

PARTY FOR THE SENSES SATURDAY, OCTOBER 1, 2016

FEATURED CHEFS

- Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA, hosted by Verlasso® Salmon
- Celina Tio, JULIAN and The Belfry, Kansas City, MO
- Adam Mali, Twitter, Petaluma, CA
- Steve McDonagh and Dan Smith, The Hearty Boys, Chicago, IL
- Jimmy Boyce, Cotton Row, Huntsville, AL
- Kevin Sbraga, Sbraga, Philadelphia, PA
- Paula DaSilva, Artisan Beach House, Bal Harbor, FL
- Jonathan Benno, Lincoln Ristorante-New York, NY
- Peng Looi, Asiatique, Lousiville, KY
- Fabio Bongianni, That's Amore, Rome, Italy
- Richard Capizzi, Lincoln Ristorante-New York, NY
- Gale Gand, Tru/Spritzburger, Chicago, IL
- Dee Foundoukis, Le Cellier Steakhouse, Epcot®
- Ricardo Martinez, Golden Oak at Walt Disney World® Resort
- Joseph Green, Rose and Crown Dining Room, Epcot®
- Jeffrey Bliss, Jungle Navigation Co. Ltd. Skipper Canteen, Magic Kingdom® Park, hosted by Gardein™
- Alphonoso Walker, Tony's Town Square Restaurant, Magic Kingdom® Park
- Daniel Pellegrino, The Crystal Palace, Magic Kingdom® Park
- Edgardo Ruiz, Event Operations, Walt Disney World® Resort
- Lorene Vanetti, Cape May Cafe, Disney's Beach Club Resort
- Mustapha Khetem, Disney's Hollywood Studios® Bakery
- **Jeff Barnes**, Disney's Contemporary Resort Bakery

- Featured beverages from visiting wineries and breweries
- Artisanal Cheese Selection from Gourmet Foods International
- Chocolate Accents, Longwood, FL
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.



PARTY FOR THE SENSES FEATURING CHEFS FROM DISNEY SPRINGS™ SATURDAY, OCTOBER 8, 2016

FEATURED CHEFS

- Herberto Segura, Raglan Road™ Irish Pub and Restaurant
- Mark Boor, Paddlefish
- Mike Rodriguez, Paradiso 37, Taste of the Americas
- Odell Torres, Bongo's Cuban Café ™
- James O'Donnell, STK Orlando
- Masaharu Morimoto & Yuhi Fujinagao, Morimoto Asia
- Brian Rodgers, B.B.Wolf's Sausage Co.
- Tim Dixon, D-Luxe Burger
- Paul Latkowski, Jock Lindsey's Hangar Bar
- Michelle Huyke, AristoCrêpes
- Noah French, Amorette's Patisserie
- Erin McKenna, Erin McKenna's Bakery NYC
- Jarrod Pearman, Disney Springs™ Food Trucks
- Amanda Lauder, The Ganachery
- Brandon Conklin, The BOATHOUSE
- Portobello Executive Chef, Portobello Country Italian Trattoria
- Jodi Moore, Sprinkles
- Rick Legary, Rainforest Café®
- Gene Upshaw, T-REX™
- Art Smith and Hector Guerrero, Chef Art Smith's Homecoming
- Patrick Steele, Splitsville®
- Yutaka Kude, YeSake
- Frontera Cocina Chef Team, Frontera Cocina
- Brad Kent, Blaze

- Featured beverages from visiting wineries and breweries
- Artisanal Cheese Selection from Gourmet Foods International
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.



PARTY FOR THE SENSES FEATURING DISNEY CHEFS SATURDAY, OCTOBER 15, 2016

FEATURED CHEFS

- Christine Weissman, Culinary Director, Craig Schleider, Chef de Cuisine, Disney's Hollywood Studios®, Walt Disney World® Resort
- Robert Gilbert, Culinary Director, Al Youngman, Executive Chef, Mike Reitzler, Executive Chef, Vicki
 Thompson, Jungle Navigation Co. Ltd. Skipper Canteen, Disney's Magic Kingdom® Park, Walt Disney World®

 Resort
- Gregg Hannon, Culinary Director, Michael Deardorff, Executive Chef, Epcot®, Walt Disney World® Resort
- Robert Adams, Culinary Director, David Njoroge, Chef de Cuisine, Disney's Animal Kingdom ® Park
- John State, Executive Chef, Disney's California Adventure® Park, Disneyland® Resort
- Jean-Marc Viallet, Executive Pastry Chef, Disney's California Adventure® Park, Disneyland® Resort
- Brian Piasecki, Culinary Director, Tony Marotta, Chef, Marc Donovan, Chef, Walt Disney World® Resort
- Scott Hunnel, Executive Chef, Disney's Grand Floridian Resort & Spa, Walt Disney World® Resort
- Anthony De Luca, Executive Chef, Disney's Contemporary Resort, Walt Disney World® Resort
- Andrew Larkin, Executive Chef, Disney's BoardWalk Inn, Walt Disney World® Resort
- Michael Bersell, Chef de Cuisine, Disney's Wilderness Lodge, Walt Disney World® Resort
- Kevin Chong, Executive Chef, Disney's Yacht & Beach Club Resorts, Walt Disney World® Resort
- Erich Herbitschek, Executive Pastry Chef, Disney's Grand Floridian Resort & Spa, Walt Disney World® Resort
- John Clark, Culinary Director, Norman Curka, Chef de Cuisine, Resort Catering, Walt Disney World® Resort
- Lenny DeGeorge, Executive Chef, Roland Muller, Chef de Cuisine, James Kleinschmidt, Chef de Cuisine, Culinary Development, Walt Disney World® Resort
- Shaichirou Hamano, Sous Chef, Tokyo Disney® Resort
- Peter Daledda, Chef de Cuisine, Disney's Coronado Springs Resort Catering, Walt Disney World® Resort
- Phillip Ponticelli, Chef de Cuisine, Golden Oak at Walt Disney World® Resort
- Gerald Vaux, Executive Chef, Disneyland® Paris Resort
- Stefan Riemer, Executive Pastry Chef, Concept Development, Walt Disney World® Resort
- Shu Wah Leung, Chef de Cuisine, Hong Kong Disneyland® Resort
- Jeff Barnes, Pastry Chef, Disney's Contemporary Resort, Walt Disney World® Resort

- Featured beverages from visiting wineries and breweries
- Artisanal Cheese Selection from Gourmet Foods International
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.



PARTY FOR THE SENSES SATURDAY, OCTOBER 22, 2016

FEATURED CHEFS

- Duskie Estes & John Stewart, Zazu Kitchen + Farm/Black Pig Meat Co., Sebastopol, CA
- Ana Rivera & Christopher Miller, Sci-Fi Dine-In Theater Restaurant, Disney's Hollywood Studios®
- Rock Harper, Rock Solid Creative Food Group, Woodbridge, VA
- Greg Richie, Soco/The Baoery, Orlando, FL
- Pascal Oudin, Brasserie Central, Coral Gables, FL
- Dominique Macquet, Saveur, New Orleans, LA
- Joe Rodriguez, Scandic Lerkendal, Sor-Trodelag, Norway
- Jason Stefanko, Gardein™, Venice, CA
- Kevin Johnson, The Grocery, Charleston, SC
- Bob Waggoner, In the Kitchen with Chef Bob, Charleston, SC
- Wade Camerer, Coral Reef Restaurant, Epcot®, hosted by Verlasso® Salmon
- Tony Marotta, Disney's Port Orleans Resort Riverside
- Dan Marozzi, Disney's Saratoga Springs Resort & Spa
- Debra Valle, Disney's All Star Movies Resort
- Samad Benzari, Restaurant Marrakesh, Morocco, Epcot®
- Norman Van Aken, 1921 by Norman Van Aken, Mount Dora, FL
- Christopher Fread, Kona Cafe, Disney's Polynesian Village Resort
- Faithy Harris-Dowdell, Yak & Yeti™ Restaurant, Disney's Animal Kingdom® Theme Park
- Yoly Lazo Colon, Epcot®
- Alexis Ross, Disney's Contemporary Resort Bakery
- Joe Murphy, Dean and Deluca, New York, NY
- Warren Brown, CakeLove, Alexandria, VA

- Featured beverages from visiting wineries and breweries
- Artisanal Cheese Selection from Gourmet Foods International
- Chocolate Accents, Longwood, FL
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.



PARTY FOR THE SENSES YELLOWEEN MASQUERADE

FRIDAY, OCTOBER 28, 2016

FEATURED CHEFS

- Nicolas Lemoyne, Les Halles Boulangerie-Patrisserie & L' Artisan des Glaces, Epcot®
- Tjetjep Sudiswa, Pioneer Hall, Disney's Fort Wilderness Resort & Campground
- Derek Paradise & Nick Crispino, Be Our Guest Restaurant, Magic Kingdom® Park
- Shanna & Brian O'Hea, Academe at the Kennebunk Inn, Kennebunk, ME
- David Nguyen, Cinderella's Royal Table, Magic Kingdom® Park
- Daniel Rogers, Trattoria al Forno, Disney's BoardWalk Inn
- Elliot Farmer, Farmer's Gourmet Catering, Douglasville, GA
- Matt Gennuso, Chez Pascal & Wurst Kitchen, Providence, RI
- Andrew Yeo, The Ritz-Carlton Amelia Island, Amelia Island, FL
- Gustavo Fernandez, Douce France Bakery, Winter Garden, FL
- Christopher Lee, Barcelona Wine Bar, Norwalk, CT
- G Garvin, LowCountry Restaurants, Atlanta, GA
- Dom Filoni, Citricos, Disney's Grand Floridian Resort & Spa
- Dave Barrette, Golden Oak at Walt Disney World® Resort
- Sahib Bhatti, Mama Melrose's Ristorante Italiano, Disney's Hollywood Studios®, hosted by Verlasso® Salmon
- Cathal Armstrong, Restaurant Eve, Alexandria, VA
- Stephen Lawlor, Sunshine Seasons, Epcot®
- Shan Guo Xu, China, Epcot®
- Keegan Gerhard, D Bar Restaurant, Denver, CO
- Dana Herbert, Desserts by Dana, Newark, DE
- Keith Heiner, Disney's Contemporary Resort Bakery
- Yianni Markogiannakis, Boma, Disney's Animal Kingdom Lodge

- Featured beverages from visiting wineries and breweries
- Artisanal Cheese Selection from Gourmet Foods International
- Barry Callebaut Chocolates
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.



PARTY FOR THE SENSES YELLOWEEN MASQUERADE

SATURDAY, OCTOBER 29, 2016

FEATURED CHEFS

- Amanda Lauder, The Ganachery at Disney Springs™
- Brett Laude, Disney's All Star Sports Resort
- Brian Lamparski, Liberty Tree Tavern, Magic Kingdom® Park
- Charlie Restivo, Via Napoli Ristorante e Pizzeria, Italy, Epcot®
- Chris Prosperi, Metro Bis, Simsbury, CT
- Daniel Joly, Mirabelle at Beavercreek, Beavercreek, CO
- Kelly Smith, Smith & Adams Confections, Orlando, FL
- Ernesto Zendejas, La Hacienda de San Angel & San Angel Inn Restaurante, Mexico, Epcot®
- Gustavo Fernandez, Douce France Bakery, Winter Garden, FL
- Jennifer Bushman, Verlasso® Salmon, Miami, FL
- Jerome Brown, Hot Grits LLC., Raleigh, NC
- John Coletta, Quartino Ristorante, Chicago, IL
- Jonathon Sawyer, Team Sawyer Restaurants-Cleveland, OH
- Kevin Fonzo, K Restaurant, Orlando, FL
- Matt McMilin, Cooper's Hawk Winery & Restaurants, Orlando, FL
- Joshua Cotton, Mama Melrose's Ristorante Italiano, Disney's Hollywood Studios®
- Michael Gonsalves, Artist Point, Disney's Wilderness Lodge
- Yutaka Kude & Shuichi Tanida, Japan, Epcot®
- Robert Sayles, Tiffins, Disney's Animal Kingdom® Theme Park
- Mikey Termini, PB&G, Four Seasons Resort Orlando, Golden Oak, FL
- Fabrizio Schendari, Four Seasons Resort Orlando, Golden Oak, FL
- Matt Lewis & Renato Poliafito, Baked, New York, NY

- Artisanal Cheese Selection from Gourmet Foods International
- Barry Callebaut Chocolates
- Douce France Bakery
- Joffrey's Coffee & Tea Company®
- Melissa's Produce
- Twinings of London®
- Valrhona Inc.