and Sour Dole Pineapple Chutney and Spicy Mayonnaise; Tuna Poke with Seaweed Salad and Lotus Root Chips; Kona Brewing Company's Big Wave Golden Ale; Kona Brewing Company's Pipeline Porter; Lucien Albrecht Gewürztraminer Réserve; Aulani Sunrise featuring Ocean Vodka

29 Scotland
Seared Scottish Salmon with Cauliflower Puree, Watercress and Malt Vinaigrette; Vegetarian Haggis with Neeps and Tatties (Griddled Vegetable Cake with Rutabaga and Mashed Potatoes); Scottish Banoffee Tart with Bananas, Scotch Whisky Toffee, Walkers Shortbread Crumbles and Sweet Cream; Innis & Gunn® Original; Loch Lamond featuring Glenfiddich® 12 year; Glenfiddich Scotch Flight (12, 15 & 18 year)

30 Craft Beers
Leinenkugel's® Seasonal Shandy; Abita Brewing Company, Fall Fest; Dogfish Head Brewery, Namaste; Florida Beer Company, Devil's Triangle; New Belgium Brewing Company, Fat Tire; Red Hook, Audible Ale; Widmer Brothers Brewing®, Alchemy Ale; Sierra Nevada, Torpedo® Extra IPA

Please drink responsibly.

LEGEND

- Restrooms
- Companion Restrooms
- First Aid
- Guest Relations
- Automated External Defibrillators
- Smoking Locations
- Baby Care Center
- CHASE® ATMs Presented by Chase
- Disney Gift Card Locations
- Disney Visa® Card Sign-up Booth
- Festival Merchandise

TRY! Encouraging kids and families to TRY new foods, TRY fun moves, and TRY simple ways to be their best! Look for Foods & Activities marked with the **T**

FESTIVAL WEEK 6: OCTOBER 28-NOVEMBER 3



EPCOT INTERNATIONAL FOOD & WINE FESTIVAL

presented by CHASE



Download the My Disney Experience app today and access real-time Park details. FREE app available for iPhone and Android.

SEPTEMBER 27-NOVEMBER 11, 2013

Festival Center Events

Open Daily, 9:00am–Park Close

Experience the Heart of the Food & Wine Festival

Immerse yourself in the Festival with everything from samplings and demonstrations, to celebrity book signings and festival-themed merchandise. Whatever you're craving, you'll be sure to find something for everyone.

Reservations are recommended for seminars, demonstrations and special event offerings. For more information, please visit www.epcotfoodfestival.com. To book your experiences, please call **407-WDW-FEST (407-939-3378)**.

Wine/Beverage Seminars Meet a featured winery principal or beverage expert, learn a handful of tips and sample select wines or beverages. **\$14 per person, tax included.**

Culinary Demonstrations Learn from celebrated chefs and beverage professionals, pick up a few tips and best of all, taste the demonstrated dish and beverage. **\$14 per person, tax included.**

Kitchen Memories Watch a celebrated chef demonstrate how to prepare an appetizer, main course and dessert. A notable winery representative will pair each course with a selection of wines. **\$110 per person, plus tax, gratuity included (except for October 4 and November 1, 2013: \$170 per person, plus tax, gratuity included).** *The Festival Center, Chef's Showcase.*

Mixology Seminars Watch a skilled Mixologist demonstrate the art of preparing new and classic cocktails and then sample the finished concoctions. **\$15 per person, tax included.** *The Festival Center, Vineyard Stage.*

Cheese Seminars Learn about featured cheeses, and taste them with select wines and/or beers. **\$80 per person, plus tax, gratuity included.** *The Festival Center, Chef's Showcase.*

Sweet Sundays Begin your day with a breakfast buffet, sparkling wines and plated signature desserts. A highly acclaimed pastry chef or baker will demonstrate the preparation of the three desserts. **\$99 per person, plus tax, gratuity included.**

Items below are included in your Epcot® admission.

Authentic Taste Seminars Celebrate the origins, properties and history of pure ingredients through a lively presentation by subject matter authorities.

Book & Bottle Signings Chat with a celebrated author or wine maker and have your book or bottle autographed to make a great souvenir!

The Chocolate Experience: From Bean to the Bar Learn about chocolate's fascinating origins as you marvel at chocolate sculptures created by our own *Walt Disney World®* Resort Pastry Chefs, sample chocolate treats and shop for gourmet chocolate gifts. *Hosted by Ghirardelli® Chocolate Company.*

- *The Festival Center, Daily, 9:00am–Park close*

"Seasons of the Vine" Take a seven-minute journey into the making of wine. *This film runs continuous shows throughout the day.*

Intermissions Café Start your day or "wine" down the evening with featured wine, cheese, sandwiches and salad.

- *The Festival Center, Daily, 9:00am–Park close*

The Stock Pot Shop Browse through a great selection of cooking and entertaining products, or commemorate the 2013 Epcot® International Food and Wine Festival with official event merchandise.

The Art of Food & Wine It's a feast for the eyes. Peruse featured prints and original artwork.

All events held in a Theme Park require Theme Park admission. Please note that some programs and experiences require an additional fee. All appearances, presentations and events are subject to change without notice.

All Book and Bottle Signings are held in The Festival Center.

Sunday–Thursday, 9:00am–9:00pm; Friday–Saturday, 9:00am–10:00pm

Monday, October 28, 2013

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Larry O'Brien, Kendall–Jackson Winery; *California*
- **2:00pm–2:45pm:** Alessandra Marino, Cesari; *Veneto, Italy*
- **4:00pm–4:45pm:** Jim Bernau, Willamette Valley Vineyards; *Willamette Valley, OR*

Culinary Demonstrations

- **1:00pm–1:45pm:** Scott Norman, Picasso of Pumpkin Carving; *Galva, IL*
- **3:00pm–3:45pm:** Chris Jablonski, Biergarten, Germany at Epcot®
- **5:00pm–5:45pm:** Christina Frommling; Main Street Bakery; *Magic Kingdom Park*

Book & Bottle Signing

- **2:00pm–2:30pm:** Book Signing - Scott Norman, *Pumpkins: A Well Rounded View of a Well Rounded Food*
- **5:00pm–5:30pm:** Bottle Signing - Jim Bernau, Founder; *Willamette Valley Vineyards, Willamette Valley, OR*
- **7:00pm–7:30pm:** Bottle Signing - Troylyn Ball, Proprietor, Troy & Sons; *Asheville, NC*

Mixology Seminar

- **6:00pm–6:45pm:** Troylyn Ball & Christopher O'Connor, Troy & Sons; *Asheville, NC*

Tuesday, October 29, 2013

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Mandie Silver, O'Neill Vintners and Distillers; *California*
- **2:00pm–2:45pm:** Jim Bernau, Willamette Valley Vineyards; *Willamette Valley, OR*
- **4:00pm–4:45pm:** Matt Deller, Kim Crawford; *Marlborough, NZ*

Culinary Demonstrations

- **1:00pm–1:45pm:** Scott Norman, Picasso of Pumpkin Carving; *Galva, IL*
- **3:00pm–3:45pm:** Cat Cora, Kouzzina by Cat Cora®; *Disney's BoardWalk Resort*
- **5:00pm–5:45pm:** Tony Charbonnet, Publix Apron's School; *Jacksonville, FL*

Book & Bottle Signing

- **2:00pm–2:30pm:** Book Signing - Scott Norman, *Pumpkins: A Well Rounded View of a Well Rounded Food*
- **3:00pm–3:30pm:** Bottle Signing - Jim Bernau, Founder; *Willamette Valley Vineyards, Willamette Valley, OR*
- **4:00pm–4:45pm:** Book Signing - Cat Cora, *Cat Cora's Classics with a Twist This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **7:00pm–7:30pm:** Bottle Signing - Troylyn Ball, Proprietor, Troy & Sons; *Asheville, NC*

Mixology Seminar

- **6:00pm–6:45pm:** Troylyn Ball & Christopher O'Connor, Troy & Sons; *Asheville, NC*

Wednesday, October 30, 2013

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Missi Holle, St. Francis Winery; *Sonoma, CA*
- **2:00pm–2:45pm:** Alessandra Marino, Cesari; *Veneto, Italy*
- **4:00pm–4:45pm:** Daniel Vu, Heitz Wine Cellars; *Napa Valley, CA*

Culinary Demonstrations

- **1:00pm–1:45pm:** Scott Norman, Picasso of Pumpkin Carving; *Galva, IL*
- **3:00pm–3:45pm:** Cat Cora, Kouzzina by Cat Cora®; *Disney's BoardWalk*
- **5:00pm–5:45pm:** Matthew Christopher, Olivia's Cafe; *Disney's Old Key West Resort*

Book & Bottle Signing

- **2:00pm–2:30pm:** Book Signing - Scott Norman, *Pumpkins: A Well Rounded View of a Well Rounded Food*
- **4:00pm–4:45pm:** Book Signing - Cat Cora, *Cat Cora's Classics with a Twist This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **7:00pm–7:30pm:** Bottle Signing - Troylyn Ball, Proprietor, Troy & Sons; *Asheville, NC*

Mixology Seminar

- **6:00pm–6:45pm:** Troylyn Ball & Christopher O'Connor, Troy & Sons; *Asheville, NC*

Thursday, October 31, 2013

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Guillermo Garcia Zamora, Bodega Norton S.A.; *Argentina*
- **2:00pm–2:45pm:** Matt Deller, Kim Crawford; *Marlborough, New Zealand*
- **4:00pm–4:45pm:** Alberto Eckholt, Montes S.A.; *Colchagua Valley, Chile*

Culinary Demonstrations

- **1:00pm–1:45pm:** Christine Weissman and Christopher Maggetti, *Disneyland®; Anaheim, CA*
- **3:00pm–3:45pm:** Renzo Barcatta and Vincenzo Vaccaro, Tutto Italia, Italy at Epcot
- **5:00pm–5:45pm:** Rafael Vasquez, Mares Restaurant; *Puerto Plata, Dominican Republic*

Book & Bottle Signing

- **1:00pm–1:30pm:** Bottle Signing - Guillermo Garcia Zamora, Winemaker; *Bodega Norton S.A.; Argentina*
- **5:00pm–5:30pm:** Bottle Signing - Alberto Eckholt, Winemaker; *Montes S.A.; Colchagua Valley, Chile*
- **7:00pm–7:30pm:** Book Signing - Kim Haasarud, Mixologist & Author, *101 Tropical Drinks*

Mixology Seminar

- **6:00pm–6:45pm:** Kim Haasarud, Bobby "G" Gleason & Philip Raimondo, BEAM

Friday, November 1, 2013

Kitchen Memories

- **10:00am–12:00pm:** Robert Irvine, Robert Irvine's nosh; *Bluffton, SC*

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Sharron McCarthy, Castello Banfi; *Tuscany, Italy*
- **2:00pm–2:45pm:** Dan Tullio, Kieran Folliard, Adam Harris, Simon Brooking & Philip Raimondo, BEAM; *The Great Whiskey Debate*
- **4:00pm–4:45pm:** Brian Baker, Chateau Montelena Winery; *Calistoga & Napa, CA*

Book & Bottle Signing

- **12:15pm–12:45pm:** Book Signing - Robert Irvine, *Impossible to Easy This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **2:45pm–3:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **6:45pm–7:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **7:00pm–7:30pm:** Book Signing - Kim Haasarud, Mixologist & Author, *101 Tropical Drinks*

Authentic Taste Seminars

- **12:15pm–12:45pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **2:00pm–2:30pm:** Nirmala Narine, Nirmala's Kitchen
- **4:00pm–4:30pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **6:00pm–6:30pm:** Nirmala Narine, Nirmala's Kitchen

Culinary Demonstrations

- **1:00pm–1:45pm:** Brian O'Hea and Shanna Homer O'Hea, Academe at The Kennebunk Inn; *Kennebunk, ME*
- **3:00pm–3:45pm:** Jennifer Hill Booker, Your Resident Gourmet; *Lilburn, GA*
- **5:00pm–5:45pm:** Paula DaSilva, 1500°; *Miami Beach, FL*

Mixology Seminar

- **6:00pm–6:45pm:** Kim Haasarud, Bobby "G" Gleason & Philip Raimondo, BEAM

Reservations recommended for Festival Center Culinary and Beverage Presentations. For more details and information please visit www.epcotfoodfestival.com. To book your experiences, please call **407-WDW-FEST (407-939-3378)**.

Saturday, November 2, 2013

Cheese Seminar

- **10:30am–11:45am:** David Gremmels, USA Cheese & Wines

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Sara Brewer, Inniskilling; *Niagara-on-the-Lake, Canada*
- **2:00pm–2:45pm:** Dan Tullio, Kieran Folliard, Adam Harris, Simon Brooking & Philip Raimondo, BEAM; *The Great Whiskey Debate*
- **4:00pm–4:45pm:** Steve MacRostie, MacRostie Winery; *Sonoma Coast, CA*

Authentic Taste Seminars

- **12:15pm–12:45pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **2:00pm–2:30pm:** Nirmala Narine, Nirmala's Kitchen
- **4:00pm–4:30pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **6:00pm–6:30pm:** Nirmala Narine, Nirmala's Kitchen

Culinary Demonstrations

- **1:00pm–1:45pm:** Jorge Sotelo, Disney's Grand Californian Resort & Spa
- **3:00pm–3:45pm:** Piero Premoli, Pricci; *Atlanta, GA*
- **5:00pm–5:45pm:** Erika Davis, Graycliff Chocolatier; *Nassau, Bahamas*

Book & Bottle Signing

- **1:00pm–2:30pm:** Meet & Greet/Book Signing - Robert Irvine, *Impossible to Easy This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*

- **2:45pm–3:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **5:00pm–5:30pm:** Bottle Signing - Steve MacRostie, Winery Founder; *MacRostie Winery; Sonoma Coast, CA*
- **6:45pm–7:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **7:00pm–7:30pm:** Book Signing - Kim Haasarud, Mixologist & Author, *101 Tropical Drinks*

Mixology Seminar

- **6:00pm–6:45pm:** Kim Haasarud, Bobby "G" Gleason & Philip Raimondo, BEAM

Sunday, November 3, 2013

Sweet Sundays

- **10:00am–12:00pm:** Erika Davis, Graycliff Chocolatier; *Nassau, Bahamas*

Wine/Beverage Seminar

- **12:00pm–12:45pm:** Todd Chittick, Kenwood Vineyards; *Sonoma County, CA*
- **2:00pm–2:45pm:** George Webber, Buena Vista Winery; *Sonoma, CA*
- **4:00pm–4:45pm:** Steven Manos, Gruppo Mezzacorona; *Trentino, Italy*

Authentic Taste Seminars

- **12:15pm–12:45pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **2:00pm–2:30pm:** Nirmala Narine, Nirmala's Kitchen
- **4:00pm–4:30pm:** Shane Faherty and Tom McGrath, Kerrygold® Butters and Cheeses Imported from Ireland
- **6:00pm–6:30pm:** Nirmala Narine, Nirmala's Kitchen

Book & Bottle Signing

- **2:45pm–3:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **6:45pm–7:15pm:** Book Signing - Nirmala Narine; *Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries*
- **7:00pm–7:30pm:** Book Signing - Kim Haasarud, Mixologist & Author; *101 Tropical Drinks*

Culinary Demonstrations

- **1:00pm–1:45pm:** Jean-Marc Viallet, *Disneyland® Resort Bakery; Anaheim, CA*
- **3:00pm–3:45pm:** TJ Sudiswa, Disney's Grand Floridian Café, *Disney's Grand Floridian Resort & Spa Presented by Ocean Spray® Craisins® Brand Dried Cranberries*
- **5:00pm–5:45pm:** Ron Vilorio, Aulani, A Disney Resort & Spa; *Aulani, HI*

Mixology Seminar

- **6:00pm–6:45pm:** Kim Haasarud, Bobby "G" Gleason & Philip Raimondo, BEAM

Eat to the Beat Concert Series

Monday–Wednesday Smash Mouth; 5:30pm, 6:45pm & 8:00pm

Thursday–Friday Spin Doctors NEW!; 5:30pm, 6:45pm & 8:00pm

Saturday–Sunday Christopher Cross NEW!; 5:30pm, 6:45pm & 8:00pm

**All performances are held at America Gardens Theatre.*

**Entertainment is subject to change without notice.*

World Showcase Special Events

Monday, October 28, 2013

• **Italian Regional Food & Wine Luncheon:** 12:00pm–2:00pm: Tutto Gusto at Tutto Italia Ristorante; Italy at Epcot \$75 per person, plus tax, gratuity included.

Tuesday, October 29, 2013

- **Italian Food & Beer Pairing:** 1:30pm–4:00pm: Via Napoli Ristorante e Pizzeria; Italy at Epcot \$55 per person, plus tax, gratuity included.
- **Food & Wine Pairing:** 3:30–5:00pm: Restaurant Marrakesh; Morocco at Epcot \$55 per person, plus tax, gratuity included.
- **The "Hibachi" Experience:** 5:00–7:00pm: Teppan Edo, Nihonbashi Dining Room, Japan at Epcot \$120 per person, plus tax, gratuity included.

Wednesday, October 30, 2013

• **Italian Regional Food & Wine Luncheon:** 12:00pm–2:00pm: Tutto Gusto at Tutto Italia Ristorante; Italy at Epcot \$75 per person, plus tax, gratuity included.

Thursday, October 31, 2013

- **Mexican Tequila Lunch:** 12:00pm–1:30pm: La Hacienda de San Angel; Mexico at Epcot \$75 per person, plus tax, gratuity included.
- **Italian Food & Wine Pairing:** 1:30pm–4:00pm: Via Napoli Ristorante e Pizzeria; Italy at Epcot \$65 per person, plus tax, gratuity included.
- **Food & Wine Pairing:** 3:30pm–5:00pm: Tokyo Dining; Japan at Epcot \$55 per person, plus tax, gratuity included.

Friday, November 1, 2013

- **Mexican Tequila Lunch:** 12:00pm–1:30pm: La Hacienda de San Angel; Mexico at Epcot \$75 per person, plus tax, gratuity included.
- **French Regional Lunches (Champagne):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.

Saturday, November 2, 2013

- **Parisian Breakfast:** 9:00am–10:30am: Chefs de France; France at Epcot \$37 per person, plus tax, gratuity included.
- **Mexican Tequila Lunch:** 12:00pm–1:30pm: La Hacienda de San Angel; Mexico at Epcot \$75 per person, plus tax, gratuity included.
- **Italian Regional Food & Wine Luncheon:** 12:00pm–2:00pm: Tutto Gusto at Tutto Italia Ristorante; Italy at Epcot \$75 per person, plus tax, gratuity included.
- **Mixology Series: Taste, Shake and Indulge Like the French:** 2:30pm–4:00pm: Monsieur Paul; France at Epcot \$65 per person, plus tax, gratuity included.

Sunday, November 3, 2013

- **French Regional Lunches (Champagne):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.
- **Italian White Truffle Lunch:** 12:00pm–3:00pm: Tutto Italia Ristorante; Italy at Epcot \$225 per person, plus tax, gratuity included.

Signature Dining Beyond Epcot

Friday, November 1, 2013

- **8:00pm:** Kouzzina by Cat Cora®, Disney's BoardWalk \$160 per person, plus tax, gratuity included.

Festival Merchandise

Be sure to commemorate your visit to the 2013 Food & Wine Festival!

From t-shirts to trading pins, this year's festival-themed merchandise can be found wherever you see this symbol  on the map.



Sweatshirt




Pint Glass



Brews Tee



Also, don't forget to purchase a **Festival-themed Disney Gift Card** for an easy way to pay as you taste your way around the world! Gift cards are available wherever you see this symbol  on the map. *Merchandise availability subject to change.*

Friday–Sunday

- **Port of Entry Chef Demonstrations:** 3:15pm: Port of Entry Merchandise Shop

Premier Festival Offerings

Spirits Confidential NEW! Discover the world of Jim Beam as told by a team of ambassadors, master mixologists and Master Distillers. Enjoy master crafted cocktails and savory appetizers while learning the secrets of great entertaining.

- **Friday, November 1; 8:00pm–10:00pm World ShowPlace Events Pavilion** \$80 per person, plus tax, gratuity included for general seating. \$95 per person, plus tax, gratuity included for reserved