# DISNEY CALIFORNIA ADVENTURE 2019 FOOD AND WINE FESTIVAL

DisneyFoodBlog.com Checklist

#### **Uncork California**

- California Artisan Cheese Selection
- White Wine Flight
- Red Wine Flight
- Mimosa Flight
- Chandon Brut
- Assorted Wine Varietals

# **Golden Dreams - NEW!**

- Deconstructed Teriyaki Chicken Musibi with Pineapple Relish
- Anaheim Chile Relleno Bites with Salsa Verde
- Chocolate-Peanut-Caramel Parfait
- Yippee! Mickey's Cotton Candy Soda

# **Citrus Grove**

- Citrus-brined Pork Roast with Tangy Barbecue Sauce and Lemon-Pepper Slaw
- Orange Chicken and Rice
- Meyer Lemon Blue Diamond Almond Macaron
- Meyer Lemon Ginger Mule
- Fever Tree Ginger Beer

## I Heart Artichokes

- Fried Artichokes with Blue Diamond Almond and Lemon Aioli
- Artichoke Toast with California Olive Tapenade
- Blue Diamond Almond Cake with Butter Streusel, Apricot Compote, and Brown Sugar Crème Fraîche
- Chihuahua Cerveza, Rico, Premium Lager

#### **Nuts About Cheese**

- Fiscalini White Cheddar Lager Soup served in a Mini Boudin Sourdough Bowl
- Ham and Vella Jack Cheese Pinwheel with Smoked Pistacios
- Creamy Oikos Yogurt Cheesecake
- Karl Strauss Brewing Company, Columbia Street, Amber Lager

# California Craft Brews

- Pepperoni Pizza Egg Rolls with Marinara and Pesto Sauce
- Bright and Balanced Beer Flight, also available by the glass
- Hoppy and Bold Beer Flight, also available by the glass

## **Paradise Garden Grill**

- Beer-battered Cod with Steak Fries and Spiced Remoulade
- Impossible No "Meat" Ball Submarine with Marinara Sauce topped with Soy Cheese and served with Kettle Chips
- Beer-braised Pork Tacos with Pickled Apple Slaw, Black Beans, and Oueso
- Buffalo-style Roasted Turkey Leg with Celery Slaw and Crumbled Blue Cheese
- Large Soft Pretzel with Beer Cheese Dipping Sauce
- Black Forest Parfait
- Wine and Beer, available by the glass



# Veggie Veggie Fruit Fruit - NEW!

- Grilled Asparagus Chicken Caesar Salad
- Cauliflower Ceviche with Chile Corn Crumble and Tortilla Chips
- Duo of Strawberry and Lime Fruit Fruit Bars
- Davis Bynam Sauvignon Blanc, "Virginia's Block"
- Chihuahua Cerveza, Limon, Premium Lager
- Cool Lime Michelada with Frozen Lime Ice and Salt Rim

# **Peppers Cali-Ente**

- Ghost Pepper Mac & Cheese with Chili Cheese Corn Chip Dust
- Verlasso Sustainable Salmon Peruvian Poke with Cucumber-Lime Salad and Aji Verde Salsa
- Jalapeño Lime Margarita with Jalapeño Garnish

#### **Berry Patch - NEW!**

- Strawberry & Coconut Rice "Frushi" with Sweet Oikos® Greek Nonfat Yogurt Wasabi Sauce
- Fresh California Berry Pie
- Blue Diamond Almond Breeze Almond Milk
- Strawberry Float with Vanilla Ice Cream, Whipped Cream, and Crunchy Cereal Garnish

#### Cluck-A-Doodle Moo

- Harris Ranch Grilled Beef Tenderloin Slider with Chimichurri Sauce
- Salt and Vinegar Parmesan Chicken Wings
- Watermelon Lemonade with Watermelon Garnish
- Festival Beer Flight and By the Glass

# **Avocado Time**

- Petite Impossible Burger with Guac and Pepper Jack Cheese
- Spice Roasted Chicken on Pita with Avocado Hummus and Garlic Sauce
- Kombucha Mojito Cocktail with Fresh Mint
- Suja Organic Pineapple Passionfruit Kombucha

#### Off The Cob

- Esquites Sweet Corn Nuggets with Bacon Lardons
- Shrimp Boil Tacos with Andouille Sausage and Fresh Corn
- Peach Tea with Peach Garnish
- Citrus Radler Beer Cocktail, Lager with Grapefruit and Blood Oranges

# **Garlic Kissed**

- Creamy Mac & Cheese with Garlic Bread Crumble
- Black Garlic Soy-braised Pork Belly Banh Mi
- Chocolate Crunch Cake
- Bloody Mary with Garlic-stuffed Olive

# LA Style

- Asian-Style Beef Barbacoa Taco with Pickled Ginger
- BLT Chicharron Duro with Ranch Crema
- Tiki Cocktail

#### Festival Beer Garden

- Beer Garden Flight
- Bright and Refreshing Beer Flight
- Hoppy and Bold Beer Flight
- Festival Indulgences

