

ATTRACTIONS

Disney releases menus for EPCOT Festival of the Arts

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The festival, running Jan. 12 through Feb. 19, will feature more than a dozen food studios throughout the park serving up decorative and art-inspired dishes.

This year's lineup will include returning studios such as Pop Eats, serving up tomato soup and grilled cheese; Cuisine Classique, with dishes such as beef Wellington and roasted mussels; and Vibrante & Vivido: Encanto Cocina, serving Colombian cuisine inspired by "Encanto."

Figment's Inspiration Station at the Odyssey: Art, Food and Little Sparks of Magic, the Figment-inspired food studio will also return this year. It will also offer a brand-new popcorn bucket that takes its inspiration from the Journey Into Imagination with Figment attraction.

The popcorn bucket is shaped like the park's Imagination pavilion and features a figure of Figment inside. It will come with rainbow popcorn, Disney said.

The festival will also have live entertainment, performances from Broadway stars and sidewalk chalk artists creating works in real-time. Visitors will also be able to learn how to draw a Disney character and take photos at artist backdrops.

Here's a rundown of the menus:



The sign for EPCOT International Festival of the Arts at the entrance of EPCOT. (Spectrum News/Ashley Carter)

The Artist's Table

L'Art de la Cuisine Française

Food

- 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: Includes both 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, Vodka, Chambord Liqueur, Pineapple, Orange and Grape Juices with Lemon-Lime Foam
- Elderflower Liqueur Cocktail: St. Germain Liqueur, Sparkling Wine and Mint
- Charles Lafite, Brut Rosé Prestige, Méthode Traditionnel Champenoise: French Rosé Sparkling Wine
- Pinot Noir J. de Villebois

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