

2021 EPCOT International Food and Wine Festival Foods

- Australia**
- Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion, and Snap Peas
 - Roasted Lamb Chop with Sweet Potato Purée, Bush Berry Pea Salad, and Pistachio-Pomegranate Gremolata
 - Deconstructed Pavlova with Pastry Cream, Citrus-Maccerated Berries, and Lemon Myrtle Merengue
 - Coopers Brewery Original Pale Ale
 - Cape Mentelle Sauvignon Blanc Semillon (NEW)
 - Robert Dalley Chardonnay (NEW)
 - Château Tanunda Grand Brossa Cabernet Sauvignon (NEW)

- Apples Orchard**
- Apple Crumble Tart (NEW)
 - Apple Chips
 - Frozen Apple Pie (non-alcoholic)
 - Cinnamon Apple Cider (non-alcoholic) (NEW)
 - Original Sin Hard Apple Cider McInosh (NEW)
 - Blake's Hard Cider Co. Saint Cheri Bourbon Barrel Aged Cherry (NEW)
 - 3 Daughters Apple Pecan Brown Ale (NEW)
 - Big Storm Brewing Co. Apple Blonde Ale (NEW)
 - Ivanhoe Park Brewing Company Apple-y Ever After Green Apple Sour Ale (NEW)
 - Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Maple Syrup, and Mini Marshmallows
 - Beer Flight
 - Cider Flight
 - CORKCICLE Classic Tumbler

- Canada**
- Canadian Cheddar Cheese and Bacon Soup served with a Pretzel Roll
 - Le Collier Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce
 - Collective Arts Audio/Visual Lager (NEW)
 - Chateau des Charmes Cabernet Merlot Old Vines (NEW)

- Tangierine Calf: Flavors of the Medina (NEW)**
- Fried Falafel Pita with Tahini Sauce (NEW)
 - Grilled Kebabs with Couscous, Tomato-Onion Salad, and Garlic Aioli (NEW)
 - Lemon-Garlic Chicken
 - Moroccan Spiced Lamb
 - Harissa-Marinated Beef Tenderloin Tips
 - Stone-baked Moroccan Bread with Hummus, Zaalouk, and Zhoug Dips (NEW)
 - Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts (NEW)
 - Fresh Orange Juice (non-alcoholic) (NEW)
 - Fresh Blood Orange Juice (non-alcoholic) (NEW)
 - 3 Daughters Brewing Fig Hard Cider (NEW)
 - Bold Rock Ginger Turmeric Hard Cider (NEW)
 - Woochuck Cinnamon Nutmeg Hard Cider (NEW)
 - Fig Cocktail with White Cranberry Juice and Fig Vodka (NEW)
 - Cider Flight
 - CORKCICLE Classic Tumbler

- Greece**
- Spanakopta
 - Griddled Cheese with Pistachios and Honey
 - Lamb Moussaka (NEW)
 - Myfonas Assyrtiko White Wine (NEW)
 - Skouras Zoe Rosé (NEW)
 - Kir-Ylanni Naoussa Xinomavro Dry Red (NEW)
 - Wine Flight

- The Noodle Exchange (NEW)**
- Traditional Spicy Vietnamese Beef Pho with Shaved Beef, Enoki Mushrooms, and Thai Basil (NEW)
 - Char Siu Pork Udon with Enoki Mushrooms, Bok Choy, and Soy Pickled Egg (NEW)
 - Shrimp and Coconut Curry Rice Noodles with Shitake Mushrooms and Thai Basil (NEW)
 - Tofu Pho with Enoki Mushrooms and Thai Basil (NEW)
 - Playalinda Brewing Company Yaupon Brothers Green Tea Pale Ale (NEW)
 - A to Z Reising (NEW)

- China**
- Pan-fried Chicken Dumplings with House-made Sweet and Spicy Sauce
 - Ziwan Beef Bao Bun: Grilled Beef with Cumin (NEW)
 - Crispy Fried Pepper Shrimp with Spicy Sichuan Noodles
 - Mango Bubble Tea Milk: Black Tea, Whole Milk, and Mango Syrup (non-alcoholic)
 - Bygone Punch: Chinese BaJiu Spirit, Lychee, Coconut and Pineapple Juice
 - Dragonfly: Cold Tequila, Vodka, Orange Juice, and Mango Syrup
 - Kung Fu Master: Vodka, Triple Sec, Mango Syrup, and Orange Juice
 - Jasmine Draft Beer

- The Swanky Saucy Swine (NEW)**
- Crispy Barbecue Pork Rinds with Pimento Cheese (NEW)
 - Roasted Porchetta with Pork-fat Roasted Rosemary Potatoes and Lemon-Parsley Salsa Verde (NEW)
 - Soy-glazed Sticky Ribs with Green Onions and Peanuts (NEW)
 - Crispy Pig Ear Salad with Fire Roasted Tomatillo Sauce, Pickled Red Onion, Queso Fresco, Roasted Corn Salsa, and Avocado Cream (NEW)
 - Parish Brewing Co. SIPS Pinot Noir Black Currant Sour (NEW)
 - Rombauer Zinfandel (NEW)
 - Bourbon Bloody Mary with Labrot and Graham Woodford Reserve Bourbon Whiskey (NEW)

- The Rotunda Bistro (NEW)**
- Chilled Smoked Shrimp Salad (NEW)
 - Wild Mushroom and Truffle Tart with Gruyère and Crème Fraîche (NEW)
 - Chilled Crab and Avocado Parfait with Caviar (NEW)
 - Domaine Carneros Cuvée Brut Rosé (NEW)

- Earth Eats**
- The Impossible™ Burger Slider with Wasabi Cream and spicy Asian Slaw on a Sesame Seed Bun (Plant-based)
 - Impossible™ Three-Bean Chili (Plant-based)
 - Spiced Apple Twinnings of London® Chai Tea (non-alcoholic)
 - Stephen Vincent Pinot Noir (NEW)
 - Spiced Apple Twinnings of London® Chai Tea with Whiskey (NEW)

- France**
- Beignet aux Trois Fromages: Warm Beignet filled with 3 Cheeses (NEW)
 - Croissant aux Escargots: Small Croissant with Garlic and Parsley
 - Coq au Vin, Pommes Dauphine: Chicken braised in Burgundy Wine with Bacon and Puffed Potatoes (NEW)
 - Crème Brûlée au Grand Marinier: Vanilla Crème Brûlée with Grand Marinier Liqueur (NEW)
 - Évian Sparkling Cucumber and Mint Water with Magnesium and Zinc (NEW)
 - Strawberry Rosa Mimosa: Pol Remi Sparkling Wine, Orange Juice, Monin Strawberry Rose
 - Rosé Pétillant Méthode Traditionnelle Champenoise
 - Chardonnay
 - Cabernet Sauvignon and Merlot Blend
 - La Passion Martini Slushy: Vodka, Gey Goose Le Citron Vodka, Cranberry, and Passion Fruit Juice

- Germany**
- Schinkenmüde: Pasta Gratin with Ham, Onions and Cheese
 - Roset Bratwurst in a Pretzel Roll
 - Apple Strudel with Vanilla Sauce
 - Weihenstephaner Lager
 - Gaffel Kölsch (NEW)
 - Selbach-Oster Riesling
 - Beer Flight

- Hawai'i**
- Kalua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and Spicy Mayonnaise
 - Tertiary-glazed SPAM® Hash with Potatoes, Peppers, Onions and Spicy Mayonnaise
 - Tuna Poke with Eel Sauce, Spicy Mayonnaise, and Crispy Shrimp Chips (NEW)
 - Kona Brewing Co. Hanalei Island IPA (NEW)
 - Florida Orange Groves Sparkling Pineapple Wine
 - AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine

- Brew-Wing at the EPCOT Experience (NEW)**
- Garlic-Parmesan Wings with Celery and Ranch (NEW)
 - Barbecue Wings with Celery and Ranch (NEW)
 - Tertiary-Sesame Wings with Celery and Ranch (NEW)
 - Traditional Buffalo Wings with Celery and Ranch (NEW)
 - Mango-Habanero Wings with Celery and Ranch (NEW)
 - Cheese Flatbread (NEW)
 - Pepperoni Flatbread (NEW)
 - Ivanhoe Park Brewing Company Pineapple Vibes Blonde Ale (NEW)
 - Central 28 Beer Company Groveland Road Blood Orange IPA (NEW)
 - Wicked Weed Brewing Watermelon Dragonfruit Session Sour (NEW)
 - Bold Rock Honeytrap Hard Cider (NEW)
 - Starcut Ciders Maggie Hard Cider (NEW)
 - Blake's Hard Cider Co. Apple Lantern Roasted Pumpkin (NEW)
 - Beer Flight
 - Cider Flight

- Funnel Cake Stand**
- Mini Candied Bacon S'mores Funnel Cake with Vanilla Ice Cream

- Joffrey's Coffee Carts**
- The American Adventurer: Cinnamon Chai: Iced Chai with Whipped Cream and Cinnamon
 - Canada: Tropical Tea Breeze: Iced Tea and Frozen lemon with Coconut Syrup
 - Disney Traders: Double Trouble Chai: Iced Chai with a shot of Espresso with Whipped Cream and Cinnamon
 - Future World East: Cocoa Cold Brew: Kona Mocha topped with Whipped Cream and a drizzle of Chocolate

- Flavors From Fire**
- The Corned Beef Corner Route: Smoked Corned Beef, Crispy Potatoes, Cheese Curds, Pickled Onions, and Beer-Cheese Fondue
 - The Chimichurri-up Offense: Chimichurri Skirt Steak, Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli
 - The S'mores Whoopie Pie-ton: Smoked Chocolate Cake, Graham Cracker, Marshmallow, Chocolate Ganache, Candied Bacon
 - Swine Brine
 - Saugatuck Brewing Company Bonfire Beer (NEW)
 - Four Virtues Bourbon Barrel Zinfandel (NEW)

- Hops and Barley**
- New England Lobster Roll: Warm Lobster with Fresh Herb Mayonnaise and Griddled Roll
 - Hot Beef Sandwich with Horseradish Cream and Pickled Vegetables (NEW)
 - Freshly Baked Carrot Cake and Cream Cheese Icing
 - 81Bay Brewing Co. Strawberry and Lime (NEW)
 - Sweetwater Brewing Company Hazy IPA (NEW)
 - Lord Hobo Brewing Boom Sauce IPA (NEW)
 - Bold Rock Roast Coffee Hard Cider (NEW)
 - Longevity Chardonnay (NEW)
 - Tribute Cabernet Sauvignon (NEW)
 - Beer Flight

- Italy**
- Mezzaluna Croccanti: Crispy Half-Moon Breaded Mozzarella-filled Ravioli with Pomodoro Sauce (NEW)
 - Ravioli: Grilled Chicken Ravioli with Alfredo Sauce, Romano Cheese, and Prezemo (NEW)
 - Bomboloni: Cream-filled Italian Doughnut with Raspberry Sauce and Powdered Sugar
 - Peroni Pilsner
 - Pinot Grigio
 - Chianti
 - Prosecco
 - Moscato
 - Rosa Regale
 - Italian White Sangria with Prosecco
 - Italian Red Sangria with Cabernet Sauvignon
 - Italian Margarita

- Japan**
- Teriyaki Chicken Bun: Steamed Bun Filled with Chicken, Vegetables, and Teriyaki Sauce
 - Tempura Shrimp Sando: Crunchy Shrimp with Yuzu Crab, Green Onions, and Eel Sauce on a Bun (NEW)
 - Spicy Halo Sushi: Spicy Tuna and Salmon served Box-style with Red Tempura Crunch and Volcano Sauce (NEW)
 - Kochi Lemon Drop: Vodka, Yuzu, and Lemon Juice garnished with Lemon Jelly (NEW)
 - Ozaki Platinum Sake: Junmai Daiginjo (NEW)
 - Ivanhoe Brewing Company Uraysu Rice Lager (NEW)

- Mexico**
- Chilaquiles con Chorizo: Crispy Corn Tortillas tossed in Salsa Verde and Monterey Jack Cheese topped with Crema Mexicana, Queso Cotija, Pickled Onions, and Ground Chorizo (NEW)
 - Taco de Ribeye: Shaved Ribeye, Red Onions, and Poblano Peppers on a Corn Tortilla with Ranchera Salsa, Cotija Cheese (NEW)
 - Caprirotada de Chocolate: Abuelita Chocolate Bread Pudding served with a Chocolate Crème Anglaise
 - Michigan Craft Beer: Tulum Artesanal Lager crafted with citrus notes and made with Mexican Caribbean Seawater
 - El Tigre Margarita: Ojo de Tigre Mezcal with Pomegranate, Prickly Pear, Pineapple, and Ginger Juices (NEW)
 - La Clásica Reyes Margarita: Blanco Tequila, Ancho Reyes Chile Liqueur, Corn Whiskey, Lime Juice, and Agave Nectar (NEW)
 - White Passion Fruit Sangria: White Wine, Chino Passa Fruit Liqueur, and a hint of legal Mezcal (NEW)

- Refreshment Outpost**
- Spicy Gither with White Beans, Pigeon Peas, Quinoa & Ancient Grain Medley, and Kachumbari Slaw
 - 3 Daughters Brewing Alpilsce Hard Cider
 - CORKCICLE Classic Tumbler

- Refreshment Port**
- Maple Bourbon Cheesecake with Whipped Bourbon Maple Bourbon Cheese and Candied Pecans
 - Numanthia Termes Tinta de Toro Red Wine (NEW)

- Shimmering Sips**
- Shimmering Strawberry Soft-Serve in a Waffle Cone
 - Banana Bread with Mixed Berry Compote (Plant-based)
 - Tropical Mimosa with Sparkling Wine and Passion Fruit, Orange, and Guava Juices
 - Key Lime Mimosa with Key Lime Sparkling Wine and Cranberry Juice
 - Blood Orange Mimosa with Sparkling Wine and Blood Orange Juice
 - Mimosa Flight
 - CORKCICLE Stemless Flute

- The Donut Box**
- Candy Jar Donut with M&M's, Snickers, and TWIX (NEW)
 - Sriracha-glazed Donut (NEW)
 - Cher's Donut of the Day (NEW)
 - The Donut Box: Pack of 4 Daily Donuts (NEW)
 - Crispy Chicken on a Sriracha-glazed Donut (NEW)
 - Strawberry Smoothie (non-alcoholic)
 - Black and White Coffee Cocktail
 - Left Hand Brewing Bittersweet Imperial Coffee Milk Stout (NEW)
 - CORKCICLE Classic Tumbler

Starting October 1st

- Ireland**
- Fisherman's Seafood Pie
 - Warm Chocolate Pudding Cake with Irish Cream Liqueur Custard
 - Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy
 - Kilkeny Irish Cream Ale
 - Guinness Balley Shake
 - Bunratty Mead Honey Wine

- Brazil**
- Moqueca: Brazilian Seafood Stew with Coconut Lime Sauce and Steamed Rice
 - Crispy Pork Belly with Black Beans, Tomato, and Onions
 - Pão de Queijo: Brazilian Cheese Bread
 - M.I.A. Beer Company Limão Lager (NEW)
 - Frozen Caipirinha

- Belgium**
- Beer-Braised Beef served with Smoked Gouda Mashed Potatoes
 - Belgian Waffle with Warm Chocolate Ganache
 - Belgian Waffle with Berry Compote and Whipped Cream
 - St. Bernardus Wiber
 - Delirium Red Fruit Beer
 - Chimay Dorée Gold (NEW)
 - Belgian Abbey Ale (NEW)
 - Chilled Coffee with Godiva Chocolate Liqueur
 - Beer Flight

- Spain**
- Charcuterie with a Selection of Imported Spanish Meats, Cheeses, and Olives with an Herb Vinaigrette
 - Spanish-style Paella with Rice, Chorizo, and Shrimp
 - Seafood Salad with Shrimp, Bay Scallops, and Mussels
 - Estrella Galicia Cerveza Especial Lager (NEW)
 - Avaline White Blend (NEW)
 - Faustino VII Rioja Rosado (NEW)
 - Espelt Garnacha
 - Wine Flight

- The Alps**
- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons, and Baguette
 - Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons, and Baguette
 - Blueberry and Almond Frangipane Tart with Crème Fraîche
 - Huber Vision Grüner Veltliner
 - Cave De La Côte Rosé Gamay
 - René Favre Dôle
 - Frozen Rosé
 - Wine Flight

- Kenya**
- Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato & Corn Mealie Pap and Kachumbari Slaw
 - Piri Piri Skewered Shrimp with Citrus-scented Couscous
 - Tusker Lager

- Mac & Eats (NEW)**
- Traditional Macaroni and Cheese with Herbed Panko
 - Truffle Macaroni and Cheese with Herbed Panko (NEW)
 - Cowboy Macaroni and Cheese with Smoked Pork Belly, Brisket Burnt Ends, Pickled Peppers, and Onion Straws (NEW)
 - Macaroni and Cheese with House-made Italian Sausage and Peppers (plant-based)
 - 81Bay Brewing Co. Lemon Hazy IPA (NEW)
 - L'École No. 41 Chenin Blanc Old Vines
 - Evolution by Sokol Blosser Pinot Noir

- India**
- Warm Indian Bread with Pickled Garlic, Mango Salsa, and Coriander Pesto Dips
 - Korma Chicken with Basmati Rice, Crispy Chickpeas, and Spiced Yogurt Sauce
 - Madras Red Curry with Roasted Cauliflower, Baby Carrots, Chickpeas, and Basmati Rice
 - Mango Lassi (non-alcoholic)
 - Mango Lassi with Sômusu Chai Cream Liqueur
 - Taj Mahal Premium Lager (NEW)
 - Sula Brûe Tropicale Sparkling Wine (NEW)
 - Sula Chenin Blanc

- Lobster Landing (NEW)**
- New England Lobster: Tail with Lobster Bisque Sauce (NEW)
 - Lobster Chowder with Bacon, Corn, Potatoes, Oyster Crackers (NEW)
 - Baked Lobster Dip with Old Bay Chips (NEW)
 - Coronado Brewing Co. Saily Crew Blonde Ale (NEW)
 - Sveinberg Sparkling Sauvignon Blanc (NEW)
 - Sean Minor Chardonnay (NEW)
 - Cape Codder: Vodka with Cranberry, Pomegranate, and Lime (NEW)

