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Brought to fans, investors, entrepreneurs, executives, teachers, professors, and students by columnist, economist, novelist, reviewer, podcaster, business reporter and speaker Ray Keating

Foodie Guide to EPCOT's 2024 International Festival of the Arts Released

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News

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The countdown is on to some of the most exciting food booth offerings of the year. In just a little over a week, (Jan. 12 through Feb. 19, 2024), EPCOT will play host to one of its most vibrant festivals, the International Festival of the Arts. Today, they released the Foodie Guide for the 18 different Food Studios (booths).



And if you thought the original Figment popcorn bucket frenzy was crazy two years ago, hold on to your DreamFinder Mobiles, because this year's popcorn bucket is *amazing* – a tribute to Figment and his Imagination Pavilion (and some rainbow popcorn, too.) It will be available at **Figment's Inspiration Station at the Odyssey: *Art, Food, and Little Sparks of Magic***. There will be other tasty (and returning) treats there, but the brand-new “bucket” is sure to be the star. A clear, see-through version of the pavilion, you can peek right in and see a miniature Figment!

The **Wonderful Walk of Colorful Cuisine** will also be returning this year, and diners can collect stamps in their Festival Passport as they sample their way around World Showcase. Purchasing five of “Wonderful Walk's” colorful offerings will earn guests a special prize from Deco Delights. You don't need to sample them all in one day – just be sure to hold on to your Festival Passport so you don't lose the stamps. Bring your passport back with you on the next visit, and feast away! Don't wait too long, though, because this festival is short.

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*)