



# FULL MENUS RELEASED FOR THE 2024 EPCOT FESTIVAL OF THE ARTS IN DISNEY WORLD

👤 KUNDUNYA 📅 [January 04, 2024](#) 📁 [disneyfood](#), the disney food blog

We're just days away from the **2024 EPCOT International Festival of the Arts**, and we couldn't be more excited!



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## EPCOT Festival of the Arts

We're getting ready for **lots of fun activities returning this year, the performances during the Disney on Broadway concert series, and all the merchandise** that we'll want to check out on the first day of the fest. **But most of all...we're thinking about the FOOD! And now we have the FULL MENUS to share with you.**

The **2024 EPCOT International Festival of the Arts** runs from **January 12th through February 19th, 2024**. This EPCOT Festival — the park's first in the calendar year — made its debut in 2017 and celebrates three artistic disciplines: the Culinary, Visual, and Performing Arts.

## L'ART DE LA CUISINE FRANÇAISE

### Food Items:

- > Crème de Brie en Petit Pain: Warm creamy brie in a house-made bread bowl
- > Saumon Fumé Mousse et Aspic, Blini et Fromage de Chevre: Salmon mousse, smoked salmon, dill, and flaxseed biscuit, served cold *(New)*
- > Vol-au-Vent de Saumon et Epinards, Sauce Chardonnay: Puff pastry with salmon and spinach and a chardonnay-shallot sauce, served warm *(New)*



- > Duo de Saumon Hot and Cold: Enjoy both of the salmon offerings **(New)**
- > Moelleux aux Noisettes, Croustillant Noisettes, Coulis Framboise et Mangue: Molten Valrhona chocolate cake, hazelnut crunch, and mango-raspberry coulis **(New)**

#### **Beverages:**

- > Frozen French Martini: Grey Goose Vodka, Chambord liqueur, pineapple, orange, and grape juices with lemon-lime foam
- > Elderflower Liqueur Cocktail: St. Germain Liqueur, sparkling wine, and mint **(New)**
- > Charles Lafitte, Brut Rosé Prestige, Méthode Traditionnel Champenoise French Rosé Sparkling Wine
- > Pinot Noir J. de Villebois **(New)**

