

Disney releases vibrant menus for EPCOT International Festival of the Arts

Event begins Jan. 12



BAY LAKE, Fla. – In just a matter of weeks, EPCOT will be transformed into a vibrant canvas of artistic expression as the **EPCOT International Festival of the Arts** makes its grand return.

Beginning on Jan. 12 and continuing until Feb. 19, the park will become a hub for creativity and the celebration of diverse art forms, from live music to delicious cuisines.

Disney said this year's festival promises an immersive culinary experience with 18 Food Studios featuring expertly crafted bites and delights from the skilled teams of chefs and mixologists. Guests will see returning favorites such as the red wine-braised beef short rib and deconstructed key lime pie. New dishes include the Neapolitan dessert trio and a grilled pork belly.

As visitors embark on a culinary tour around the World Showcase, the Festival Passport becomes their guide to the **Wonderful Walk of Colorful Cuisine**, a returning food stroll featuring an array of culinary delights. With each bite, festival-goers have the opportunity to collect stamps by purchasing five of these decadent dishes, ultimately redeeming a special prize from Deco Delights to savor as they revel in the artistic wonders of EPCOT's International Festival of the Arts.

L'Art de la Cuisine Française



Moelleux aux Noisettes, Croustillant Noisettes, Coulis Framboise et Mangu: Molten Valrhona chocolate cake, hazelnut crunch, and mango-raspberry coulis (Disney)

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
- Vol-au-Vent de Saumon et Epinards, Sauce Chardonnay: Puff pastry with salmon and spinach and a chardonnay-shallot sauce, served warm
- Duo de Saumon Hot and Cold: Enjoy both of the salmon offerings
- Moelleux aux Noisettes, Croustillant Noisettes, Coulis Framboise et Mangue: Molten Valrhona chocolate cake, hazelnut crunch and mango-raspberry coulis

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
- Charles Lafitte, Brut Rosé Prestige, Méthode Traditionnel Champenoise French Rosé Sparkling Wine
- Pinot Noir J. de Villebois