

**The 18th Annual Epcot® International Food & Wine Festival
Presents**



Saturday, October 5, 2013

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ Kenneth Gilbert, Cook Like the Big Dogs LLC, Jacksonville, FL
- ❖ Celina Tio, Julian, Kansas City, MO
- ❖ Rock Harper, Fat Shorty's, Arlington, VA.
- ❖ Jerome Brown "Chef Rome", Hot Grits LLC, Knightdale, NC
- ❖ John Howie, Seastar Restaurant & Bar, Bellevue, VT
- ❖ Jason Stefanko, Gardein, Richmond, Canada
- ❖ Tim Hockett, Nacional 27, Chicago, IL
- ❖ Justin Timineri, Florida Department of Agriculture
- ❖ Kevin Fonzo, K Restaurant, Orlando, FL
- ❖ Kevin Dundon, Raglan Road, *Downtown Disney®* Area, WDW
- ❖ Ruth Van Waerbeek, Concha y Toro, Santiago, Chile
- ❖ Bob Getchell, T-Rex Café, *Downtown Disney®* Area, WDW
- ❖ Chefs Nabi Saito and Yutaka Kude, Tokyo Dining at *Epcot®*, WDW
- ❖ Jeffrey Bliss, Narcoossee's, Disney's Grand Floridian Resort & Spa, WDW
- ❖ Carlos Torres, *Epcot®*, WDW
- ❖ James Kleinschmidt, *Downtown Disney®* Area, WDW
- ❖ Peter Bruenen, Disney's Polynesian Resort, WDW
- ❖ Jarrod Pearman, Disney's BoardWalk Inn, WDW
- ❖ Noah French, HoneyCrisp, Denver, CO
- ❖ Warren Brown, Cake Love, Washington DC
- ❖ Oliver Saintmarie, Les Halles Boulangerie Patisserie, France at *Epcot®*, WDW
- ❖ Kristine Farmer, Disney's Grand Floridian Resort & Spa Bakery, WDW

Featured Wineries, Breweries and Distilleries

- ❖ Concha y Toro, Santiago, Chile
- ❖ Emiliana Winery, Colchagua, Chile
- ❖ *Trivento, Mendoza, Chile*
- ❖ *Florida Orange Groves Winery, Florida*
- ❖ *MacRostie Winery, Sonoma Coast, California*
- ❖ *BNA Wine Group, Napa & Monterey, California*
- ❖ *Vina De Martino, Isla de Maipo, Chile*
- ❖ *Palm Bay International, Argentina & Chile*
- ❖ *Middleton Family Wines, Paso Robles, California*
- ❖ *Bunratty Meade, Ireland*
- ❖ *Once Upon a Vine, California*
- ❖ *Fairview Wines, Paarl, South Africa*
- ❖ *GOS Wines & Spirits, Mosel, Germany*
- ❖ *Bloomfield Vineyards, Liver Moore County, California*
- ❖ *La Face Cachee de la Pomme, Quebec, Canada*
- ❖ *Nicolas Feuillatte, France*
- ❖ *Moet & Chandon, Champagne, France*
- ❖ *Peter F. Heering Company, Sweden*
- ❖ *William Grant & Sons, Speyside, Scotland*
- ❖ *Radeberger, Germany*
- ❖ *Samuel Adams®, Boston, Massachusetts*
- ❖ *A-B InBev, Belgium*

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
Viktoria Richards Chocolate, sponsored by Barry Callebaut LLC.
International Cheese Selection from Gourmet Foods International
International Cheese and Butter by KerryGold® imported from Ireland
Stork USA Maker of Werther's Original Caramels
CherryMan All Natural Farm to Market Maraschino
Melissa's World Variety Produce, Inc.
Driscoll's® Only the Finest Berries™
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company
California Olive Ranch
National Pork Board

Participants and dates are subject to change without notice

**The 18th Annual Epcot® International Food & Wine Festival
Presents**



Saturday, October 12, 2013

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ Anthony Lamas, Seviche, Louisville, KY
- ❖ Bob Waggoner, Watermark Restaurant, Nashville, TN
- ❖ Terry Letson, fume Bistro and Bar, Napa, CA
- ❖ Dominique Macquet, Dominique's on Magazine, New Orleans, LA
- ❖ Art Smith, LYFE Kitchen, Chicago, IL
- ❖ Daniel Joly, Mirabelle at Beaver Creek, Avon, CO
- ❖ Ken Vedrinski, Trattoria Lucca/ Coda del Pesce, Daniel Island, SC
- ❖ Pascal Oudin, Pascal's on Ponce, Coral Gables FL
- ❖ Ernesto Zendejas, La Hacienda de San Angel & San Angel Inn, Mexico at Epcot®, WDW
- ❖ Brandon Conklin, Hollywood & Vine, 50's Prime Time Cafe, Disney's Hollywood Studios®, WDW
- ❖ Julie Hrywnak and Josh Noid, Disney's Pop Century Resort, WDW
- ❖ Charles Dolson, Cinderella's Royal Table, Magic Kingdom® Park, WDW
- ❖ Noah Estabrook, Narcoossee's, Disney's Grand Floridian Resort & Spa, WDW
- ❖ Patricia Washuta, Sanaa, Disney's Animal Kingdom Resort, WDW
- ❖ Dave Barrette, The Wave... of Contemporary Flavors, Disney's Contemporary Resort, WDW
- ❖ Lorene Vanetti, Cape May Café, Disney's Beach Club Resort, WDW
- ❖ Albert Fort, Sonya's, Disney's Vero Beach Resort
- ❖ Mark Norberg, Tony's Town Square Restaurant, Magic Kingdom® Park, WDW
- ❖ Cheryl Smith, Disney's Pop Century Resort / Disney's Art of Animation Resort, WDW
- ❖ Terri Wu, Farallon Restaurant, San Francisco, CA
- ❖ Jeff Barnes, California Grill, Disney's Contemporary Resort, WDW
- ❖ Amanda Lauder, Boma - Flavors of Africa, Disney's Animal Kingdom Lodge, WDW

Featured Wineries, Breweries and Distilleries

- ❖ B&B's French Wine Club, France
- ❖ Roots Run Deep Winery, Napa Valley, California
- ❖ Robert Oatley, Australia
- ❖ Silver Oak & Twomey Cellars, Napa, California
- ❖ Famille Perrin, Cotes du Rhone, France
- ❖ The Seeker, New Zealand, Germany & France
- ❖ Treasury Wine Estates, Barossa Valley, Australia
- ❖ Fratelli Branca, Piedmonte, Italy
- ❖ Weingut Selbach-Oster, Mosel, Germany
- ❖ Heitz Wine Cellars, Napa Valley, California
- ❖ CHEHALEM, Willamette Valley, Oregon
- ❖ Hidden Crush/Estancia, Central Coast, California
- ❖ Gerard Bertrand Wines, Languedoc/Roussillon, France
- ❖ Constellation Brands - Dreaming Tree, Sonoma, California
- ❖ Quantum Leap Winery, Oregon, California, South Africa
- ❖ Palm Bay International, Rhone, France
- ❖ MARTINI® Sparkling Wines, Asti, Italy
- ❖ Island Club Brands, Brazil
- ❖ BEAM
- ❖ Tequila Partida, Mexico
- ❖ Radeberger, Germany
- ❖ Samuel Adams®, Boston, Massachusetts
- ❖ A-B InBev, Belgium

Additional Culinary and Beverage Offerings by:

**Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
David Ramirez Chocolates
International Cheese Selection from Gourmet Foods International
International Cheese and Butter by KerryGold® imported from Ireland
Stork USA Maker of Werther's Original Caramels
CherryMan All Natural Farm to Market Maraschino
Melissa's World Variety Produce, Inc.
Driscoll's® Only the Finest Berries™
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company
California Olive Ranch
National Pork Board**

Participants and dates are subject to change without notice

**The 18th Annual Epcot® International Food & Wine Festival
Presents**



Saturday, October 19, 2013

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ Rochelle Daniel, L'Auberge de Sedona, Sedona, AZ
- ❖ Matt Carter, The House Brasserie, Scottsdale, AZ
- ❖ Adam Mali, Brasserie S&P, Mandarin Hotel, San Francisco, CA
- ❖ Dean Max, 3030 Ocean, Boca Raton, FL
- ❖ Duskie Estes & John Stewart, zazu restaurant and farm, Sonoma County, CA
- ❖ Jamey Fader, Lola, Denver, CO
- ❖ Dan Smith and Steve McDonagh, The Hearty Boys, Chicago IL
- ❖ Jeff Henderson, Chef Jeff Catering, Las Vegas, NV
- ❖ Alex Seidel, Fruition Restaurant/Fruition Farms, Denver, CO
- ❖ Sun Shu Sen, China Dining at Epcot®, WDW
- ❖ Mark Boor, Fulton's Crab House, *Downtown Disney*® Area, WDW
- ❖ Christopher Miller & Ana Rivera, Sci-Fi Dine-In Theatre Restaurant, *Disney's Hollywood Studios*®, WDW
- ❖ Paul Latkowski & James Katich, Boatwright's Dining Hall, Disney's Port Orleans Resort – Riverside, WDW
- ❖ Amy Diamond, Be Our Guest Restaurant, *Magic Kingdom*® Park, WDW
- ❖ Julie Muckerhide, Olivias Café, Disney's Old Key West Resort, WDW
- ❖ Jake Brenchley, Sanaa, Disney's Animal Kingdom Resort, WDW
- ❖ Randy Koehler, Cape May Café, Disney's Beach Club Resort, WDW
- ❖ James Phillips, Liberty Tree Tavern, *Magic Kingdom*® Park, WDW
- ❖ Keegan Gerhard, D Bar Desserts, Denver, CO
- ❖ Lisa Bailey, D Bar Desserts, Denver, CO
- ❖ Alexis Ross, Epcot Bakery, Epcot®, WDW
- ❖ Keith Hiner, Disney's Contemporary Resort Bakery, WDW

Featured Wineries, Breweries and Distilleries

- ❖ Grgich Hills Estate, Napa Valley, California
- ❖ Marqués de Cáceres, DOCa Rioja, Spain
- ❖ ONEHOPE Wine, California
- ❖ Noble Vines, California
- ❖ Maison Louis Jadot, Burgundy, France
- ❖ Pernod Ricard USA
- ❖ The Vegan Vine, San Martin, California
- ❖ Alexander Valley Vineyards, Alexander Valley and Sonoma City, California
- ❖ Terroir Selections, Stellenbosch, South Africa
- ❖ Trincherro Family Estates, Australia & California
- ❖ The Meeker Vineyard, Sonoma County, California
- ❖ Heitz Wine Cellars, Napa Valley, California
- ❖ Chateau Ste. Michelle, Columbia Valley, Washington
- ❖ Robert Mondavi, Napa, California
- ❖ La Crema Winery, Monterey, California
- ❖ Warre's, Douro, Portugal
- ❖ MUMM Napa, Napa, California
- ❖ MARTINI® Sparkling Wines, Asti, Italy
- ❖ Pisco Porton, Ica, Peru
- ❖ Kobrand Wine & Spirits - Tia Maria Dark Liqueur, Italy
- ❖ Radeberger, Germany
- ❖ Samuel Adams®, Boston, Massachusetts
- ❖ A-B InBev, Belgium

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
Viktoria Richards Chocolate, sponsored by Barry Callebaut LLC.
International Cheese Selection from Gourmet Foods International
International Cheese and Butter by KerryGold® imported from Ireland
Stork USA Maker of Werther's Original Caramels
CherryMan All Natural Farm to Market Maraschino
Melissa's World Variety Produce, Inc.
Driscoll's® Only the Finest Berries™
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company
California Olive Ranch
National Pork Board

Participants and dates are subject to change without notice

**The 18th Annual Epcot® International Food & Wine Festival
Presents**



Saturday, October 26, 2013

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ Joseph Rodriguez, Hovde Gaard Hotel, Brekstad, Norway
- ❖ Kevin Johnson, The Grocery, Charleston, SC
- ❖ Matthew Gennuso, Chez Pascal, Providence, RI
- ❖ Benjamin Brown, The Lodge at Pebble Beach, Pebble Beach, CA
- ❖ Jonathon Sawyer, The Greenhouse Tavern/ Noodlecat, Cleveland, OH
- ❖ Allen Susser, Chef Allen's, Hollywood, FL
- ❖ John DiGiovanni, Delaware North Companies- Columbus Sportservice (Nationwide Arena), Columbus, OH
- ❖ Lee Lucier, Robert Irvine's Eat! / Nosh, Hilton Head, SC
- ❖ Alan Gibb, Gleneagles Hotel, Scotland
- ❖ Cristobal Lopez, Executive Chef Portobello Country Italian Trattoria, *Downtown Disney®* Area, WDW
- ❖ Tony Fraske, Wolfgang Puck Café, *Downtown Disney®* Area, WDW
- ❖ Henry Smart Rodriguez, Hollywood and Vine, *Disney's Hollywood Studios®*, WDW
- ❖ Miguel Rodriguez & Rafael Ruiz, Mama Melrose's Ristorante Italiano, *Disney's Hollywood Studios®*, WDW
- ❖ Robbie Roest, Grand Floridian Café, Disney's Grand Floridian Resort & Spa, WDW
- ❖ Joseph Haverlin, Disney's Contemporary Resort Catering, WDW
- ❖ Gina Greene, *Magic Kingdom®* Park, WDW
- ❖ Artur Bukalo, The Garden Grill Restaurant/Sunshine Seasons, *Epcot®*, WDW
- ❖ Michael Deardorff, Be Our Guest Restaurant, *Magic Kingdom®* Park, WDW
- ❖ Dana Herbert, Desserts by Dana, New Castle, DE
- ❖ John Hui, Pebble Beach Resorts, Pebble Beach, CA
- ❖ Phillip (Ben) Marrett, Disney's Contemporary Resort Bakery, WDW
- ❖ Kelly Smith, Disney's Yacht and Beach Club Resort Bakery, WDW

Featured Wineries, Breweries and Distilleries

- ❖ Schweiger Vineyards, Napa Valley, California
- ❖ A to Z Wineworks, Willamette Valley, Oregon
- ❖ *Cape Classics, Stellenbosch, South Africa*
- ❖ *O'Neill Vintners and Distillers, California*
- ❖ *Purple Wine Co., California*
- ❖ *Willamette Valley Vineyards, Willamette Valley, Oregon*
- ❖ *Folio Wine Partners, Tuscany, Italy*
- ❖ *Wagner Family of Wine, California*
- ❖ *Trapiche Vineyards, Mendoza, Argentina*
- ❖ *Cupcake Vineyards, Central Coast, California*
- ❖ *Weingut Selbach-Oster, Mosel, Germany*
- ❖ *Graham's Port, Douro Valley, Portugal*
- ❖ *Corvo Wines, USA, Sicily, Italy*
- ❖ *Mark West, Central Coast, California*
- ❖ *Gerard Bertrand Wines, Languedoc/Roussillon, France*
- ❖ *Caposaldo, Lombardy & Veneto, Italy*
- ❖ *MARTINI® Sparkling Wines, Asti, Italy*
- ❖ *Glenfiddich Whisky*
- ❖ *Breckenridge Distillery, Colorado*
- ❖ *Troy & Sons, Asheville, North Carolina*
- ❖ *Radeberger, Germany*
- ❖ *Samuel Adams®, Boston, Massachusetts*
- ❖ *A-B InBev, Belgium*

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
Julian Rose, Moonstruck Chocolates, Portland, OR
International Cheese Selection from Gourmet Foods International
International Cheese and Butter by KerryGold® imported from Ireland
Stork USA Maker of Werther's Original Caramels
CherryMan All Natural Farm to Market Maraschino
Melissa's World Variety Produce, Inc.
Driscoll's® Only the Finest Berries™
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company
California Olive Ranch
National Pork Board

Participants and dates are subject to change without notice

**The 18th Annual Epcot® International Food & Wine Festival
Presents**



Saturday, November 2, 2013

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, WorldShow Place Events Pavilion becomes the setting for a sensational evening where you can wander among tempting tasting stations. Returning this year, Cirque du Soleil®, featuring awe-inspiring acts!

For tickets or more information visit the Festival Center or call
407.WDW.FEST.

You may also visit us on the web at www.epcotfoodfestival.com

Featured Chefs

- ❖ Robert Irvine, Robert Irvine's Eat!, Hilton Head Isle, SC
- ❖ Paula DaSilva, 1500° , Miami Beach, FL
- ❖ Shane Cash, Rats Restaurant, Hamilton, NJ
- ❖ Piero Premoli, Pricci, Atlanta, GA
- ❖ Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA
- ❖ Christine Weissman, Executive Chef Resort Parks and Christopher Maggetti Chef, Culinary Development, Disneyland Resort®, Anaheim, CA
- ❖ Brian O'Hea and Shanna Horner O'Hea, Academe at The Kennebunk Inn, Kennebunk, ME
- ❖ Rafael Vasquez, Mares Restaurant, Puerto Plata, Dominican Republic
- ❖ Charlie Restivo, Italy at Epcot®, WDW
- ❖ Samad Benzari, Restaurant Marrakesh, Epcot®, WDW
- ❖ Kouzzina Chefs with Cat Cora, Kouzzina by Cat Cora®, Disney's BoardWalk Inn, WDW
- ❖ Vincent Panisset, Coral Reef Restaurant, Epcot®, WDW
- ❖ Brett Laude, Kona Café, Disney's Polynesian Resort, WDW
- ❖ Georgia Ducksworth, Disney's Yacht & Beach Club Resort, WDW
- ❖ Tony Marotta, Disney's Port Orleans Resort, WDW
- ❖ Mace Maison, The Turf Club Bar and Grill, Disney's Saratoga Springs Resort & Spa, WDW
- ❖ Tom Hill, Victoria & Albert's Restaurant, Disney's Grand Floridian Resort & Spa, WDW
- ❖ Alphonso Walker, The Crystal Palace, Magic Kingdom® Park, WDW
- ❖ Jean-Marc Vialet, Disneyland Resort®, Anaheim, CA
- ❖ Jorge Sotelo, Disneyland Resort®, Anaheim, CA
- ❖ Ron Vioria, Aulani, a Disney Resort & Spa, HI
- ❖ Stuart Whitfield, Be Our Guest Restaurant, Magic Kingdom® Park, WDW

Featured Wineries, Breweries and Distilleries

- ❖ Vinmotion, Columbia Valley, Washington
- ❖ Sartori, Veneto, Italy
- ❖ Castello Banfi, Tuscany, Italy
- ❖ Gruppo Mezzacorona
- ❖ Buena Vista Winery, Sonoma, California
- ❖ Kenwood Vineyards, Sonoma County, California
- ❖ Parducci Wine Cellars, Mendocino County, California
- ❖ Inniskillin, Niagara-on-the-Lake, Canada
- ❖ Cline Cellars, Sonoma, California
- ❖ Kim Crawford, Marlborough, New Zealand
- ❖ Montes, S.A., Colchagua Valley, Chile
- ❖ St. Francis Winery, Sonoma, California
- ❖ Cesari, Veneto, Italy
- ❖ MacRostie Winery, Sonoma Coast, California
- ❖ Domaine Serene, Willamette, Oregon
- ❖ Skinnygirl Wine, California
- ❖ Bodega Norton S.A., Argentina
- ❖ Nicolas Feuillatte, France
- ❖ Cointreau, Angers, France
- ❖ BEAM - The Great Whiskey Debate
- ❖ Radeberger, Germany
- ❖ Samuel Adams®, Boston, Massachusetts
- ❖ AB InBev, Belgium

Additional Culinary and Beverage Offerings by:

Valrhona
Douce France Bakery
Ghirardelli® Chocolate Company
International Cheese Selection from Gourmet Foods International
International Cheese and Butter by KerryGold® imported from Ireland
Stork USA Maker of Werther's Original Caramels
CherryMan All Natural Farm to Market Maraschino
Melissa's World Variety Produce, Inc.
Driscoll's® Only the Finest Berries™
Twinings® Gourmet Tea Bar est. 1706
Joffrey's Coffee and Tea Company
California Olive Ranch
National Pork Board

Participants and dates are subject to change without notice