

2022 EPCOT Flower and Garden Festival Outdoor Kitchen Menus



Bauernmarkt: Farmer's Market

Food Items:

- Potato Pancakes with house-made applesauce **(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:

- Hugo Lager
- Premium Pilsner
- Raspberry Radler
- Apfelschaumwein: Sparkling wine and apple liqueur
- Beer Flight

Cider House

Food Items:

- BLT Scone with Nueske's applewood-smoked bacon, sundried tomato, and basil **(New)**
- Dark Chocolate Raspberry Tart with whipped cream

Beverages:

- Pink Lemonade Hard Cider
- Watermelon Hard Cider
- Triple Jam Hard Cider
- Pure Brewed Organic Lager
- Snakebite: Triple jam hard cider and pure brewed organic lager
- Cider Flight

The Citrus Blossom

Food Items:

- Crispy Mojo Marinated Pork Belly, with avocado cream, corn salsa, salsa verde, and plantain chips **(Gluten/ Wheat Friendly) (New)**
- Tuna Tataki Bowl with spicy yuzu glaze, mango, avocado, and pappadam crisp
- Grapefruit Tart: Grapefruit curd, lychee jam, ginger mousse, and yuzu cream **(New)**

Beverages:

- Orange-Lemon Smoothie in a Souvenir Orange Bird Sipper Cup **(non-alcoholic) (Limit 2 per guest)**
- Key Lime Hibiscus Ale
- Orange Peel Ale
- Citrus Honey Cream Ale
- Orange Sunshine Wine Slushy
- Beer Flight

EPCOT Farmers Feast

Food Items:

Early Bloom Menu (available March 2 through April 9)

- Chilled Potato and Leek Soup "Vichyssoise" with chive oil and crispy leeks **(New) (Gluten/ Wheat Friendly)**
- Char-grilled Bison Ribeye with creamy leek fondue, roasted carnival cauliflower, Romanesco and port wine-goat cheese butter **(New) (Gluten/ Wheat Friendly)**
- Goat Cheese Creamsicle Pop: Goat cheese Crèmeux, orange cream, olive oil cake, cranberry sauce, and praline **(New)**

Springtime Menu (available April 10 through May 21)

- Grilled Vegetable Bruschetta with marinated peppers, zucchini, squash, artichokes, goat cheese, and balsamic glaze on grilled ciabatta **(New)**
- Herb-crust Spring Lamb with marble potatoes, spring vegetables, and red wine butter sauce
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream

Summer Solstice Menu (available May 22 through July 4)

- Tomato and Cornbread Panzanella with burrata cheese and fresh basil
- Barbecue Seared Pork Tenderloin with summer succotash, herb butter, and grapefruit vinaigrette **(Gluten/ Wheat Friendly)**
- A Whole Lotta Melon: Feta cheesecake with watermelon curd, pickled watermelon rind, watermelon caramel, and compressed watermelon **(New) (Gluten/ Wheat Friendly)**

Beverages (available throughout the Festival):

- Raspberry Lemon Verbena Whole-Leaf-Steeped Sparkling Hard Tea
- Hibiscus Lemonade Cocktail featuring hibiscus gin

EPCOT Sunshine Griddle

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
- Corned Beef Brisket Hash with house-made potato barrels, onions, peppers, cheese curds, and a soft-poached egg with Tabasco hollandaise **(Gluten/ Wheat Friendly)**
- Fried Cinnamon Roll Bites with cream cheese frosting and candied bacon

Beverages:

- Froot Loops Shake **(non-alcoholic)**
- Joffrey's Coffee Cold Brew Cocktail with milk, rum and coffee liqueur, and vanilla vodka

Flavor Full Kitchen Hosted by AdventHealth

Food Items:

- Grilled Street Corn on the Cob with savory garlic spread **(Gluten/Wheat Friendly) (Plant-based) (Garden Graze)**
- Seared Salmon with farro risotto and micro herbs
- Strawberry Mousse with chocolate-crisp pearls

Beverages:

- Blood Orange Agua Fresca **(non-alcoholic)**
- Cookie Butter Worms and Dirt **(non-alcoholic)**

Fleur de Lys

Food Items:

- Croissant au Fromage de Chèvre, Herbes et Ail Rôtie: Croissant with goat cheese, herbs, and roasted garlic **(New)**
- Pan Bagnat Classique: The Niçoise Sandwich with house-made bread, albacore tuna mayonnaise, tomato, black olives, lettuce, and celery **(New)**
- Salade de Lentilles à la Lyonnaise: French Green Lentil Salad with bacon and garlic sausage **(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:

- French Wheat Draft Beer
- VeRy Raspberry: Rosé wine with natural raspberry flavor
- Grand Mimosa Cocktail with orange liqueur, Champagne, and orange juice
- La Vie en Rose Frozen Slush: Vodka, orange vodka, and liqueur with white and red cranberry juice

Hanami

Food Items:

- Frushi: Strawberry, pineapple, and cantaloupe wrapped in sweet rice and pink soy wrap served with whipped cream, berry sauce, and toasted coconut
- Chicken Yakitori: Grilled chicken with scallions, red pepper-shoyu emulsion, and pickled onions
- Beef Tataki: Seared sirloin with red shiso sauce, watermelon radish, and sprouts

Beverages:

- Yuzu Tilted Tonic Hard Seltzer
- Ozeki Pineapple Nigori Sake
- Cucumber Cooler: Sake, vodka, and cucumber garnished with a cucumber slice

The Honey Bee-stro Hosted by National Honey Board

Food Items:

- Tupelo Honey and Sweet Corn Spoon Bread with jalapeños, bacon, and house-made whipped honey butter **(Gluten/ Wheat Friendly)**
- Lavender Honey Mustard-marinated Chicken Flatbread with whipped honey-ricotta cheese, marinated vegetables, and goat cheese
- Local Wildflower Honey-Mascarpone Cheesecake with orange blossom honey whipped cream, whipped honey, crystalized honey, honeycomb, dehydrated honey, and fennel pollen meringue kisses

Beverages:

- Honey-Peach Freeze in a Souvenir Spike the Bee Sipper Cup **(non-alcoholic) (Limit 2 per guest)**
- Lemonade Mead
- Orange Blossom Honey Wine
- Honey-Peach Freeze with Blueberry Vodka

Jardin de Fiestas

Food Items:

- Enchilada de Mole Negro: Chipotle chicken in a corn tortilla with mole negro, avocado mousse, crema Mexicana, and queso fresco **(New) (Gluten/ Wheat Friendly)**
- Taco Vampiro: Barbacoa beef in a corn tortilla with crispy grilled Monterey jack cheese, salsa ranchera, and esquites **(New) (Gluten/ Wheat Friendly)**
- Tostada de Chorizo: Plant-based Chorizo and black beans on a crispy corn tortilla with avocado mousse and queso fresco **(New) (Gluten/ Wheat Friendly)**

Beverages:

- Poppy Flower Margarita: Tequila blanco, hibiscus flower tea, cucumber juice, aperitivo, and blackcurrant liqueur with a chile salt rim
- Hypnotic Margarita: Tequila blanco, mezcal, rosemary syrup, cognac, and lemon juice
- Craft Mexican Lager