EPCOT INTERNATIONAL FLOWER & GARDEN FESTIVAL -OUTDOOR KITCHENS

EPCOT FARMERS FEAST (NEAR TEST TRACK)

EARLY BLOOM MENU
(AVAILABLE FEB. 28 THROUGH MARCH 30)

Food Items:

- Veal Tenderloin with spring pea risotto featuring BEN'S ORIGINAL INTERNATIONAL GRAINS Arborio Rice and red wine syrup (New)
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream
- Grilled Street Corn on the Cob with savory garlic spread and plant-based cheese (Plant-based) (Garden Graze Food Stroll)

Beverages (Available throughout entire festival):

- Hibiscus Lemonade Cocktail featuring Islamorada Brewery & Distillery Hibiscus Gin
- Frozen Lemon Tea Cocktail with Bärenjäger Honey & Bourbon





SPRINGTIME MENU (AVAILABLE MARCH 31 THROUGH APRIL 27)





Food Items:

- Seared Scallop with tomato risotto featuring BEN'S ORIGINAL INTERNATIONAL GRAINS Arborio Rice and tomato beurre blanc (New)
- Blueberry Buckle with lemon crème fraîche (New)
- Grilled Street Corn on the Cob with savory garlic spread and plant-based cheese (Plant-based) (Garden Graze Food Stroll)

Beverages (Available throughout entire festival):

- Hibiscus Lemonade Cocktail featuring Islamorada Brewery
 Distillery Hibiscus Gin
- Frozen Lemon Tea Cocktail with Bärenjäger Honey & Bourbon

SUMMER SOLSTICE MENU (AVAILABLE APRIL 28 THROUGH MAY 27)

Food Items:

- Seared Pork Tenderloin with corn risotto featuring BEN'S ORIGINAL INTERNATIONAL GRAINS Arborio Rice and roasted red pepper sauce (New)
- Peach Galette with ginger-vanilla whipped cream (New)
- Grilled Street Corn on the Cob with savory garlic spread and plant-based cheese (Plant-based) (Garden Graze Food Stroll)
- Beverages (Available throughout entire festival):
- Hibiscus Lemonade Cocktail featuring Islamorada Brewery & Distillery Hibiscus Gin
- Frozen Lemon Tea Cocktail with Bärenjäger Honey & Bourbon





