

2021 Epcot International Festival of the Arts Foods

The Artist's Table

- Beef Wellington: Mushroom Duxelle, Prosciutto, and Puff Pastry with Red Wine Demi-Glace and Fennel Cream
- Pan-Seared Scallop with Chorizo, Roasted Red Pepper Coulis, and a Parmesan Crisp
- Artist Palette Jumbo Chocolate Chip Cookie
- Sipping Chocolate Flight
- Symphony in Chocolate Flight: Mozart Cream Liqueurs paired with Sipping Chocolates
- Saugatuck Brewing Co. Neapolitan Milk Stout
- Lexington Brewing Company Kentucky Vanilla Barrel Cream Ale
- Lindeman's Framboise Lambic
- Âme du Vin Côtes de Provence Rosé
- Writer's Block Pinot Noir

The Deconstructed Dish

- Deconstructed Reuben
- Deconstructed BLT
- Deconstructed Strawberry Cheesecake
- Rainboba Sparkling Water
- Deconstructed Breakfast: Twinings Spiced Apple Chai Tea Shake garnished with Cream Bourbon, a Waffle Crisp, and Candied Bacon (alcoholic)
- Deconstructed Breakfast: Twinings Chai Tea Shake with Cream Bourbon, a Waffle Crisp, and Candied Bacon
- Deconstructed Breakfast: Twinings Chai Tea Shake with Maple Syrup, a Waffle Crisp, and Candied Bacon (non-alcoholic)



Cuisine Classique

- Red Wine-braised Beef Short Rib with Parsnip Purée, Broccolini, Baby Tomatoes, and Aged Balsamic
- Coq au Vin: Chicken Roulade with Violet Mustard, Candied Carrots, Pancetta Crisp, Marble Potatoes, and Beurre Rouge Sauce
- Opera Cake: Almond Jaconde cake, Coffee Buttercream, and Chocolate Ganache
- Artist Palette Jumbo Chocolate Chip Cookie
- A Play on Rosé Flight
- Frozen Rosé
- Campo Viejo Rioja Reserva Art Series
- Domaine Savary Chablis
- 3 Daughters Brewing Rosé Hard Cider
- 81Bay Brewing Rosé Blonde Ale

Pop Eats

- Tomato Soup with Grilled Cheese
- Tomato Soup with French Onion and Bacon Grilled Cheese
- Shrimp Ceviche with Lime Mint Foam
- Almond Frangipane Cake layered with Raspberry Jam and Belgian Chocolate
- Pop't Art: Modern Designed Sugar Cookie with Strawberry Filling
- #RainbowSherbetGlitterDreamAle by Playalinda Brewing Co.
- Popping Bubbles Cocktail
- Tomato Soup Can Bloody Mary

Decadent Delights

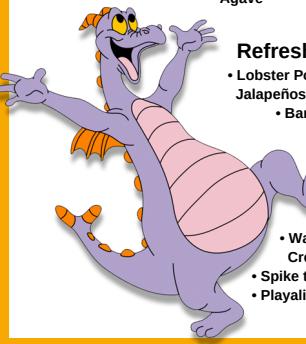
- Raspberry Soft-serve Ice Cream
- Lemon Soft-serve Ice Cream
- Artist Palette Cookie
- North Coast Brewing Co. Scrimshaw Pilsner
- M.I.A. Beer Company Deco IPA
- Saugatuck Brewing Co. Peanut Butter Porter
- Beer Flight

Masterpiece Kitchen

- Wild Mushroom Risotto, Aged Parmesan, Truffle Shavings, and Zinfandel Reduction
- Salmon and Cream Gâteau with Egg Yolk Cream, Paddlefish Caviar, and Micro-herbs
- Vanilla, Rose Water, and Pistachio Panna Cotta
- Classic Sidecar with a Chocolate Twist
- Weihenstephaner Original Lager
- Perrier-Jouët Belle Époque Brut Champagne
- The Meeker Vineyard Winemakers' Handprint Merlot
- Pinord La Dama Reserva Familiar Brut

El Artista Hambriento

- Chili Relleno: Fried Poblano Pepper filled with Flank Steak, Black Beans, and Tomatoes drizzled with Poblano Cream Sauce
- Pork Belly Pastor: Pork Belly atop Bonaito Purée with Charred Pineapple and Crispy Cilantro
- Taco de Chocolate: Chocolate Candy Shell filled with Mexican Chocolate Mousse with a touch of Chile topped with Tropical Fruit
- Tulum Artisanal Lager
- Diego Pomegranate Margarita: Mezcal, Pomegranate-Prickly Pear Juice, Blackcurrant, and Rose Petal Liqueur with Hibiscus Salt Rim
 - Frida Carrot Margarita: Tequila, Carrot Juice, Ginger Cordial, Lime Juice, and Agave



Refreshment Port

- Lobster Poutine: Lobster, Lobster Bisque Cheese Sauce, Pickled Jalapeños, and Citrus Cream
 - Barrel of Monks Brewing Raspberry Beret
 - Spottswoode Sauvignon Blanc

Refreshment Outpost

- Plant-based Bratwurst with Spicy Turmeric Aioli, Coffee Barbecue Jackfruit, and Slaw
- Warm Brown Sugar-Stuffed Pretzel with Banana Soft Serve Ice Cream and Chocolate Sauce
- Spike the Bee Souvenir Sipper
- Playalinda Brewing Co. Blue Raspberry Blonde

L'Arte di Mangiare

- Arancini: Sweet Sausage fried Risotto Balls with Pomodoro Sauce
- L'Aragosta: Lobster Ravioli with Vanilla-Saffron Cream Sauce and Shredded Chili Peppers
- Bomboloni: Cream-filled Italian Doughnut with Raspberry Sauce and Powdered Sugar
- Amaretto Bellini
- Bergamotto
- Italian Margarita
- White or Red Sangria
- Assorted Wines

Goshiki

- Stone Garden: Red Bean Mousse with Chocolate Rocks and Arare Rice Cracker Pebbles
- Sushi Donut: Donut-shaped Sushi featuring Salmon, Tuna, Shrimp, Cucumber, and Sesame Seeds over Wasabi Aioli, Sriracha, and Eel Sauce
- Vegetable Gyoza: Vegetable-filled Spinach Gyoza atop Mashed Potatoes with a Kamaboko Fish Cake, Pepper Strings, and Tonkatsu Teriyaki Sauce
- Pink Snow: Sake, Peach Schnapps, Cranberry Juice, and Calpico dusted with Snowflake Confetti
- Masu Sake in a Traditional Personalized Wooden Cup
- Haiku Draft Lager

The Painted Panda

- Old Shanghai Shi Zi Tou: Pork and Water Chestnut Meatballs with Taro Root
- Sichuan Red Hot Mala Shrimp
- "Panda" Bubble Tea: Classic Milk Tea with Black and White Boba Pearls
- Fortune Cookie: ByeJoe Spirit, Amaretto, Coconut, and Pineapple
- Kung-Fu Punch: Vodka, Triple Sec
- Sea Butterfly: Butterfly Pea Flower-infused Cocktail with Lychee Syrup, Vodka, Light Rum, and Magic Boba Pearls
- Jasmine Draft Beer

L'Art de La Cuisine Française

- Crème de Brie en Petit Pain: Warm Brie in a Bread Bowl
- Croissant à la Truffe Noir d'Hiver: Black Winter Truffle Croissant
- Moelleux à la Framboise et aux Chocolats Valrhona: Molten Chocolate and Raspberry Cake with Pure Origin Valrhona Chocolates
- Trio de Macarons
- Frozen French Martini: Grey Goose Vodka, Chambord, Pineapple, Orange, and Grape Juice with Lemon-Lime Foam
- Charles Lafite Brut Méthode Traditionnelle Champenoise
- Château La Gordonne Vérite du Terroir
- Bordeaux Merlot and Cabernet Blend

Mosaic Canteen

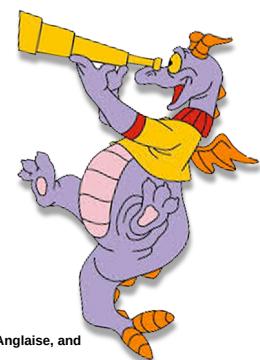
- Mediterranean Flatbread with Zataar, Pesto, Artichokes, Roasted Peppers, Sundried Tomatoes, and Fennel Cream
- Harissa-roasted Rack of Lamb with Baba Ganoush, Picholine Olives, Toybox Tomatoes, Preserved Lemons, and Pomegranate
- Mouskoutchou: Orange Cake with Cinnamon-Chocolate Mousse
- 1906 Reserva Especial Dark Amber Lager
- Maeloc Blackberry Hard Cider

Citrus Blossom

- Orange Bird Sipper with Orange Cream Shake
- Lost Coast Beverage Tangerine Wheat Ale
- Selection of Florida Orange Groves Winery Wines

Vibrante and Vivado

- Chilled Seafood Cocktail with Octopus, Scallops, Shrimp, Black Garlic Aioli, Tomato-Coconut Sauce, and Serrano-Lime Oil
- Blue Corn Pupusa-stuffed with Cheese topped with Shredded Pork
- Passion Fruit Mousse with Dragon Fruit Jam
- Frozen Piña Colada
- Passion Fruit Daquiri
- Coconut and Passion Smoothie



Festival Favorites

- Remy's Ratatouille
- Charcuterie with Meats and Cheeses
- Lemon Blood-Orange Tart
- Artist Palette Jumbo Chocolate-Chip Cookie
- Blue Sky Black Cherry Boba Freeze
- 3 Daughters Brewing Strawberry Blonde Nitro
- Breckenridge Brewery Nitro Vanilla Porter
- M.I.A. Beer Company Milk Stout Nitro
- Neapolitan Beer Flight
- Cold Fashioned Coffee Cocktail

The Painter's Palate

- Prime Steak Tartare with Pickled Vegetables, Parsley Salad, Béarnaise Anglaise, and Sous Vide Quail Egg
- Salt-roasted Beet Tartare (plant-based)
- Pistachio Cake with Cherry Mousse and Morello Cherries
- Kalimotxo Red Wine Cocktail with Pibb Xtra
- Frozen Rusty Nail Cocktail
- Pinord La Dama Reserva Familiar Brut Rosé

Joffrey's Coffee and Tea Company

- Canada: Creative Twist Latte: Brown Butter Toffee Syrup and Swiss Chocolate Syrup with TWIX Pieces paired with a doughnut
- Showcase Plaza: Caramel Canvas Latte: Peanut Butter Syrup, Caramel, and Dark Chocolate Sauce topped with Snickers Pieces paired with a Doughnut
- Future World East: Starry Night Latte: Dulce de Leche, White Chocolate, and Dark Chocolate Sauce topped with Milky Way Pieces paired with a Doughnut
- American Adventure: Color-Me-Latte: Swiss Chocolate Syrup and Dark Chocolate Sauce topped with M&M Candies paired with a Doughnut

Funnel Cakes in American Adventure

- Red Velvet Funnel Cake topped with Cream Cheese Icing and Pixie Dust