

**The 19th Annual Epcot® International Food & Wine Festival
Presents**

Party for the
SENSES

Saturday, October 4, 2014

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ James Boyce, Cotton Row Restaurant and Commerce Kitchen, Huntsville, AL
- ❖ Kevin Johnson, The Grocery, Charleston, SC
- ❖ Peng Looi, Asiatique and August Moon Chinese Bistro, Louisville, KY
- ❖ Jonathon Sawyer, Team Sawyer Culinary Coterie, Cleveland, OH
- ❖ Matthew Gennuso, Chez Pascal Restaurant, Providence, RI
- ❖ Suvir Saran, American Masala, San Francisco, CA
- ❖ Kenny Gilbert, Cook Like the Big Dogs LLC, Jacksonville, FL
- ❖ Tim Dacey, Capa Restaurant, Four Seasons Hotel and Spa, Orlando, FL
- ❖ Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso Farm Raised Sustainable Salmon
- ❖ Robert Leonardi, Wolfgang Puck Café, Downtown Disney® Area
- ❖ Kevin Dundon, Raglan Road Irish Pub and Restaurant, Downtown Disney® Area
- ❖ Lupe Sanchez, La Hacienda de San Angel & San Angel Inn, Epcot®
- ❖ Shigeru Kanda and Yutaka Kude, Tokyo Dining, Japan at Epcot®
- ❖ Jarrod Pearman, Disney's Contemporary Resort Catering presented by Gardein™
- ❖ Ernie Haverkorn, Pioneer Hall, Disney's Fort Wilderness Resort & Campground
- ❖ Alphonso Walker, The Crystal Palace, Magic Kingdom® Park
- ❖ Lorene Vanetti, Cape May Café, Disney's Beach Club Resort
- ❖ Jeffrey Bliss, Narcoosee's, Disney's Grand Floridian Resort & Spa
- ❖ Noah French, Sugarmill Bakery & Café, Denver, CO
- ❖ John Hui, Pebble Beach Resorts, Pebble Beach, CA
- ❖ Olivier Saintemarie, Les Halles Boulangerie Patisserie, France at Epcot®
- ❖ Heather Wall, Disney's Yacht and Beach Resort Bakery

Featured Wineries, Breweries and Distilleries

- ❖ Constellation Brands featuring Wines on Tap (California)
- ❖ Edrington Americas (Speyside, Scotland)
- ❖ Chateau D'Esclans (Provence, France)
- ❖ Emiliana Winery (Colchapoal Valley, Chile)
- ❖ Ferrari-Carano Vineyards & Winery (Sonoma, California)
- ❖ JUSTIN Vineyards & Landmark Vineyards (Paso Robles & Sonoma, California)
- ❖ Lakeridge Winery (Florida)
- ❖ Sartori Winery (Verona, Italy)
- ❖ Cape Classics (Western Cape, South Africa)
- ❖ Rums of Puerto Rico
- ❖ Sovereign Brands (Provence, Champagne and Mendoza, France)
- ❖ Radeberger (Radeberg, Saxony, Germany)
- ❖ Boston Beer Company (Boston, Massachusetts)
- ❖ Anheuser-Busch Inbev

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery, Inc.
Ghirardelli® Chocolate Company
Viktoria Richards Chocolate, sponsored by Barry Callebaut LLC.
International Cheese Selection from Gourmet Foods International
Kerrygold Butters and Cheeses Imported from Ireland
Stork USA Maker of Werther's Original Caramels
Melissa's World Variety Produce, Inc.
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company

Participants and dates are subject to change without notice

**The 19th Annual Epcot® International Food & Wine Festival
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Party for the
SENSES

Saturday, October 11, 2014

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

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Featured Chefs

- ❖ Anthony Lamas, Seviche, A Latin Restaurant, Louisville, KY
- ❖ Art Smith, Table Fifty-Two, Chicago, IL
- ❖ John Coletta, Quartino Ristorante & Wine Bar, Chicago, IL
- ❖ Dean Max, DJM restaurants, Boca Raton, FL
- ❖ Rock Harper, DC Central Kitchen, Washington, DC
- ❖ Dominique Macquet, Dominique's on Magazine, New Orleans, LA
- ❖ Bob Waggoner, Sing for Your Supper with Bob Waggoner, Charleston, SC
- ❖ Pascal Oudin, Pascal's on Ponce, Coral Gables FL
- ❖ Chef Representing The Scottish Government & VisitScotland
- ❖ Jehangir Mehta, presented by the Mushroom Council
- ❖ Mark Boor, Fulton's Crab House, Downtown Disney® Marketplace
- ❖ Bob Getchell, T-Rex Café, Downtown Disney® Area
- ❖ Jeff Adema and Rick Legary, Rainforest Café, Animal Kingdom®/ Downtown Disney® Area
- ❖ Jonathan Young, Citricos, Disney's Grand Floridian Resort & Spa
- ❖ James Philips, Tony's Town Tavern, Magic Kingdom® Park
- ❖ Brandon Conklin, 50's Prime Time Café, Disney's Hollywood Studios®
- ❖ Wade Camerer, Biergarten Restaurant, Epcot®
- ❖ Page Weibly, Riverside Mill Food Court/ Boatwright's Dining Hall, Disney's Port Orleans Resort-Riverside presented by Gardein™
- ❖ Richard Capizzi, Lincoln Ristorante, New York, NY
- ❖ Warren Brown, CakeLove, Washington, DC
- ❖ Christina Frommling, Magic Kingdom® Bakery, WDW
- ❖ Yolanda Lazo Colon, Epcot® Pastry

Featured Wineries, Breweries and Distilleries

- ❖ Constellation Brands featuring Wines on Tap (California)
- ❖ Infinium Spirits (Lombardia, Italy)
- ❖ Halter Ranch Vineyards (Paso Robles, California)
- ❖ Trincherro Family Estates (Napa Valley, California)
- ❖ Noble Vines (Lodi and Monterey, California)
- ❖ Oak Ridge Winery (Lodi, California)
- ❖ TGIC Global Fine Wine (Maipo Valley, Chile)
- ❖ Prestige Wine Imports (Trentino, Italy)
- ❖ Silver Oak & Twomey Cellars (Napa, California)
- ❖ Terroir Selections (California)
- ❖ Casa Noble Spirits LLC (Tequila, Mexico)
- ❖ Florida Orange Groves Winery (Florida)
- ❖ Copper Cane (Sonoma, California)
- ❖ Radeberger (Radeberg, Saxony, Germany)
- ❖ Boston Beer Company (Boston, Massachusetts)
- ❖ Einstok Olgerd (Iceland)
- ❖ Anheuser-Busch Inbev
- ❖ Full Sail (Oregon)

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
David Ramirez Chocolates, Orlando FL
International Cheese Selection from Gourmet Foods International
Kerrygold Butters and Cheeses Imported from Ireland
Stork USA Maker of Werther's Original Caramels
Melissa's World Variety Produce, Inc.
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company

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**The 19th Annual Epcot® International Food & Wine Festival
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Saturday, October 18, 2014

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

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Featured Chefs

- ❖ Jeff Henderson, Flip My Food, Las Vegas, NV
- ❖ Jason Stefanko, Gardein™, Venice, CA
- ❖ Celina Tio, Julian, Kansas City, MO
- ❖ Duskie Estes & John Stewart, ZAZU restaurant + farm, Sonoma County, CA
- ❖ Chris Prospero, Metro Bis, Simsbury, CT
- ❖ Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA
- ❖ RJ Cooper, Rogue 24/ Gypsy Soul, Washington, DC
- ❖ Adam Mali, Brasserie S&P, Mandarin Hotel, San Francisco, CA
- ❖ Norman Van Aken, Norman's at The Ritz-Carlton Grande Lakes, Orlando, FL
- ❖ Maira Isabel, Presented by the Government of Puerto Rico
- ❖ Crystal Womelsdorf, Paradiso 37, Taste of the Americas, Downtown Disney Area
- ❖ Charlie Restivo, Via Napoli Ristorante e Pizzeria, Italy at Epcot®
- ❖ Cristobal Lopez, Portobello Country Italian Trattoria, Downtown Disney® Area
- ❖ Jonathon O'Brien, Jiko - The Cooking Place, Disney's Animal Kingdom Lodge
- ❖ Dale Reynolds, Park Event Operations Catering, Epcot®
- ❖ Jeff Page, Sci-Fi Dine-In Theater Restaurant, Disney's Hollywood Studios®
- ❖ Stephen Gower, Rose & Crown Pub & Dining Room, Epcot®
- ❖ Gina Greene, Magic Kingdom Food & Beverage, Magic Kingdom® Park
- ❖ Dana Herbert, Desserts by Dana, Bear, DE
- ❖ Carl Bertka, Roy's, Sarasota, FL
- ❖ Kristine Farmer, Disney's Grand Floridian Resort & Spa Bakery
- ❖ Keith Hiner, Disney Contemporary Bakery

Featured Wineries, Breweries and Distilleries

- ❖ Constellation Brands featuring Wines on Tap (California)
- ❖ Stoli Group USA (Argentina)
- ❖ Bisol (Veneto, Italy)
- ❖ Heitz Wine Cellars (Napa Valley, California)
- ❖ Domaines Barons de Rothschild (Lafite)(France, Chile and Argentina)
- ❖ Fattoria del Cerro (Tuscany, Italy)
- ❖ Negociants USA (South Australia)
- ❖ Palm Bay International (Chile and Argentina)
- ❖ Purple Wine Co (California)
- ❖ Watch Dog Rock & Hogue Wineries (Washington)
- ❖ Rums of Puerto Rico
- ❖ St. Francis Winery and Vineyards (Sonoma County, California)
- ❖ Radeberger (Radeberg, Saxony, Germany)
- ❖ Boston Beer Company (Boston, Massachusetts)
- ❖ Negra Modelo (Coahuila, Mexico)
- ❖ Anheuser-Busch Inbev
- ❖ Florida Beer Company (Florida)

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
Viktoria Richards Chocolate, sponsored by Barry Callebaut LLC.
International Cheese Selection from Gourmet Foods International
Kerrygold Butters and Cheeses Imported from Ireland
Stork USA Maker of Werther's Original Caramels
Melissa's World Variety Produce, Inc.
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company

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**The 19th Annual Epcot® International Food & Wine Festival
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Featuring Disney Chefs From Around The World

Saturday, October 25, 2014

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, World ShowPlace Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

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Featured Chefs

- ❖Christine Weissman, Executive Chef, Disneyland® Resort, Anaheim, CA
- ❖Jorge Sotelo and Jean Marc Viallet, Executive Pastry Chef, Disney's Grand Californian Hotel® & Spa, Disneyland® Resort, Anaheim, CA
- ❖"Jeff Wynn, Executive Chef, Aulani, a Disney® Resort & Spa, Ko Olina, HI
- ❖Ron Vilorio, Pastry Chef, Aulani, a Disney® Resort & Spa, Ko Olina, HI
- ❖Tony Wills, Executive Chef, Disney Cruise Line®
- ❖Disneyland® Resort Paris, Paris, France
- ❖Tokyo Disney Resort®, Tokyo, Japan
- ❖Hong Kong Disneyland® Resort, Hong Kong, China
- ❖Jens Dahlmann, Executive Chef, Epcot®, Walt Disney World® Resort
- ❖Michael Pythoud, Executive Chef, Disney's Hollywood Studios®, Walt Disney World® Resort
- ❖Robert Adams, Executive Chef, Disney's Magic Kingdom®, Walt Disney World® Resort
- ❖Michael Thompson, Chef de Cuisine, Disney's Animal Kingdom®, Walt Disney World® Resort
- ❖Robert Gilbert, Executive Chef, Walt Disney World Events Catering, Walt Disney World® Resort
- ❖Stefan Riemer/ Leonard Degeorge/ Roland Muller/ Christopher Maggetti, Concept Development, Walt Disney Parks and Resorts® Worldwide
- ❖Tim Keating, Chef de Cuisine, Disney's BoardWalk Resort, Walt Disney World® Resort
- ❖Matt Avery, Pastry Chef, Disney's BoardWalk Bakery, Walt Disney World® Resort
- ❖Anthony Deluca, Chef de Cuisine, Disney's Yacht and Beach Club Resorts, Walt Disney World® Resort
- ❖Deran Lanpher, Pastry Chef, Disney's Yacht and Beach Club Resorts, Walt Disney World® Resort
- ❖Scott Hunnel, Chef de Cuisine, Disney's Grand Floridian Resort & Spa, Walt Disney World® Resort
- ❖Peter Bruenen, Chef de Cuisine, Disney's Polynesian Resort, Walt Disney World® Resort
- ❖Brian Piasecki, Chef de Cuisine, Disney's Contemporary Resort, Walt Disney World® Resort
- ❖Tim Oakley, Chef de Cuisine, Disney's Wilderness Lodge Resort, Walt Disney World® Resort
- ❖Tony Marotta, Chef, Disney's Port Orleans Resort - Riverside, Walt Disney World® Resort

Featured Wineries, Breweries and Distilleries

- ❖ Constellation Brands featuring Wines on Tap (California)
- ❖Pavan Liquer de France - Brenton Blanchard
- ❖Banfi Vintners (Tuscany, Italy)
- ❖La Crema Winery (California)
- ❖ Still River Winery (Central Massachusetts)
- ❖Pedroncelli Winery (Dry Creek Valley/Sonoma County, California)
- ❖ Alexander Valley Vineyards (Alexander Valley, Sonoma County, California)
- ❖Terredora/Avero (Campania, Italy)
- ❖VinMotion Wines (Columbia Valley, Washington)
- ❖Wagner Family of Wines (California)
- ❖A to Z Wineworks (Willamette Valley, Oregon)
- ❖Broadbent Selections (South Africa)
- ❖Dalla Terra Winery Direct (Italy)
- ❖Caposaldo (Veneto/Lombardia, Italy)
- ❖Heitz Wine Cellars (Napa Valley, California)
- ❖Bunratty Mead - Ireland
- ❖Radeberger (Radeberg, Saxony, Germany)
- ❖Boston Beer Company (Boston, Massachusetts)
- ❖Anheuser-Busch Inbev

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
Chocolate Accents, Longwood FL
International Cheese Selection from Gourmet Foods International
Kerrygold Butters and Cheeses Imported from Ireland
Stork USA Maker of Werther's Original Caramels
Melissa's World Variety Produce, Inc.
Twinings® Gourmet Tea Bar est. 1706
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**The 19th Annual Epcot® International Food & Wine Festival
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Saturday, November 1, 2014

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, World ShowPlace Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

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Featured Chefs

- ❖ Kirk Avondoglio, Perona Farms, Andover, NJ
- ❖ Ken Vedrinski, Trattoria Lucca/ Coda del Pesce, Daniel Island, SC
- ❖ Piero Premoli, Pricci, Atlanta, GA
- ❖ Terry Letson, fume Bistro and Bar, Napa, CA
- ❖ Jerome Brown, Rome's, Jersey City, NJ
- ❖ Joseph Rodriguez, Scandic Lerkendal, Trondheim, Norway
- ❖ Paula DaSilva, 3030 Ocean, Miami Beach, FL presented by Apex Brasil
- ❖ Jamey Fader, Lola, Denver, CO
- ❖ Alex Seidel, Fruition Restaurant/Fruition Farms, Denver, CO
- ❖ Matt Carter, The House Brasserie, Scottsdale, AZ
- ❖ Sun Shu Sen, China Dining at Epcot®, WDW
- ❖ Samad Benzari, Restaurant Marrakesh, Epcot®
- ❖ Faithy Harris-Dowdell, Yak & Yeti, Animal Kingdom®
- ❖ Mark Norberg, Be Our Guest, Magic Kingdom® Park
- ❖ Julie Hrywnak, Landscape of Flavors, Disney's Art of Animation Resort presented by Gardein™
- ❖ Jeff Moore, 'Ohana, Disney's Polynesian Resort
- ❖ Russell Palmer, Artist Point, Disney's Wilderness Lodge
- ❖ Vincent Panisset, Coral Reef Restaurant, Epcot®
- ❖ Lisa Bailey, D Bar Denver, Denver, CO
- ❖ Elizabeth Falkner (Location, TBD)
- ❖ Julian Rose, Moonstruck Chocolates, Portland, OR
- ❖ Cheryl Smith and Dan Parsons, Disney's Pop Century and Art of Animation Resorts

Featured Wineries, Breweries and Distilleries

- ❖ Constellation Brands featuring Wines on Tap (California)
- ❖ Russian Standard USA - Daniel Diaz
- ❖ Marengo/Brogliola - Pierluigi Gaeta
- ❖ Estancia Winery (Central Coast, California)
- ❖ SAVED Wines (Central Coast, California)
- ❖ Hahn Family Wines (Santa Lucia Highlands, California)
- ❖ Kendall-Jackson Winery (California)
- ❖ Kim Crawford Wines (Marlborough, New Zealand)
- ❖ King Estate Winery (Willamette Valley, Oregon)
- ❖ Argyle Winery & ROCO Winery (Willamette Valley, Oregon)
- ❖ Marqués de Cáceres (Rioja, Spain)
- ❖ Beam Suntory
- ❖ ONEHOPE Wine (California)
- ❖ Chateau Montelena Winery (Nape Valley, California)
- ❖ Robert Mondavi Winery (Napa Valley, California)
- ❖ Four Roses Bourbon (Kentucky)
- ❖ Radeberger (Radeberg, Saxony, Germany) - Tiffany Valo and Denene Mae Capritta
- ❖ Boston Beer Company (Boston, Massachusetts)
- ❖ Anheuser-Busch Inbev

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Julian Rose, Moonstruck Chocolates, sponsored by Barry Callebaut LLC.
Ghirardelli® Chocolate Company
International Cheese Selection from Gourmet Foods International
Kerrygold Butters and Cheeses Imported from Ireland
Stork USA Maker of Werther's Original Caramels
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