

## 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	Minus 8 Vinegars & Verjus
Cardinal	National Watermelon Promotion Board®
All Natural CherryMan® Farm to Market Maraschino™	Nielsen-Massey® Fine Vanilla's & Flavors
California Olive Ranch™	Olivia's Croutons®
Chocolate Accents	POSH Salt™
Chefwear®	Slow Living Radio
Cutco Cutlery®	Storck USA Maker of Werther's® Original Caramels
Dannon® Oikos®	Tabasco®
Disney Vacation Club®	Thermador
Dole®	Twining's Premium Tea®
Douce France Bakery	Valrhona
Fresh From Florida®	Walgreens
Gardein™	Wholesome Sweeteners®
Gourmet Foods International	
Guylian® Belgian Chocolate Truffles	
Jaffrey'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 Toso 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 Gold 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 Sate; 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

### 9 Africa

Berber Style Beef with Onions, Jalapeños, Tomato, Okra and Pap; Spinach and Paneer Cheese Pocket; MAN Vinners Chenin Blanc; Porcupine Ridge Syrah; The Wolltrap 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 Craisin® 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; Brauactum Palor; Brauactum Roog Smoked Wheat Beer; Brauactum Darkon

### 12 Germany

Schinkennudeln; Roast Bratwurst in a Pretzel Roll; Apple Strudel with Werther's Original® Karamel and Vanilla Sauce; Altenmünster Oktoberfest; Brauactum 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 "Papaçelli" Napoletani; Cannoli al Cioccolato; Moretti Beer; Prosecco; Pinot Grigio Placido; 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®; Craisin® 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

Seamed 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; Mohua 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 Moscofilero; 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; Pyramid™ Weiss Cream Beer; Møet & Chandon Ice Impérial; Møet & Chandon 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 Lomond 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

## FESTIVAL WEEK 1: SEPTEMBER 27-29



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](http://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.*

**The Discovery of Chocolate** This sweet experience on select Sunday afternoons is an opportunity to learn more about chocolate from professional "Chocolatiers." The Discovery of Chocolate features samples, chocolate savory and dessert with paired wine. **\$75 per person, plus tax, gratuity included.**

**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

### Friday, September 27, 2013

#### Kitchen Memories

- **10:00am–12:00pm:** Emily Ellyn, Emily Ellyn Productions; Orlando, FL

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Margaret Curry, Murphy-Goode Winery; Sonoma County, CA
- **2:00pm–2:45pm:** Johannes Selbach, Weingut Selbach-Oster; Mosel, Germany
- **4:00pm–4:45pm:** Catherine Schiff, Edrington Americas; Speyside, Scotland

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **2:00pm–2:30pm:** Bob Engel, Mushrooms
- **4:00pm–4:30pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **6:00pm–6:30pm:** Bob Engel, Mushrooms

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Andrea Robinson M.S., Andrea Wine; Saint Helena, CA
- **3:00pm–3:45pm:** Amber Pruet, Publix Aprons Cooking School; Lakeland, FL
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### Book & Bottle Signing

- **12:15pm–12:45pm:** Meet & Greet - Emily Ellyn, Emily Ellyn Productions; Orlando, FL
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **2:00pm–2:30pm:** Book Signing - Andrea Robinson, M. S., *Great Tastes Made Simple*
- **3:00pm–3:30pm:** Bottle Signing - Johannes Selbach, Winemaker, Weingut Selbach-Oster; Mosel, Germany
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

### Saturday, September 28, 2013

#### Cheese Seminar

- **10:30am–11:45am:** Max McCalman featuring French cheeses

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Peter Repole, Cambria Winery; Santa Maria Valley, CA
- **2:00pm–2:45pm:** Jill Ramsier & David Forrester, Quantum Leap Winery
- **4:00pm–4:45pm:** Randy Adams, Edrington Americas; Speyside, Scotland

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **2:00pm–2:30pm:** Bob Engel, Mushrooms
- **4:00pm–4:30pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
- **6:00pm–6:30pm:** Bob Engel, Mushrooms

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Joseph Poon, National Watermelon Promotion Board; Philadelphia Chinatown, PA
- **3:00pm–3:45pm:** Carla Hall, ABC's The Chew; New York, NY
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### Book & Bottle Signing

- **12:00pm–12:30pm:** Book Signing - Max McCalman, *Wine + Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate*
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **3:00pm–3:30pm:** Bottle Signing - Jill Ramsier & David Forrester, Owners, Quantum Leap Winery
- **4:00pm–4:45pm:** Book Signing - Carla Hall, *Cooking with Love: Comfort Food That Hugs You; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

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

### Sunday, September 29, 2013

#### Sweet Sundays

- **10:00am–12:00pm:** Carla Hall, ABC's The Chew; New York, NY

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Margaret Curry, Murphy-Goode Winery; Sonoma County, CA
- **2:00pm–2:45pm:** Marita Esteve, La Crema Winery; Monterey, CA
- **4:00pm–4:45pm:** Randy Adams, Edrington Americas; Speyside, Scotland

#### Book & Bottle Signing

- **12:15pm–1:00pm:** Book Signing - Carla Hall, *Cooking with Love: Comfort Food That Hugs You; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **1:00pm–1:30pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **4:30pm–5:00pm:** Book Signing - Jacques Torres, *A Year in Chocolate*
- **4:30pm–5:00pm:** Book Signing - Andrea Robinson, M. S., *Great Tastes Made Simple*
- **4:45pm–5:15pm:** Book Signing - Tina Ruggiero, *Truly Healthy Family Cookbook*
- **6:00pm–6:30pm:** Book Signing - Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, *Field to Feast and a Farmer*

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Tina Ruggiero, Driscoll's® Only the Finest Berries™
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#### Culinary Demonstrations

- **1:00pm–1:45pm:** Joseph Poon, National Watermelon Promotion Board; Philadelphia Chinatown, PA
- **5:00pm–5:45pm:** Heather McPherson, Katie Farmand, Pam Brandon & Hank Scott, Field to Feast and a Farmer; Winter Park, FL

#### The Discovery of Chocolate

- **2:45pm–4:15pm:** Jacques Torres, Jacques Torres Chocolates; New York, NY

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard, Cointreau & Mt. Gay Rum; Angers, France/Barbados

## Eat to the Beat Concert Series

### Friday–Sunday

**STARSHIP** starring Mickey Thomas "We Built This City" 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

### Friday, September 27, 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 (Bordeaux):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.
- **The Chocolate Dinner - Signature Dinner NEW!** 6:00pm: East Hall, World ShowPlace Events Pavilion \$160 per person, plus tax, gratuity included.

### Saturday, September 28, 2013

- **Parisian Breakfast NEW!** 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 and 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.
- **Scotland: Land of Food & Drink NEW!** 7:30pm–10:00pm: World ShowPlace Events Pavilion \$95 general, \$115 reserved (includes early admission at 7:15pm) per person, plus tax, gratuity included.

### Sunday, September 29, 2013

- **French Regional Lunches (Bordeaux):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot \$99 per person, plus tax, gratuity included.
- **Epcot® Wine School:** 1:00pm–4:00pm: Andrea Robinson M.S., Old World/New World; World ShowPlace Events Pavilion. \$135 per person, plus tax, gratuity included.

## Signature Dining Beyond Epcot®

### Friday, September 27, 2013

- **6:00pm:** Kouzzina by Cat Cora®; Disney's BoardWalk \$160 per person, plus tax, gratuity included.

### Saturday, September 28, 2013

- **12:00pm:** Artist Point; Disney's Wilderness Lodge \$140 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.



Chef Poster




Reusable Tote



Chef Bobble Statue



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! Disney Gift Cards are available throughout the Park, look for  on the map.

## Premier Festival Offerings

**Scotland: Land of Food & Drink NEW!** From the Borders to the Highlands, discover Scotland's rich culinary culture, diverse cuisine and lively entertainment. Travel from tasting station to tasting station and enjoy delicious Scottish fare while you learn about the famous natural larder which creates some of Scotland's trademark traditional dishes. Immerse yourself in the enchanting world of Scotland: Land of Food & Drink.

- **Saturday, September 28; 7:30pm–10:00pm:** World ShowPlace Events Pavilion \$95 per person, \$115 per person for reserved seating.

#### "Discover the Cranberry" featuring the Festival Cranberry Bog

Just north of World Showcase, visit the Festival Cranberry Bog to enjoy samples and learn the story behind the cranberry—one of only three fruits native to North America! Hosted by Ocean Spray Craisins Brand Dried Cranberries.

- Daily, 9:00am–Park close

**Epcot Wine Schools** Enjoy this comprehensive program facilitated by a prestigious wine authority. This afternoon session engages the flavors and traditions of distinctive wine cultures, teaches how to taste several regional wines and concludes with a celebratory reception and certificate of completion.

- **Sunday, September 29; 1:00pm–3:00pm and a light reception from 3:00pm–4:00pm;** Andrea Robinson M.S.; World ShowPlace Events Pavilion \$135 per person, plus tax, gratuity included.

#### Marketplace Discovery Passport

To keep track of your culinary travels, there's no better way than having your passport stamped at each of the International Marketplaces. The Marketplace Discovery Passport contains complete menu listings and is available for free at The Festival Center, any *Disney Vacation Club®* Information Center in the Park or any International Marketplace.



#### Epcot International Flower & Garden Festival

Presented by HGTV

March 5–May 18, 2014

Make plans now to get a taste of spring! Begin your new culinary adventure by trying specially created food and beverage items inspired by the gardens around World Showcase. Sample unique cuisine from various Food and Beverage Marketplaces while you enjoy the enchanting view of topiaries.



## Special Thanks

Presenting Sponsor



### Festival Participants

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Ghirardelli® Chocolate Company  
Ocean Spray® Craisins® Brand Dried Cranberries  
The Scottish Government & VisitScotland

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

### Upcoming Events

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

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

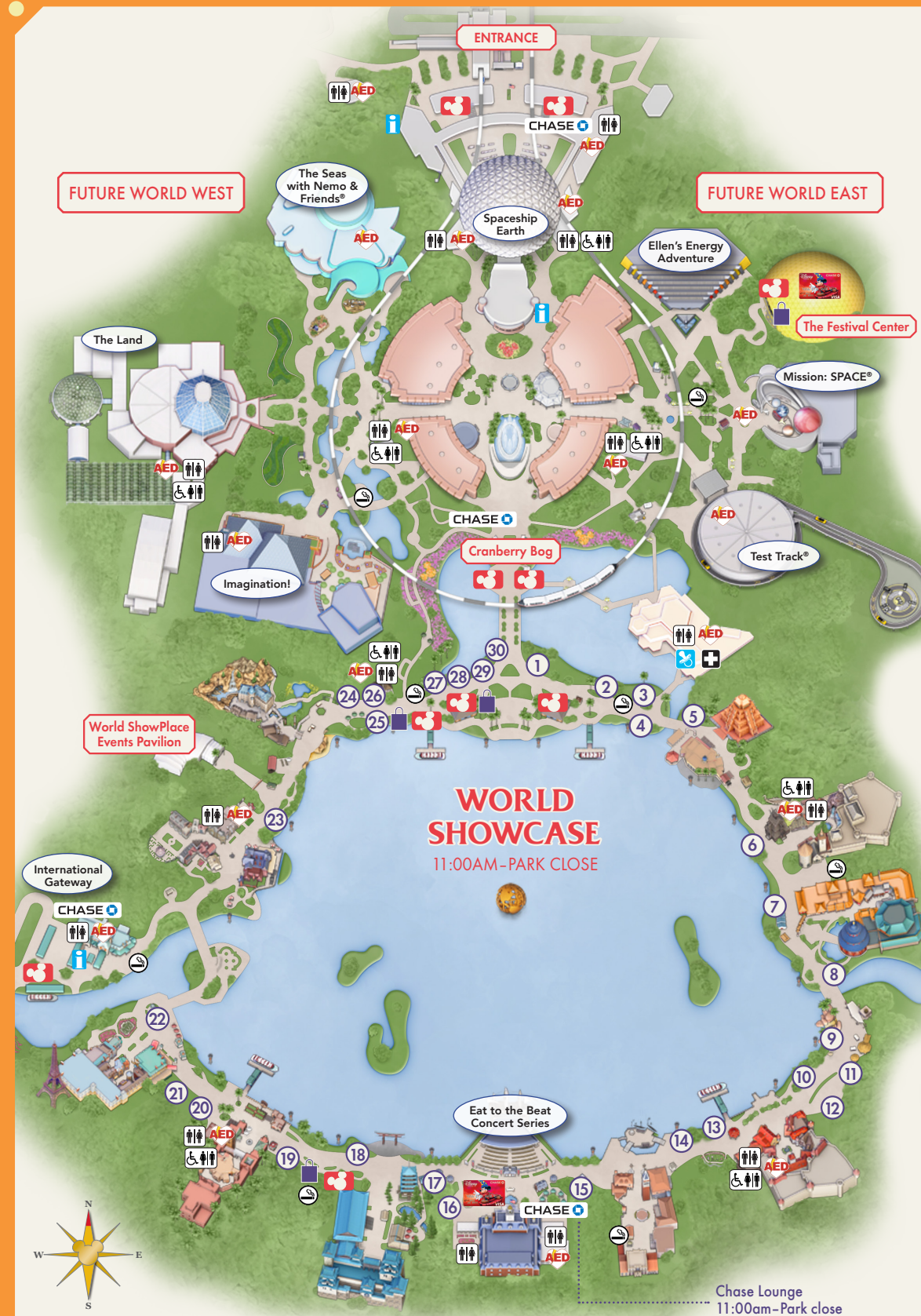
**Epcot® International Flower & Garden Festival**  
March 5–May 18, 2014

**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 7

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 Moscatto 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 Toso 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 Gold 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 7

Lemongrass Chicken Curry with Coconut and Jasmine Rice; Seared Mahi Mahi with Jasmine Rice and "Singa" Sauce; Tiger Beer; Marqués de Cáceres Satele; 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

Berber Style Beef with Onions, Jalapeños, Tomato, Okra and Pap; Spinach and Paneer Cheese Pocket; MAN Vintners Chenin Blanc; Porcupine Ridge Syrah; The Wolftrap 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 Craisin® 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; Brauactum Palor; Brauactum Roag Smoked Wheat Beer; Brauactum Darkon

### 12 Germany

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

### 13 Poland 7

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

### 14 Italy

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

### 15 American Adventure Coffee Cart

Shakin' Jamaican Coffee made with Kahlúa, 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®; Craisin® 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; Yuki 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 7

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; Mohua 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; Bunnraty Meade Honey Wine; Chilled Irish Coffee featuring Bunnraty Poitheen

### 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 7

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 Moscolero; 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; Pyramid™ Weiss Cream Beer; M&M's & Chandon Ice Impérial; M&M's & 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 7

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 Lomond 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



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

FESTIVAL WEEK 2:  
SEPTEMBER 30–OCTOBER 6

EPCOT  
INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

presented by  
**CHASE**

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](http://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, September 30, 2013

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Jill Ramsier & David Forrester; *Quantum Leap Winery*
- **2:00pm–2:45pm:** Carlos Ojeda & Judi King, BooYa Tequila/Fabrica de Tequila Tlaquepaque SA DE CV; *Jalisco, Mexico*
- **4:00pm–4:45pm:** Sam Cockrel, GOS Wines & Spirits; *Mosel, Germany*

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Brian Lamparski; *Rose & Crown Pub & Dining Room, United Kingdom at Epcot®*
- **3:00pm–3:45pm:** Sean Miller; *The Wave...of American Flavors, Disney's Contemporary Resort*
- **5:00pm–5:45pm:** Matt Maslowski and Judi Arduini; *Park Event Operations, Epcot*

#### Book & Bottle Signing

- **1:00pm–1:30pm:** Bottle Signing - Jill Ramsier & David Forrester; *Quantum Leap Winery*
- **3:00pm–3:30pm:** Bottle Signing - Carlos Ojeda, Master Distiller; BooYa Tequila/Fabrica de Tequila Tlaquepaque SA DE CV; *Jalisco, Mexico*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard; *Russian Standard, Russia*

### Tuesday, October 1, 2013

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Sam Cockrel, GOS Wines & Spirits; *Mosel, Germany*
- **2:00pm–2:45pm:** Carlos Ojeda & Judi King, BooYa Tequila/Fabrica de Tequila Tlaquepaque SA DE CV; *Jalisco, Mexico*
- **4:00pm–4:45pm:** Michael Ehrbar, Mœet & Chandon; *Champagne, France*

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Rich Norris, Publix Aprons Cooking School; *Tampa, FL*
- **3:00pm–3:45pm:** Kevin Dundon; *Raglan Road® Irish Pub and Restaurant, Downtown Disney® Area*
- **5:00pm–5:45pm:** John Howie, Seastar Restaurant and Raw Bar; *Bellevue, WA*

#### Book & Bottle Signing

- **3:00pm–3:30pm:** Bottle Signing - Carlos Ojeda, Master Distiller; BooYa Tequila/Fabrica de Tequila Tlaquepaque SA DE CV; *Jalisco, Mexico*
- **4:00pm–4:30pm:** Book Signing - Kevin Dundon; *Modern Irish Food*
- **6:00pm–6:30pm:** Book Signing - John Howie, *Passion and Palate*

#### Mixology Seminar

- **6:00pm–6:45pm:** Michael "Bumby" Bombard; *Russian Standard, Russia*

### Wednesday, October 2, 2013

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Michael Ehrbar, Mœet & Chandon; *Champagne, France*
- **2:00pm–2:45pm:** Eulan Middlebrooks, Florida Beer Company; *FL*
- **4:00pm–4:45pm:** Kurt Traynor, Palm Bay International; *Argentina & Chile*

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Kevin Dundon; *Raglan Road Irish Pub and Restaurant, Downtown Disney Area*
- **3:00pm–3:45pm:** Robert Laurie; *Cinderella's Royal Table, Magic Kingdom® Park*
- **5:00pm–5:45pm:** Celina Tio, Julian; *Kansas City, MO*

#### Book & Bottle Signing

- **2:00pm–2:30pm:** Book Signing - Kevin Dundon, *Modern Irish Food*
- **7:00pm–7:30pm:** Bottle Signing - Patrick O'Brien, Proprietor; *Florida Cane Distillery; FL*

#### Mixology Seminar

- **6:00pm–6:45pm:** Patrick O'Brien, Florida Cane Distillery; *FL*

### Thursday, October 3, 2013

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Eulan Middlebrooks, Florida Beer Company; *FL*
- **2:00pm–2:45pm:** Kris Middleton, Middleton Family Wines; *Paso Robles; CA*
- **4:00pm–4:45pm:** Marco Antonio De Martino, Vina De Martino; *Isla de Maipo, Chile*

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Bruno Vrignon; *Monsieur Paul, France at Epcot*
- **3:00pm–3:45pm:** Bob Getchell; *T-Rex™ Café, Downtown Disney Area*
- **5:00pm–5:45pm:** Kevin Fonzo; *K Restaurant, Orlando, FL*

#### Book & Bottle Signing

- **3:00pm–3:30pm:** Bottle Signing - Kris Middleton, Winery Owner; *Middleton Family Wines, Paso Robles, CA*
- **5:00pm–5:30pm:** Bottle Signing - Marco Antonio De Martino, Proprietor; *Vina De Martino; Isla de Maipo, Chile*
- **7:00pm–7:30pm:** Bottle Signing - Patrick O'Brien, Proprietor; *Florida Cane Distillery; FL*

#### Mixology Seminar

- **6:00pm–6:45pm:** Patrick O'Brien; *Florida Cane Distillery; FL*

### Friday, October 4, 2013

#### Kitchen Memories

- **10:00am–12:00pm:** Andrew Zimmern, Bizarre Foods America; *St. Louis Park, MN*

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Silvina Barros, Trivento; *Mendoza, Chile*
- **2:00pm–2:45pm:** Kurt Traynor, Palm Bay International; *Argentina & Chile*
- **4:00pm–4:45pm:** Amy Medintz, Once Upon a Vine; *CA*

#### Book & Bottle Signing

- **12:15pm–12:45pm:** Book Signing - Andrew Zimmern, *Brains, Bugs and Blood Sausage; This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **6:00pm–6:30pm:** Book Signing - Rock Harper, *44 Things Parents Should Know about Healthy Cooking For Kids*

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Alisa Malavenda, POSH Salt™
- **2:00pm–2:30pm:** Pauline McKee, Wholesome Sweeteners®
- **4:00pm–4:30pm:** Alisa Malavenda, POSH Salt™
- **6:00pm–6:30pm:** Pauline McKee, Wholesome Sweeteners®

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Ruth Van Waerebeek, Concha y Toro; *Santiago, Chile*
- **3:00pm–3:45pm:** Noah French, HoneyCrisp; *Denver, CO*
- **5:00pm–5:45pm:** Rock Harper, FatShorty's; *Arlington, VA*

#### Mixology Seminar

- **6:00pm–6:45pm:** Charlotte Voisey, William Grant & Sons; *Speyside, Scotland*

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

### Saturday, October 5, 2013

#### Cheese Seminar

- **10:30am–11:45am:** Max McCalman, USA Cheese & Microbrews

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Fernando Pavon, Emiliana Winery; *Colchagua, Chile*
- **2:00pm–2:45pm:** Silvina Barros, Trivento; *Mendoza, Chile*
- **4:00pm–4:45pm:** Vincent Shook, Florida Orange Groves Winery; *FL*

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Alisa Malavenda, POSH Salt™
- **2:00pm–2:30pm:** Pauline McKee, Wholesome Sweeteners®
- **4:00pm–4:30pm:** Alisa Malavenda, POSH Salt™
- **6:00pm–6:30pm:** Pauline McKee, Wholesome Sweeteners®

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Kenneth Gilbert, Cook Like the Big Dogs, LLC; *Jacksonville, FL*
- **3:00pm–3:45pm:** Jerome Brown, Hot Grits LLC; *Knightdale, NC*
- **5:00pm–5:45pm:** Alisa Malavenda, POSH Salt™; *Cliffside Park, NJ*

#### Book & Bottle Signing

- **12:00pm–12:30pm:** Book Signing - Max McCalman, *Wine + Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate*
- **2:00pm–2:30pm:** Book Signing - Kenneth Gilbert, *A Chef's Journal*
- **4:00pm–4:30pm:** Book Signing - Jerome Brown; *Eat Like a Celebrity*
- **5:00pm–5:30pm:** Bottle Signing - Vincent Shook, Owner, Florida Orange Groves Winery; *FL*

#### Mixology Seminar

- **6:00pm–6:45pm:** Charlotte Voisey, William Grant & Sons; *Speyside, Scotland*

### Sunday, October 6, 2013

#### Sweet Sundays

- **10:00am–12:00pm:** Warren Brown, CakeLove; *Washington, DC*

#### Wine/Beverage Seminar

- **12:00pm–12:45pm:** Amy Medintz, Once Upon a Vine; *CA*
- **2:00pm–2:45pm:** Kris Middleton, Middleton Family Wines; *Paso Robles, CA*
- **4:00pm–4:45pm:** Italo Jofre, Concha y Toro; *Santiago, Chile*

#### Authentic Taste Seminars

- **12:15pm–12:45pm:** Alisa Malavenda, POSH Salt™
- **2:00pm–2:30pm:** Pauline McKee, Wholesome Sweeteners®
- **4:00pm–4:30pm:** Alisa Malavenda, POSH Salt™
- **6:00pm–6:30pm:** Pauline McKee, Wholesome Sweeteners®

#### Culinary Demonstrations

- **1:00pm–1:45pm:** Noah French, HoneyCrisp; *Denver, CO*
- **3:00pm–3:45pm:** Tim Hockett, Nacional 27; *Chicago, IL*
- **5:00pm–5:45pm:** Alisa Malavenda, POSH Salt™; *Cliffside Park, NJ*

#### Mixology Seminar

- **6:00pm–6:45pm:** Linnea Johansson, Peter F. Heering; *Sweden*

#### Book & Bottle Signing

- **12:15pm–12:45pm:** Book Signing - Warren Brown, *Pie Love This signing requires a special wristband, which is available in The Festival Center beginning at 9:00am. Quantities are limited.*
- **3:00pm–3:30pm:** Bottle Signing - Kris Middleton, Winery Owner; *Middleton Family Wines; Paso Robles, CA*

## Eat to the Beat Concert Series

#### Monday–Tuesday

**The Go-Go's;** 5:30pm, 6:45pm & 8:00pm

#### Wednesday–Friday

**Air Supply;** 5:30pm, 6:45pm & 8:00pm

#### Saturday–Sunday

**Sister Hazel;** 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, September 30, 2013

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

#### Tuesday, October 1, 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, Epcot **\$55 per person, plus tax, gratuity included.**

#### Wednesday, October 2, 2013

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

#### Thursday, October 3, 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, October 4, 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 Region):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot **\$99 per person, plus tax, gratuity included.**

#### Saturday, October 5, 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 and 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, October 6, 2013

- **French Regional Lunches (Champagne Region):** 12:00pm–3:30pm: Monsieur Paul; France at Epcot **\$99 per person, plus tax, gratuity included.**

## Signature Dining Beyond Epcot

#### Thursday, October 3, 2013

- **6:00pm:** Jiko–The Cooking Place; Disney's Animal Kingdom Lodge **\$195 per person, plus tax, gratuity included.**
- **6:00pm:** The Brown Derby; *Disney's Hollywood Studios®* **\$165 per person, plus tax, gratuity included.**
- **6:30pm:** Raglan Road Irish Pub and Restaurant; *Downtown Disney Area* **\$155 per person, plus tax, gratuity included.**

#### Friday, October 4, 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.



Chef Poster




Reusable Tote



Chef Bobble Statue



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.

## Premier Festival Offerings

**"3D" Disney's Dessert Discovery** Join us for the dessert lover's dream! During the Festival, select Friday evenings become truly delicious with a variety of desserts and samplings of cordials certain to please any sweet tooth. Afterward, enjoy VIP viewing of IllumiNations: Reflections of Earth. "Sweet Seats" is an exclusive area with an upgraded experience included a private reserved table, entrance into World ShowPlace 15 minutes before general admission, specialty beverage, a unique dessert offering and more. *Limited availability.*

- **Friday, October 4; 8:00pm–9:30pm** World ShowPlace Events Pavilion **\$55 per person, plus tax, gratuity included. \$90 per person for Sweet Seats seating privileges, 7:45pm entry.**

**Party for the Senses** Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Afterwards, World ShowPlace Events Pavilion becomes a setting for a sensational evening where you can wander among tempting stations and see awe-inspiring acts by Cirque du Soleil®.

- **Saturday, October 5; 7:30pm–10:00pm** World ShowPlace Events Pavilion **\$285 for Wine View Lounge, \$180 for Reserved Seating (both include 7:15pm admission privileges), \$145 with General Admission**

**"Discover the Cranberry"** featuring the **Festival Cranberry Bog** Just north of World Showcase, visit the Festival Cranberry Bog to enjoy samples and learn the story behind the cranberry—one of only three fruits native to North America! *Hosted by Ocean Spray® Craisins® Brand Dried Cranberries.*

#### Marketplace Discovery Passport

To keep track of your culinary travels, there's no better way than having your passport stamped at each of the International Marketplaces. The Marketplace Discovery Passport contains complete menu listings and is available for free at The Festival Center, any *Disney Vacation Club®* Information Center in the Park, or any International Marketplace.



#### Epcot International Flower & Garden Festival Presented by HGTV

**March 5–May 18, 2014**

Make plans now to get a taste of spring! Begin your new culinary adventure by trying specially created food and beverage items inspired by the gardens around World Showcase. Sample unique cuisine from various Food and Beverage Marketplaces while you enjoy the enchanting view of topiaries.