

# 2019 EPCOT FLOWER & GARDEN FESTIVAL

## BOOTH MENUS

### Arbor at The Gardeners Terrace – NEW!

- Fried Green Tomatoes with Blue Crab-fennel Salad, Remoulade and Smoked Paprika Oil
- Smoked Salmon Stack with Avocados, Tomatoes, Sour Cream, Caviar and Focaccia Crostino
- Mixed Berry Buttermilk Cake, served with Apple Cider Sorbet
- Cider Flight, Cider also available by the glass
- Beer Flight, Beer also available by the glass

### Flavor Full Kitchen Hosted by AdventHealth – NEW!

- Citrus-poached Salmon with Ancient Grain Salad, Roasted Vegetables, Citrus Greens
- From the Garden: Roasted Beets, Cashew Cheese and Micro Herbs with Lemon-oil Dressing
- Mickey Tart Peanut Butter Mousse with Strawberry Jam and Boba Pearls
- Blood Orange Aqua Fresca
- Cookie Butter Worms and Dirt

### The Citrus Blossom – NEW!

- Lobster Tail with Meyer Lemon Emulsion and Grilled Lemon
- Tuna Tataki with Spicy Yuzu Glaze, Mango, Avocado and Pappadam Crisp
- Crispy Citrus Chicken with Orange Aioli and Baby Greens
- Citrus Shortcake: Orange Chiffon Cake, Lemon Curd, Mandarins, Whipped Cream, Citrus Crumble
- Orange Cream Slushy in a Souvenir Orange Bird Sipper Cup
- Orange Sunshine Wine Slushy
- Beer Flight, Beer available also by the glass

### Northern Bloom

- Seared Scallops with French Green Beans, Butter Potatoes, Brown Butter Vinaigrette and Apple-wood Smoked Bacon
- Beef Tenderloin Tips, Mushroom Bordelaise Sauce, Whipped Potatoes with Garden Vegetables
- Griddled Maple Pound Cake with Warm Peach Compote and Sweet Corn Gelato featuring Burton's Maple Syrup
- Maple Popcorn Shake
- Beer Flight, Beer also available by the glass

### La Isla Fresca

- Jamaican-braised Beef with Pigeon Pea Rice and Micro Cilantro
- Sugar Cane Shrimp Skewer with Steamed Rice and Coconut-Lime Sauce
- Tropical Mousse Cake: Layers of Passion Fruit Cake, Coconut Mousse and a Tropical Fruit Glaze with Fresh Pineapple
- Tropical Freeze (non-alcoholic)
- Tropical Freeze with Cruzan Mango Rum
- Golden Road Brewing Tart Mango Cart Wheat Ale

### The Honey Bee-stro Hosted by National Honey Board

- Roasted Cauliflower with Buckwheat Honey Carrot Purée, Wild Rice Pilaf, Asparagus, Honey-blistered Grapes, Sunflower Brittle and Coriander Flowers
- Honey Tandoori Chicken Flatbread with White Cheddar Cheese, Charred Vegetables, Clover Honey Sour Cream and Micro Citrus Greens
- Local Wildflower Honey-mascarpone Cheesecake with Orange Blossom Honey Ice Cream garnished with Fennel Pollen Meringue Kisses and Petite Lavender Shoots
- Honey-peach Cobbler Freeze (non-alcoholic)
- Honey-peach Cobbler Freeze with Blueberry Vodka
- Florida Orange Groves Winery Orange Blossom Honey Wine
- Goodwood Brewing Company Brandy Barrel Honey Ale

### Trowel & Trellis Hosted by IMPOSSIBLE™ Foods – NEW!

- Grilled Street Corn on the Cob with Savory Garlic Spread
- Farmhouse Meatball with Lentil Bread, Spinach, Marinated Vegetables, Creamy Herb Dressing
- Chocolate Pudding Terrarium with Avocado Cream, Matcha Crumb, Pomegranate and Baby Herbs
- suja® Organic Cold Pressed Juice: Noon Greens™
- suja® Organic Cold Pressed Juice: Vibrant Probiotic
- Bloomin' Blueberry Lemon and Ginger Tea featuring Twinings of London®
- Playalinda Brewing Company Tropical Wonderland Wheat Ale
- Bloomin' Blueberry Lemon and Ginger Tea featuring Twinings of London® with Tito's Handmade Vodka served in a Mason Jar

### Pineapple Promenade

- Spicy Hot Dog with Pineapple Chutney and Plantain Chips
- Pineapple Soft-Serve
- Frozen Desert Violet Lemonade (non-alcoholic)
- Pineapple Soft-serve Ice Cream with Fanta®
- Frozen Desert Violet Lemonade (non-alcoholic)
- Florida Orange Groves Winery Sparkling Pineapple Wine
- Pineapple Beer Flight, Beer also available by the glass

### Hanami

- Frushi: Fresh Pineapple, Strawberry and Melon rolled with Coconut Rice garnished with Whipped Cream, Berry Sauce Drizzle and Toasted Coconut
- Chilled Soba Noodle Salad with Pan-seared Tuna and Wasabi Dressing
- Chicken Karaage with Nanban Sauce: Japanese-style Fried Chicken served on a bed of Shredded Cabbage and topped with a Soy and Vinegar-based Dressing
- Kirin Draft Beer
- Sayuri "Little Lilly" Nigori Sake
- "Ichigo Sun" Strawberry Lemonade Cocktail with Pineapple, Strawberry Purée and Lemonade

