

TASTE OF EPCOT INTERNATIONAL FLOWER & GARDEN FESTIVAL 2023

MARCH 1 THROUGH JULY 5



BREATH IN THE BEAUTIFUL SIGHTS AND
SOUNDS WHILE INDULGING ON SWEET AND
SAVORY BITES AND REFRESHING SIPS



BEAUTIFUL TOPIARIES

Stroll through breathtaking gardens and admire topiary sculptures of cherished Disney characters



EPICUREAN DELIGHTS

Discover creative cuisine featuring the season's freshest flavors, bringing the garden to your table.



FUN FOR ALL AGES

Catch a great mix of performances throughout the World Showcase and enjoy a springtime scavenger hunt



TASTE OF EPCOT INTERNATIONAL FLOWER & GARDEN FESTIVAL - OUTDOOR KITCHENS

EPCOT FARMERS FEAST (NEAR TEST TRACK)

EARLY BLOOM MENU (AVAILABLE MARCH 1 THROUGH APRIL 8)

Food Items:

- Chilled Potato and Leek Soup "Vichyssoise" with bacon lardons, potato croutons, chive oil, and crispy leeks (Gluten/ Wheat Friendly)
- Char-grilled Bison Ribeye with creamy leek fondue, red wine butter sauce, and whipped red wine goat cheese
- Spice Cake with cream cheese icing and candied pecans and parsnip (New)

Beverages

- Hibiscus Lemonade Cocktail featuring Islamorada Brewery & Distillery Hibiscus Gin
- Collective Arts Brewing Blueberry & Elderberry Sparkling Hard Tea (New)
- Ghost Mary: Translucent Bloody Mary with Boyd & Blair Cucumber Vodka, tomato water, horseradish, celery salt, and a hint of pepper (New)



SPRINGTIME MENU (AVAILABLE APRIL 9 THROUGH MAY 20)



Food Items:

- Grilled Vegetable Bruschetta with marinated peppers, zucchini, squash, artichokes, goat cheese, and balsamic glaze on grilled ciabatta (New)
- Grilled Swordfish with crushed fingerling potatoes, pea and mint purée, grilled asparagus, and lemon beurre Blanc (New)
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream

Beverages

- Collective Arts Brewing Blueberry & Elderberry Sparkling Hard Tea (New)
- Ghost Mary: Translucent Bloody Mary with Boyd & Blair Cucumber Vodka, tomato water, horseradish, celery salt, and a hint of pepper (New)

SUMMER SOLSTICE MENU (AVAILABLE MAY 22 THROUGH JULY 4)

Food Items:

- Tomato and Red Onion Panzanella with avocado, burrata cheese, and fresh basil
- Barbecued Seared Pork Tenderloin with summer succotash, herb butter, and grapefruit vinaigrette (Gluten/ Wheat Friendly)
- Sweet Corn Crème Brûlée with corn biscotti (New)

Beverages

- Collective Arts Brewing Blueberry & Elderberry Sparkling Hard Tea (New)
- Ghost Mary: Translucent Bloody Mary with Boyd & Blair Cucumber Vodka, tomato water, horseradish, celery salt, and a hint of pepper (New)



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BRUNCHCOT (NEAR TEST TRACK)

Food Items:

- **Avocado Toast with marinated toybox tomatoes on toasted ciabatta (Plant-based) (Garden Graze)**
- Shrimp and Grits: Blackened shrimp and cheddar cheese grits with brown gravy and sweet corn salsa
- Lox Benedict on Everything Focaccia with everything-spiced cream cheese, shallots, crispy capers, and hollandaise (New)
- Fried Cinnamon Roll Bites with cream cheese frosting and candied bacon

Beverages:

- Froot Loops Shake (Non-alcoholic)
- Peach Bellini (New)
- Joffrey's Coffee Cold Brew Cocktail with milk, Kahlúa Rum and Coffee Liqueur, and vanilla vodka



FLORIDA FRESH (NEAR DISNEY TRADERS)



Food Items:

- **Grilled Street Corn on the Cob with savory garlic spread and spicy corn chips (New) (Plant-based) (Garden Graze)**
- Grilled Street Corn on the Cob with savory garlic spread and plant-based cotija cheese (Plant-based) (Garden Graze)
- Blackened Fish Slider with roasted tomatoes, watercress, and citrus remoulade on brioche (New)
- Watermelon Salad with blueberries, pickled red onions, balsamic, and feta
- Florida Strawberry Shortcake (New)

Beverages:

- Cucumber Watermelon Slushy (Non-alcoholic)
- Cucumber Watermelon Slushy with gin

THE CITRUS BLOSSOM (THY ODYSSEY)

Food Items:

- Food Items:
- Orange Sesame Tempura Shrimp with orange chile sauce (New)
- Citrus Baked Brie with preserved lemon marmalade, limoncello-macerated blueberries, and spiced marcona almonds (New)
- Lemon Meringue Pie: Lemon curd, lemon mousse, and toasted meringue (New)

Beverages:

- Orange-Lemon Smoothie in a Souvenir Orange Bird Sipper Cup (Non-alcoholic)
- UFO Beer Co. Citrus Hazy Wheat Beer
- 81Bay Brewing Co. Citrus Honey Cream Ale
- Parish Brewing Co. Drive Thru: Orange Octane Imperial Sour
- Bella Strada Spritz (New)
- Orange Sunshine Wine Slushy
- Beer Flight

Novelty:

- Orange Bird Bundle featuring "The Orange Bird" Little Golden Book and souvenir Orange Bird Sipper Cup



TASTE OF EPCOT INTERNATIONAL FLOWER & GARDEN FESTIVAL - OUTDOOR KITCHENS

TROWEL & TRELLIS HOSTED BY IMPOSSIBLE (NEAR PORT OF ENTRY)

Food Items:

- Boneless IMPOSSIBLE Korean Short Rib with cilantro-lime rice, Danmuji slaw, and kimchee mayonnaise (Plant-based) (Garden Graze)
- IMPOSSIBLE Lumpia with Thai sweet chili sauce (New) (Plant-based) (Garden Graze)
- Chocolate Cake with black currant ganache, mixed berry compote, and chocolate ice cream (New) (Plant-based) (Garden Graze)

Beverages:

- Twinings Iced Green Tea with Cranberry and Lime (Non-alcoholic)
- Parish Brewing Co. Bloom Hazy IPA
- J. Lohr Wildflower Valdiguié
- Twinings Iced Green Tea with cranberry and lime with Hangar 1 Makrut Vodka served in a mason jar



THE HONEY BEE-STRO HOSTED BY NATIONAL HONEY BOARD(NEAR PORT OF ENTRY)



Food Items:

- Chicken and Waffles: Crispy honey-brined chicken and honey sweet cornbread waffle with whipped honey butter and spicy honey (New)
- Pollinator Flatbread with honey-whipped mascarpone, honey caramelized onions, blueberry gastrique, prosciutto, honey-whipped goat cheese, arugula, honey vinaigrette, and bee pollen (New)
- Honey-Mascarpone Cheesecake with honey whipped cream, whipped honey, crystalized honey, honeycomb, dehydrated honey, and fennel pollen meringue kisses

Beverages:

- Honey-Peach Cobbler Freeze with streusel (Non-alcoholic)
- B. Nektar New Wave Lemonade Mead
- Florida Orange Groves Winery Orange Blossom Honey Wine
- Honey-Peach Cobbler Freeze with blueberry vodka and streusel

PINEAPPLE PROMENADE (NEAR PORT OF ENTRY)

Food Items:

- Spicy Hot Dog with pineapple chutney and plantain chips
- DOLE Whip (Plant-based)

Beverages:

- Frozen Desert Violet Lemonade (Non-alcoholic)
- DOLE Whip with Fanta (Non-alcoholic)
- 3 Daughters Brewing Tropical Hefe
- BrewDog Hazy Jane IPA
- Urban Artifact Teak Tropical American Fruit Tart
- Playalinda Brewing Company Violet Lemonade Ale
- Florida Orange Groves Winery Sparkling Pineapple Wine
- DOLE Whip topped with Sômrus Mango Cream Liqueur
- Pineapple Beer Flight



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REFRESHMENT PORT (NEAR CANADA)



Food Items:

- Shrimp Scampi Poutine with cheese curds, lemon-garlic cheese fondue, spinach, and artichokes (New)
- Soft-serve Waffle Cone: Peanut butter, jelly, or swirl

Beverages:

- Mighty Swell Purple Magic Spiked Seltzer (New)
- Villa Maria Earth Garden Sauvignon Blanc (New)
- Frozen Mojito with Boyd & Blair Rum (New)

NORTHERN BLOOM (CANADA)

Food Items:

- Seared Scallops with French green beans, butter potatoes, brown butter vinaigrette, and Nueske's Applewood-smoked Bacon (Gluten/ Wheat Friendly)
- Beef Tenderloin Tips, mushroom bordelaise sauce, and whipped potatoes with garden vegetables
- Chocolate Maple Whisky Cake (New)

Beverages:

- Maple Popcorn Shake (Non-alcoholic)
- Collective Arts Brewing Honey Lager
- Glutenberg Blonde Ale, Montreal
- 81Bay Brewing Co. Apricot with Maple Syrup
- Maple Popcorn Shake with Tap 357 Maple Rye Whisky
- Beer Flight



FLEUR DE LYS (FRANCE)

Food Items:

- Croissant au Fromage de Chèvre, Herbes et Ail Rôtie: Croissant with goat cheese, herbs, and roasted garlic
- Daube de Boeuf à la Provençal, Compote de Tomate au Romarin Gnocchi à la Niçoise: Provençal-style braised beef, rosemary tomato, and niçoise gnocchi (New)
- Tarte Chocolat Mogador: Chocolate tart with Valrhona single origin chocolate brownie, walnuts, and raspberry coulis served warm (New)
- Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel: Caramelized beignet filled with vanilla cream and glazed with caramel fleur de sel

Beverages:

- Kronenbourg Blanc 1664 Draft Beer
- VeRy Raspberry: Rosé wine with natural raspberry flavor
- Kir à la Poire: French sparkling wine with Monin desert pear (New)
- La Vie en Rose Frozen Slush: Vodka, Grey Goose L'Orange Vodka, St. Germain Elderflower Liqueur, and white and red cranberry juices



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LA ISLA FRESCA (BETWEEN MOROCCO AND FRANCE)



Food Items:

- Braised Oxtail with pigeon pea rice (New)
- Sugar Cane Shrimp Skewer with BEN'S ORIGINAL Long Grain White Rice, mango salsa, and coconut-lime sauce
- **Coconut Tres Leches: Vanilla cake soaked in oat milk, almond milk, and coconut milk with toasted coconut (Plant-based) (Garden Graze)**

Beverages:

- Tropical Breeze: Minute Maid Lemonade, grapefruit, and simple syrup (Non-alcoholic)
- Islamorada Beer Company Coconut Key Lime Ale
- Florida Orange Groves Winery Tropical Perception White Sangria
- Tropical Breeze with Don Q Limon Rum

TANGIERINE CAFÉ: FLAVORS OF THE MEDINA (MOROCCO)

Food Items:

- **Hummus Trio: Traditional hummus, red beet and black garlic hummus, and avocado-herb hummus with Moroccan bread and crispy papadam (New) (Plant-based) (Garden Graze)**
- Orange Blossom-Saffron Cake (New)

Beverages:

- Pomegranate Mimosa
- Keel Farms Strawberry Elderflower Hard Cider
- Bold Rock Tangerine Hard Cider
- 3 Daughters Brewing Pomegranate Hard Cider
- Cider Flight



HANAMI (JAPAN)



Food Items:

- Frushi: Strawberry, pineapple, and lychee wrapped in sweet rice and pink soy wrap served with whipped cream, drizzled raspberry sauce, and toasted coconut
- Hanami Sushi: Assorted Nigiri sushi with lemon-cured salmon, soy-marinated tuna, and cured mackerel (New)
- Creamy Shrimp Udon: Udon soup with shrimp and spring vegetables (New)
- Beverages:
- Sakura Cherry Blossom Pilsner (New)
- Hakushika Hana Kohaku Plum Sake: Junmai Ginjo blended with Japanese plum (New)
- Nigori Dragon Fruit Sake Cocktail (New)

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FUNNEL CAKE (AMERICAN ADVENTURE)

Food Item:

- Banana Split Funnel Cake: Funnel Cake topped with Banana-Chocolate Chip Ice Cream, Whipped Cream, Diced Strawberries, and a Maraschino Cherry drizzled with Chocolate Syrup (New)



MAGNOLIA TERRACE (AMERICAN ADVENTURE)



Food Items:

- Muffuletta Panini with ham, salami, mortadella, provolone, and Swiss with olive salad (New)
- Spicy Chicken Gumbo with Andouille sausage and BEN'S ORIGINAL Long Grain & Wild Rice
- Crawfish Pie (New)
- Bananas Foster Bread Pudding (New)

Beverages:

- Bayou Cocktail: Bayou Spiced Rum, coconut rum, fruit punch, and orange juice
- Central 28 Beer Co. Pretty Things Ale (New)
- Wicked Weed Brewing Day Light American Light Ale
- Parish Brewing Co. Ghost in the Machine Double IPA
- Beer Flight

PRIMAVERA KITCHEN (ITALY)

Food Items:

- Caesar con Gamberetti: Baby gem lettuce, shrimp, Caesar dressing, and crispy bread crumble (New)
- Tortelloni Primavera: Spinach tortelloni, sweet butter, pancetta, corn, peas, and fava beans (New)
- Budino alle Nocciole: Chocolate-hazelnut pudding with cookie crumble (New)

Beverages:

- Peroni Pilsner
- Prosecco
- Moscato
- Italian Sangria red or white
- Italian Margarita with limoncello and tequila



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BAUERNMARKT: FARMER'S MARKET (GERMANY)



Food Items:

- **Potato Pancakes with house-made apple sauce (Gluten/ Wheat Friendly) (Plant-based) (Garden Graze)**
- Potato Pancake with caramelized ham, onions, and herb sour cream (Gluten/ Wheat Friendly)
- Toasted Pretzel Bread topped with black forest ham and melted gruyère cheese
- Warm Cheese Strudel with mixed berries

Beverages:

- Bitburger Premium Pils
- Stiegl Brewery Radler Raspberry
- Flensburger Dunkel
- Apfelschaumwein: Sparkling wine and apple liqueur
- Beer Flight

REFRESHMENT OUTPOST

Food Items:

- **Pineapple Skewer with Tajin seasoning (Gluten/ Wheat Friendly) (Plant-based) (Garden Graze)**
- Tangerine Soft-serve
- Ice Cream Float: Tangerine soft-serve and cream soda

Beverages:

- Lavender Martini: Boyd & Blair Potato Vodka with Lavender and Lemon
- Lexington Brewing Tangerine Cream Ale
- Blake's Hard Cider Co. Grand Cherry Hard Cider (New)
- Southern Tier Brewing Co. Juice Jolt IPA (New)



LOTUS HOUSE (CHINA)



Food Items:

- Spicy Mala Chicken Skewer with creamy peanut sauce
- House-made Cheesy Crab Wontons
- Pan-fried Vegetable Dumplings

Beverages:

- Classic Bubble Milk Tea (Non-alcoholic)
- Cherry Blossom Pilsner Draft Beer
- Kung Fu Master: Tito's Vodka, Triple Sec, mango, orange juice, and soda water
- Tang Dynasty: Jose Cuervo Especial Tequila Gold, light rum, strawberry, piña colada mix, soda water, and white boba pearls
- Tropical Moon: Smirnoff Vodka, Triple Sec, passion fruit, soda water and white boba pearls (New)

JARDIN DE FIESTAS (MEXICO)

Food Items:

- Quesadilla de Flor de Calabaza: House-made masa tortillas with squash blossoms, bacon, onion, zucchini, and cheese (New) (Gluten/ Wheat Friendly)
- Taco Vampiro: Barbacoa Beef in a Corn Tortilla with crispy grilled monterey jack cheese, salsa ranchera, and esquites (Gluten/ Wheat Friendly)

Beverages:

- Mala Hierba Margarita: Centinela Tequila Reposado, elderflower-chamomile tea, Abasolo Corn Whiskey, and UNA Flower-infused Vodka with a chile salt rim (New)
- Cristal Margarita: 100% Agave Tequila Blanco, Illegal Mezcal Joven, clarified lemon juice, and orange liqueur in a souvenir cup (New)
- Craft Mexican Lager



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JOFFREY'S COFFEE & TEA COMPANY

- World Discovery (Near Mission: SPACE) – Exotic Lemon Tea: A refreshing mix of Frozen Lemon and Iced Tea featuring Exotic Berry notes (Spirited option available featuring Grey Goose Vodka) (New)
- Near Canada – Melonade: A tangy blend of Frozen Lemon with a burst of watermelon (Spirited option available featuring Grey Goose Vodka) (New)
- World Showcase (Near Disney Traders) – Orange Cream Cold Brew: A smooth blend of French Roast Cold Brew with flavors of orange and vanilla topped with a splash of cream, whipped cream, and coconut shavings (Spirited option available featuring Kahlúa Rum and Coffee Liqueur) (New)
- The American Adventure – Key Lime Cold Brew: A zesty blend of French Roast Cold Brew with flavors of Key lime and white chocolate topped with a splash of cream, whipped cream, and graham cracker crumbs (Spirited option available featuring Kahlúa Rum and Coffee Liqueur) (New)



THE LAND CART HOSTED BY ADVENTHEALTH



Food Items:

- Fruit and Cheese Plate: Grapes, strawberries, cheddar, and Mini Babybel Snack Cheese
- Vegetable Plate: Broccoli, carrot sticks, and tomatoes with dip (Plant-based)
- Pretzels with Hummus Dip (Plant-based)
- **Cookies 'n "Cream" Chocolate Mousse Cup (Plant-based)** (Garden Graze)

SUNSHINE SEASONS

Beverage:

- Strawberry-mango Slushy (Non-alcoholic)

CONNECTIONS CAFÉ & EATERY

Food Item:

- Orange Bird Liege Waffle (New)

Beverage:

- Flower Drop Cocktail: St. Germain Elderflower Liqueur, Tito's Handmade Vodka, and Minute Maid Premium Lemonade (New)



GARDEN GRAZE

Enjoy a variety of fresh EPCOT International Flower & Garden Festival dishes. Collect a stamp in your Festival Passport for each of the bolded menu items you purchase. When you've collected 5 stamps—bring your Festival Passport to Pineapple Promenade to redeem a Festival-exclusive treat.