

Special Thanks

PRESENTING SPONSOR

VanityFair

Maker of Premium Napkins & Plates

Festival Sponsors

AB-In Bev
Beam Global Spirits & Wine
Driscoll's® Only The Finest Berries™
Disney Vacation Club®
Radeberger Gruppe

FESTIVAL PARTICIPANTS

Abita Brewing Company Andrew McMeel Publishing, LLC Bacardi USA™ Barry Callebaut Belvedere Vodka Blue Moon Brewing Company The Boston Beer Company, Brewers of Samuel Adams Beer® Bunratty Meade and Liqueur Co. Ltd. Canadian Club® Blended Canadian Whisky Carr's crackers Castello Banfi Cecchi Winery Chefwear™ Chocolates Accents Concha y Toro Winery Courvoisier® Cognac Craft Brewers Alliance Cruzan Rums Culinary Source Cutco Cutlery Dannon® Oikos® Dole DeKuyper® Cordials & Liqueurs Douce France Bakery EcoWalls™ Emiliana Winery Espalin Enterprises	Fairview Wines ForeverLawn Inc. Full Sail Brewing Co. Gourmet Foods International Grand Marnier® Guinness USA Guylian Belgian Chocolate Seashell Truffles Haiti Originale Par Haiti, Pour Haiti HGTV Import-A-N-T Wines, Inc. I Planet LLC Joffrey's Coffee & Tea Company Kerrygold Cheeses & Butters, Imported from Ireland Key West Sunset Ale Knob Creek Kentucky® Straight Bourbon Kobrand™ Kona Brewing Company Lake Champlain Chocolates Laphroaig® Islay Single Malt Scotch Whisky Leblon Cachaça Linda Bean's Perfect Maine® LLC MARTINI® Moët & Chandon Champagne Melissa's World Produce Moosehead Breweries Limited	Mr. Recipe, LLC Neige Nielsen-Massey Vanillas Ocean Spray® Craisins® Brand Dried Cranberries Pacific Rim Winery POSH Salts Redhook Ale Brewery Red Stag by Jim Beam™ Seven Tiki Spiced Rum Sierra Nevada Brewing Co. Storck USA makers of Werther's Original Caramels Terrazas Wine Thatcher's Organic® Liqueurs Thermador Tiger Beer Town House crackers Treasury Wine Estates Trivento Winery Twining's® Premium Tea White Jasmine, LLC Wholesome Sweeteners WineRoads Productions Widmer Brothers Brewing William Grant & Sons Wine Away Xanté
---	---	--

International Marketplaces

1. AUSTRALIA

Shrimp on the Barbie with Pepper Berry Citrus Glaze; Grilled Lamb Chop with Potato-Goat Cheese Salad and Shiraz Reduction; Lamington (Chocolate and Coconut Covered Yellow Cake); *Penfolds "Koonunga Hill" Chardonnay; Greg Norman Estates Shiraz; Lindeman's "Bin 90" Moscato; Penfolds "Thomas Hyland" Cabernet Sauvignon*

2. BRAZIL

Seared Mahi Mahi with Steamed Rice, Hearts of Palm and Coconut-Lime Sauce; Brazil's National Dish - Feijoada (Black Bean and Pork Stew); *Leblon Frozen Caipirinha Cocktail*

3. ARGENTINA

Grilled Beef Skewer with Chimichurri Sauce and Boniato Purée; Beef Empanada; *Terrazas Reserva Chardonnay; Terrazas Reserva Cabernet Sauvignon; Terrazas Reserva Torrontes; Terrazas Reserva Malbec*

4. CARIBBEAN

Ropa Vieja (Cuban Style Braised Beef) with White Rice; Jerk Spiced Chicken Drumstick with Mango Salsa; *Frozen Rock Coconut Mojito; Frozen Dragon Berry Colada*

5. MEXICO

Grilled Ribeye Taco (Chipotle Pepper Sauce and Scallions on a Flour Tortilla); Crispy Shrimp Taco (Chipotle Lime Mayo and Cabbage on a Flour Tortilla); Flan (Vanilla Custard with Caramel); *Dos Equis Lager; Strawberry Lime Margarita on the Rocks; L.A. Cetto Chardonnay; L.A. Cetto Petite Sirah*

6. SCANDINAVIA

Taste of Scandinavia - Shrimp Salad, Cured Salmon and Herring; Swedish Meatballs with Lingonberries; Rice Pudding with Driscoll's® Only The Finest Berries™; *Xanté; Xanté Sunshine; Carlsberg Beer*

7. CHINA

Black Pepper Shrimp with Sichuan Noodles; Pork Pot Stickers; Xinjiang Barbecue Chicken Stick; Caramel Ginger Ice Cream; *Tsing Tao Beer; Dragon's Hollow Chardonnay; Green Tea Plum Wine Cooler; Happy Lychee with Vodka*

8. SOUTH KOREA

Lettuce Wrap with Roast Pork and Kimchi Slaw; Boolgogi BBQ Beef with Steamed Rice and Kimchi; *Myung Jak Bokbunjae (Raspberry Wine); Charm Soon Soju; Bek Se Ju (Herbal Rice Wine)*

9. SOUTH AFRICA

Seared Filet of Beef with Smashed Sweet Potatoes and Braai Sauce; Bunny Chow (Vegetable Curry

served in a Bread Loaf); *La Capra Chardonnay; La Capra Sauvignon Blanc; La Capra Pinotage; La Capra Shiraz*

10. CHEESE

Artisan Cheese Selection with Le Délice de Bourgogne Lincet, Thomasville Tomme Sweet Grass Dairy, and Chèvre Affiné Wyngaard Kaas; Cheese Fondue with Sourdough Bread; *Sterling Vintner's Collection Sauvignon Blanc, Sterling Vintner's Collection Pinot Noir, Sterling Vintner's Collection Meritage*

11. BREWER'S COLLECTION

Radeberger Pilsner (German Pilsner); Altenmünster Oktoberfest; Altenmünster Dunkel; Hövels; Schifferhofer Weizen; Braufactum Indra; Braufactum Roog (Smoked Wheat Beer); Sion Kölsch

12. GERMANY

Goulash Soup; Nürnberger Sausage in a Pretzel Roll; Apple Strudel Featuring Werther's Original Karamel and Vanilla Sauce; *Selbach-Oster Estate Spätlese; Selbach-Oster Estate Kabinett; Selbach JH Riesling QbA; Selbach JH Riesling Classic; Radeberger Pilsner (German Pilsner); Altenmünster Dunkel*

13. POLAND

Kielbasa and Potato Pierogie with Caramelized Onions and Sour Cream; Golabki (Pork Stuffed Cabbage); *Belvedere Strawberry Balsamic Chiller*

14. ITALY

Ravioli di formaggio all'Emiliana (Baked Cheese Ravioli with Creamy Beef Bolognese, Parmesan, and Mozzarella); Capellini con Gamberi Piccanti (Capellini Pasta with Spicy Shrimp); Cannoli al Cioccolato (Chocolate Covered Cannoli filled with Sweet Ricotta Cheese, Chocolate, and Candied Fruit); *Primavera Smoothie; Fantinel Prosecco; Chianti Placido Banfi; Pinot Grigio Placido Banfi; Moretti Beer*

15. FIFE & DRUM

Frozen Red Stag Lemonade by Jim Beam®

16. HOPS & BARLEY

Linda Bean's Lobster Claw Cuddler® with Drawn Butter; Linda Bean's Perfect Maine Lobster Roll®; Pumpkin Mousse with Ocean Spray® Craisins® and Orange Sauce; *Samuel Adams® Boston Lager; Samuel Adams® Oktoberfest; Samuel Adams® Cherry Wheat; 16th Anniversary Festival Beer - Boston Ale; Samuel Adams Light®; Samuel Adams® Cream Stout; Samuel Adams® Latitude 48 IPA; Samuel Adams® Blackberry Witbier*

17. SINGAPORE

Shrimp Cake on a Sugarcane Skewer with Singapore Noodles; Beef Rendang (Coconut-braised Beef) with Jasmine Rice; *Singapore Sling; Tiger Beer*

18. JAPAN

Spicy Tuna Roll; California Sushi Roll; Tuna and Salmon Sensation; Pork Kakuni; *Kirin Draft Beer; Sake: Itami Onigoroshi; Sake: Masumi Junmai Ginjo; Tokyo Sunset*

19. NEW ZEALAND

Seared Sea Scallop with Kumara-Red Curry Purée and Apple Radish Salad; Lamb Slider with Tomato Chutney; *Mohua Sauvignon Blanc; Mohua Central Otago Riesling; Whitehaven Sauvignon Blanc; Whitehaven Pinot Noir*

20. MOROCCO

Kefta Pocket (Ground Seasoned Beef in Pita Bread); Harissa Chicken Roll; Baklava; *Casa Beer; Ksar White; Sangria; Royale Mimosa*

21. PORTUGAL

Linguiça Sausage with Onions, Peppers, and Olives; Calamari Salad with Fennel, Smoked Paprika and Olive Oil; Pastel de Nata; *JM Da Fonseca Periquita Moscato; JM Da Fonseca Periquita; Fonseca Bin 27 Character Port*

22. BELGIUM

Steamed Mussels with Roasted Garlic Cream and a Baguette; Belgian Waffle with Berry Compote and Whipped Cream; Guylian Belgian Chocolate Seashell Truffles; *Stella Artois; Hoegaarden; Leffe; Godiva Chocolate Liqueur Iced Coffee*

23. FRANCE

Escargots Persillade en Brioche (Snails in Garlic and Parsley Brioche); Coq au Vin sur Gratin de Macaroni (Red Wine Braised Chicken, Mushrooms, Pearl Onions and Macaroni Gratin); Crème Brûlée au Chocolat au Lait (Chocolate Milk Crème Brûlée topped with Caramelized Sugar); *Chardonnay, Bouchard Aîné & Fils; Merlot, Château de Beaugard-Ducourt, Bordeaux; Sparkling Pomegranate Kir; Parisian Cosmo Slush (Ciroc Vodka, Grand Marnier, and Cranberry Juice)*

24. IRELAND

Lobster & Scallop Fisherman's Pie; Kerrygold® Cheese Selection (Aged-Irish Cheddar, Dubliner and Ivernia Cheese) with Apple Chutney and Brown Bread; Warm Chocolate Lava Cake with Baileys Ganache; *Guinness Draught; Bunratty Meade Honey Wine*

25. CANADA

Canadian Cheddar Cheese Soup; Chicken Chipotle Sausage with Sweet Corn Polenta; Maple and Moosehead Beer-glazed Salmon with Barley Salad; *Moosehead Beer; Neige Bubble; Neige Première*

26. GREECE

Chicken Souvlaki with Tzatziki; Griddled Greek Cheese with Pistachios and Honey; Greek Salad with Pita Bread; Dannon® Oikos® Greek Nonfat Yogurt Parfait with Strawberries; *Skounas St George; Boutari Moschofilero; Boutari Kretikos White*

27. DESSERTS & CHAMPAGNE

Lemon Chiffon; White Chocolate Macadamia Mousse with Dark Chocolate Pearls; Tres Leches Verrine; Soft Serve Vanilla Ice Cream with Grand Marnier; *Moët & Chandon Ice Impérial; Moët & Chandon Rosé Impérial; Moët & Chandon Nectar Impérial; Moët & Chandon Impérial*

28. HAWAII

Kalua Pork Slider with Sweet and Sour Dole® Pineapple Chutney and Spicy Mayonnaise; Tuna Poke with Seaweed Salad and Lotus Root Chips; *Kona Longboard Island Lager; Kona Pipeline Porter; Seven Tiki Mai Tai*

29. CRAFT BEERS

Full Sail IPA; Sierra Nevada; Abita - Purple Haze; Red Hook Pilsner; Blue Moon; Leinenkugel's Berry Weiss; Key West Sunset Ale; Widmer Hefeweizen



GIFT CARD LOCATIONS

Main Entrance Ticket Booths
Festival Welcome Center
Festival Gift Shop by Canada boat dock
World Showcase Merchandise Shop
Craft Beers
Port of Entry
Disney Traders
World Traveler at International Gateway
Bridge Kiosks

A. FESTIVAL CENTER

- Wine/Beverage Seminars
- Culinary Demonstrations
- Festival Merchandise
- Intermissions Café
- Special Festival Experiences
- Wine Shop

B. EAT TO THE BEAT CONCERT SERIES

C. WORLD SHOWPLACE

- Party for the Senses
- "3D" Disney's Dessert Discovery

D. FESTIVAL MERCHANDISE

Beer Sold Here



EPCOT

INTERNATIONAL FOOD & WINE FESTIVAL

Presented by the maker of *VanityFair* Premium Napkins & Plates

TO A WORLD
PASSPORT
OF FLAVORS

Weekly Guide

OCTOBER 17 - OCTOBER 23

Festival Welcome Center

Open Daily 9:00 a.m. – 9:00 p.m.

The Festival Welcome Center is the center of all Festival activities, including seminars, book signings, wine shop, festival merchandise and more!

All events are held in the Festival Welcome Center unless otherwise noted in purple and highlighted in blue.

Call 407-WDW-FEST (407-939-3378)

or visit the Festival Welcome Center for your reservation and more information.

CULINARY DEMONSTRATIONS – \$11 & \$13 per person, tax included. Learn from celebrated chefs and beverage professionals at these 45-minute culinary sessions; pick up a few tips, and, best of all, taste the demonstrated dish and beverage!
Daily: 1:00 p.m., 3:00 p.m., 5:00 p.m.

WINE/BEVERAGE SEMINARS - \$10 & \$12 per person, tax included. Meet a featured winery principal or beverage expert, learn a handful of tips and sample the selected wines/beverages.
Daily: 12:00 p.m., 2:00 p.m., 4:00 p.m.

NEW! MIXOLOGY SEMINARS - \$12 per person, tax included. It's Happy Hour time. Watch a skilled Mixologist demonstrate the art of preparing new and classic cocktails and sample the prepared concoctions. Cheers!
Daily: 6:00 p.m.

AUTHORS WITHOUT BORDERS
- Hosted by Ocean Spray® Craisins® Brand Dried Cranberries
Listen to renowned authors from the food and beverage industry. Select Fridays – Sundays at 12:15 p.m. and 4:00 p.m.

AUTHENTIC TASTE SEMINARS - Hosted by Driscoll's® Only The Finest Berries™
Learn about the origins, properties, and history of pure ingredients. Select Fridays – Sundays at 2:00 p.m. and 6:00 p.m.

NEW! HOME ENTERTAINING SEMINAR - Hosted by HGTV
Learn from the HGTV celebrity designers in this 30 minute seminar on a variety of tips on holiday table setting, herb and vegetable gardening, kitchen designs and more.
Fridays – Saturdays: 9:30 a.m. and 2:00 p.m. and Sundays: 9:30 a.m.

INTERMISSIONS CAFÉ - Hosted by Kobrand™
A special way to start your day or “wine” down in the evening featuring wine, cheese and light snacks!

“3D” DISNEY’S DESSERT DISCOVERY
Hosted by DeKuyper® Cordials & Liqueurs
Your evening becomes truly delicious with a variety of desserts and samplings of cordials. Afterwards enjoy V.I.P. viewing of IllumiNations: Reflections of Earth.
World ShowPlace Pavilion
Fridays Oct. 7, 14, 21 from 7:00 p.m. – 8:30 p.m. and Fridays Oct. 28 & Nov. 4, 11 from 8:00 p.m. - 9:30 p.m.
Price: \$55 per person, plus tax, gratuity included

PARTY FOR THE SENSES
Hosted by Vanity Fair the maker of Premium Napkins & Plates
Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, World ShowPlace becomes the setting for a sensational evening where you can wander among tempting stations and featuring awe-inspiring acts by Cirque du Soleil®!
World ShowPlace Pavilion
Saturdays Oct. 8, 15, 22, & Nov. 5 and 12 from 7:30 p.m. – 10:00 p.m.
\$145 per person, plus tax, gratuity included

*All events require Epcot® Admission.
Please note that some Programs and Experiences require additional admission fee.
All appearances, presentations and events are subject to change without notice.*

All events are held in the Festival Welcome Center unless otherwise noted in purple and highlighted in blue.

MONDAY, OCTOBER 17, 2011	
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Hazlitt 1852 Vineyards (New York) Stephen Cruty and Brad Phillips
1:00-1:45pm	CULINARY DEMONSTRATION (\$11.00) - Jose L. Camey, Paradiso 37, Downtown Disney
2:00-2:45pm	BEVERAGE SEMINAR (\$10.00) - Casa Vinicola Zonin (Italy) Jim Bodkin
3:00-3:45pm	CULINARY DEMONSTRATION (\$11.00) - Mike Young, Tony's Town Square, Magic Kingdom® Park
3:30-5:00pm	FOOD & WINE PAIRING (\$55.00) - Tokyo Dining, Japan Pavilion, Epcot®
4:00-4:45pm	BEVERAGE SEMINAR (\$10.00) - Gérard Bertrand Wines (France) Brian Liska
5:00-5:45pm	CULINARY DEMONSTRATION (\$11.00) - Hosted by Driscoll's® Only The Finest Berries Lee Lucier, Robert Irvine's eat! Hilton Head Island, SC
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES - (American Gardens Theatre) featuring Sugar Ray
6:00-6:45pm	MIXOLOGY (\$12.00) - Rémy Martin (France) - Steele Cooper, Louis XIII - Brand Ambassador

TUESDAY, OCTOBER 18, 2011	
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Gérard Bertrand Wines (France) Brian Liska
1:00-1:45pm	CULINARY DEMONSTRATION (\$11.00) - Bil Mitchell, Publix Apron's Cooking School
2:00-2:45pm	BEVERAGE SEMINAR (\$10.00) - Florida Orange Groves Winery (Florida) Vincent Shook
2:00-4:00pm	ITALY FOOD & BEER PAIRING (\$50.00) - Via Napoli Ristorante e Pizzeria, Italy Pavilion, Epcot®
3:00-3:45pm	CULINARY DEMONSTRATION (\$11.00) - Shigemasa Obitsu, Japan Pavilion, Epcot®
3:30-5:00pm	FOOD & WINE PAIRING (\$55.00) - Restaurant Marrakesh, Morocco Pavilion, Epcot®
4:00-4:45pm	BEVERAGE SEMINAR (\$10.00) - Croney Estates (New Zealand) - Greg Crone
5:00-5:30pm	BOTTLE SIGNING - Greg Crone (Croney Estates)
5:00-5:45pm	CULINARY DEMONSTRATION (\$11.00) - Hosted by Ocean Spray® Craisins® Brand Dried Cranberries Bill Clark, Disney's Grand Floridian Resort & Spa
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES - (America Gardens Theatre) featuring Sugar Ray
6:00-6:45pm	MIXOLOGY (\$12.00) - Leblon Cachaca (Brazil) - Jacob Briars, Global Brand Ambassador

WEDNESDAY, OCTOBER 19, 2011	
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Diageo Chateau & Estate Wines “California Chardonnays” (California) Amy Meditz
1:00-1:45pm	CULINARY DEMONSTRATION (\$13.00) - Rock Harper, Chef Rock Inc., Woodbridge, VA
2:00-2:30pm	BOOK SIGNING: Rock Harper: “44 Things Parents Should Know About Healthy Cooking”
2:00-4:00pm	ITALY FOOD & WINE PAIRING (\$65.00) - Tutto Italia Ristorante, Italy Pavilion, Epcot®
2:00-2:45pm	BEVERAGE SEMINAR (\$10.00) - Croney Estates (New Zealand) Greg Crone
3:00-3:30pm	BOTTLE SIGNING - Greg Crone (Croney Estates)
3:00-3:45pm	CULINARY DEMONSTRATION (\$13.00) - Kevin Dundon, Raglan Road™ Irish Pub and Restaurant, Downtown Disney
4:00-4:30pm	BOOK SIGNING: Kevin Dundon: “Great Family Food”
4:00-4:45pm	BEVERAGE SEMINAR (\$10.00) - Penfolds (Australia) Brian Koziol MS
5:00-5:45pm	CULINARY DEMONSTRATION (\$11.00) - Chris Albano, Wolfgang Puck Café, Downtown Disney
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES - (America Gardens Theatre) featuring Sugar Ray
6:00-6:45pm	MIXOLOGY (\$12.00) - Leblon Cachaça (Brazil) Jacob Briars, Global Brand Ambassador

THURSDAY, OCTOBER 20, 2011	
12:00-12:45pm	BEVERAGE SEMINAR (\$12.00) - Batasiolo (Italy)
1:00-1:45pm	CULINARY DEMONSTRATION (\$13.00) - Tony Mantuano, Portobello, Downtown Disney
2:00-2:30pm	BOOK SIGNING: Tony Mantuano: “Wine Bar Food”
2:00-2:45pm	BEVERAGE SEMINAR (\$10.00) - Casa Torelli Imports (Italy) Andrea Torelli Lesky
2:00-4:00pm	ITALY DESSERT & WINE PAIRING (\$50.00) - Tutto Italia Ristorante, Italy Pavilion, Epcot®
3:00-3:45pm	CULINARY DEMONSTRATION (\$13.00) - Kevin Dundon, Raglan Road™ Irish Pub and Restaurant, Downtown Disney
4:00-4:30pm	BOOK SIGNING: Kevin Dundon: “Great Family Food”
4:00-4:45pm	BEVERAGE SEMINAR (\$12.00) - Batasiolo (Italy)
5:00-5:45pm	CULINARY DEMONSTRATION (\$13.00) - Casey Thompson, Terrazas Winery, Argentina
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES (America Gardens Theatre) featuring The Orchestra starring former members of ELO
6:00-6:45pm	MIXOLOGY (\$12.00) - Bacardi Rum (Caribbean) Brian Loukmas, Bacardi USA Mixologist

FRIDAY, OCTOBER 21, 2011	
9:30-10:00am	HGTV SEMINAR - “Parties in a Pinch: A Memorable Gathering Without the Stress” Taniya Nayak
10:00am-12:00pm	KITCHEN MEMORIES (\$150.00) - Robert Irvine, Robert Irvine's eat! Hilton Head Island, SC
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Terrazas Winery (Argentina) Casey Thompson
12:00-3:30pm	FRENCH REGIONAL LUNCH (\$99.00) - “BURGUNDY” Bistro de Paris, France Pavilion, Epcot®
12:15-12:45pm	AUTHENTIC TASTES - Gary Coffey - Chocolate - Lake Champlain Chocolate
12:30-1:30pm	BOOK SIGNING: Robert Irvine: “Impossible to Easy”
1:00-1:45pm	CULINARY DEMONSTRATION (\$13.00) - Dan Smith and Steve McDonagh, Hearty/The Hearty Boys, Chicago, IL
2:00-2:30pm	BOOK SIGNING: Dan Smith and Steve McDonough: “Talk With Your Mouth Full”
2:00-2:30pm	AUTHENTIC TASTES - Alex Espalin - Popin Fruit
2:00-2:30pm	HGTV SEMINAR - “Parties in a Pinch: A Memorable Gathering Without the Stress” Taniya Nayak
3:00-3:45pm	CULINARY DEMONSTRATION (\$13.00) - Casey Thompson, Terrazas Winery, Argentina
4:00-4:30pm	AUTHENTIC TASTES - Gary Coffey - Chocolate - Lake Champlain Chocolate
4:00-4:45pm	BEVERAGE SEMINAR (\$10.00) - Mercer Estates (Columbia Valley, WA) Chris Jones
5:00-5:45pm	CULINARY DEMONSTRATION (\$11.00) - Jerome Brown, Hot Grits LLC, Rocky Mount, NC
6:00-6:45pm	BOOK SIGNING: Jerome Brown: Cooking with Rome
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES (America Gardens Theatre) featuring The Orchestra starring former members of ELO
6:00-6:30pm	AUTHENTIC TASTES - Alex Espalin - Miracle Fruit
6:00-6:45pm	MIXOLOGY (\$12.00) - Bacardi Rum (Caribbean) Brian Loukmas, Bacardi USA Mixologist
6:30 - 9:30pm	CULINARY ADVENTURES IN SIGNATURE DINING (\$195.00) - Chef Jens Dahlmann and The Chefs of Epcot®
7:00-8:30pm	“3D” DISNEY’S DESSERT DISCOVERY Hosted by DeKuyper® Cordials & Liqueurs (\$55.00) - World ShowPlace Pavilion

SATURDAY, OCTOBER 22, 2011	
9:30-10:00am	HGTV SEMINAR - “Parties in a Pinch: A Memorable Gathering Without the Stress” Taniya Nayak
10:30-11:45am	CHEESE SEMINAR (\$75.00) - Max McCalman - Spain
12:00-12:30pm	BOOK SIGNING: Max McCalman - “Mastering Cheese” “Cheese: A Connoisseur's Guide” and “The Cheese Plate”
12:00-1:00pm	TEQUILA TASTING (\$45.00) - La Cava del Tequila, Mexico Pavilion, Epcot®
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Terrazas Winery (Argentina) Casey Thompson
12:15-12:45pm	AUTHENTIC TASTES - Gary Coffey – Chocolate - Lake Champlain Chocolate
1:00-1:45pm	CULINARY DEMONSTRATION (\$13.00) - Jamie Deen, The Lady and Sons, Savannah, GA
1:00-2:30pm	TEQUILA LUNCH (\$65.00) - La Hacienda de San Angel, Mexico Pavilion, Epcot®
2:00-2:30pm	AUTHENTIC TASTES - Alex Espalin - Popin Fruit
2:00-2:30pm	HGTV SEMINAR - “Parties in a Pinch: A Memorable Gathering Without the Stress” Taniya Nayak
2:00-2:45pm	BOOK SIGNING: Jamie Deen: “The Deen Brothers: Get Fired Up”
2:00-4:00pm	ITALY FOOD & WINE PAIRING (\$65.00) - Tutto Italia Ristorante, Italy Pavilion, Epcot®
2:30-4:00pm	TASTE, SHAKE, AND INDULGE LIKE THE FRENCH (\$55.00) - Bistro de Paris, France Pavilion, Epcot®
3:00-3:45pm	CULINARY DEMONSTRATION (\$13.00) - Jamie Deen, The Lady and Sons, Savannah, GA
4:00-4:30pm	AUTHENTIC TASTES - Gary Coffey - Chocolate - Lake Champlain Chocolate
4:00-4:45pm	BEVERAGE SEMINAR (\$12.00) - Batasiolo (Italy)
5:00-5:45pm	CULINARY DEMONSTRATION (\$13.00) - Gale Gand, Tru, Chicago, IL
6:00-6:30pm	BOOK SIGNING: Gale Gand: “Gale Gand’s Brunch”
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES - (America Gardens Theatre) featuring Howard Jones
6:00-6:30pm	AUTHENTIC TASTES - Alex Espalin - Miracle Fruit
6:00-6:45pm	MIXOLOGY (\$12.00) - Bacardi Rum (Caribbean) - Brian Loukmas, Bacardi USA Mixologist
7:30-10:00pm	PARTY FOR THE SENSES Hosted by Vanity Fair the maker of Premium Napkins & Plates (\$145.00) - World ShowPlace Pavilion

SUNDAY, OCTOBER 23, 2011	
9:30-10:00am	HGTV SEMINAR - “Parties in a Pinch: A Memorable Gathering Without the Stress” Taniya Nayak
10:00am-12:00pm	SWEET SUNDAYS (\$90.00) - Gale Gand, TRU - Chicago, IL
12:00-1:00pm	TEQUILA TASTING (\$45.00) - La Cava del Tequila, Mexico Pavilion, Epcot®
12:00-12:45pm	BEVERAGE SEMINAR (\$10.00) - Marques de Caceres Winery (Spain) Luis Burgeño
12:00-3:30pm	FRENCH REGIONAL LUNCH (\$99.00) - “BURGUNDY” Bistro de Paris, France Pavilion, Epcot®
12:00-3:00pm	ITALIAN WHITE TRUFFLE LUNCH (\$175.00) - Tutto Italia Ristorante, Italy Pavilion, Epcot®
12:15-12:45pm	AUTHENTIC TASTES - Gary Coffey – Chocolate - Lake Champlain Chocolate
1:00-1:45pm	CULINARY DEMONSTRATION (\$13.00) - Robert Irvine, Robert Irvine's eat! Hilton Head Island, SC
1:00-2:30pm	TEQUILA LUNCH (\$65.00) - La Hacienda de San Angel, Mexico Pavilion, Epcot®
1:00-3:00pm	WINE SCHOOL (\$135.00) - Andrea Robinson MS - Burgundy and Beyond
2:00-2:30pm	AUTHENTIC TASTES - Alex Espalin - Miracle Fruit
2:00-2:45pm	BEVERAGE SEMINAR (\$10.00) - Casa Torelli Imports (Italy) Andrea Torelli Lesky
2:15-4:15pm	BOOK SIGNING: Robert Irvine: Impossible to Easy
3:00-3:45pm	CULINARY DEMONSTRATION (\$13.00) - Elizabeth Falkner, Citizen Cake, San Francisco, CA
3:30-4:00pm	BOOK SIGNING: Andrea Robinson “Andrea Robinson's 2012 Wine Buying Guide”
4:00-4:30pm	BOOK SIGNING: Elizabeth Falkner “Demolition Desserts”
4:00-4:30pm	AUTHENTIC TASTES - Gary Coffey - Chocolate - Lake Champlain Chocolate
4:00-4:45pm	BEVERAGE SEMINAR (\$10.00) - La Crema (Russian River Valley, CA) Rick Bonitati
5:00-5:45pm	CULINARY DEMONSTRATION (\$11.00) - Christopher Prosperi, Metro Bis, Simsbury, CT
5:15, 6:30, 7:45pm	EAT TO THE BEAT CONCERT SERIES - (America Gardens Theatre) featuring Howard Jones
6:00-6:30pm	AUTHENTIC TASTES - Alex Espalin - Miracle Fruit
6:00-6:45pm	MIXOLOGY (\$12.00) - Bacardi Rum (Caribbean) Brian Loukmas, Bacardi USA Mixologist

For more details and information please visit: disneyworld.com/foodandwine