



THE AMERICAN ADVENTURE

ITALY

JAPAN

MOROCCO

FRANCE

GERMANY

OUTPOST

INTERNATIONAL GATEWAY

CHINA

NORWAY

UNITED KINGDOM

MEXICO

CANADA

LUMINOUS THE SYMPHONY OF US  
Dazzling fireworks unite us as citizens of the Earth.  
11:00pm

WORLD SHOWCASE

WORLD CELEBRATION

WORLD DISCOVERY

COMMUNICORE HALL & PLAZA

WORLD NATURE

EPCOT

Welcomes

Gartner  
IT SYMPOSIUM | Xpo.

OCTOBER 22, 2024

MAIN ENTRANCE & EXIT

## ENTERTAINMENT



### NIGHTTIME SPECTACULAR Luminous The Symphony of Us 11:00pm

Dazzling fireworks unite us as citizens of the Earth.

## WORLD CELEBRATION

### ★ ATTRACTION

- Spaceship Earth®** Explore the history of innovations from the Stone Age to the Digital Age.

### 🍴 DINING

- Connections Café
- Connections Eatery

### 🛍️ SHOPPING

- Creations Shop

## WORLD DISCOVERY

### ★ ATTRACTIONS

- Guardians of the Galaxy: Cosmic Rewind** 42"/107 cm. Team up with the Guardians of the Galaxy on an intergalactic race through space and time.
- Mission: SPACE®** Experience NASA-style training with a simulated space launch. *Expectant mothers should not ride.*
  - Green Mission** 40"/102 cm. for a less intense experience
  - Orange Mission** 44"/112 cm. for an intense journey

### 🍴 DINING

- Refreshment Station  
Hosted by Coca-Cola®

### 🛍️ SHOPPING

- Mission: SPACE Cargo Bay
- Treasures of Xandar

## WORLD NATURE

### ★ ATTRACTIONS

- Journey of Water, Inspired by Moana** Stroll along an interactive outdoor trail and explore the wonders of water.
- Soarin'®** 40"/102 cm. Soar high in the sky during a hang-gliding flight.
- The Seas with Nemo & Friends® Attraction** Relive some of your favorite scenes from Disney•Pixar's "Finding Nemo."

### 🛍️ SHOPPING

- SeaBase Gift Shop

## WORLD SHOWCASE

### ★ ATTRACTIONS

- Gran Fiesta Tour Starring The Three Caballeros** Discover the sights of Mexico and the antics of three feathered amigos on this boat ride.
- Frozen Ever After** Sail through the fantastical world of "Frozen."
- Remy's Ratatouille Adventure** Join Remy on a 3D ride through the culinary world of Ratatouille.

### 🍴 DINING

- Refreshment Port
- Canada Popcorn Cart
- Kringla Bakeri Og Kafe
- Refreshment Outpost  
Hosted by Coca-Cola®
- Sommerfest
- Germany Beer Cart
- Germany Pretzel Cart
- Regal Eagle Smokehouse: Craft Drafts & Barbecue  
Hosted by Coca-Cola®
- Fife & Drum Tavern
- Block & Hans

- Oasis Sweets & Sips
- Yorkshire County Fish Shop
- Rose & Crown Pub
- United Kingdom Beer Cart

### 🛍️ SHOPPING

- Port of Entry  
Featuring Pandora Jewelry
- Disney Traders
- Plaza de los Amigos

## EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL GLOBAL MARKETPLACES

- Festival Favorites
- Macatizers
- Earth Eats
- Coastal Eats
- The Fry Basket
- Flavors from Fire
- Brew-Wing Lab at the Odyssey
- Australia
- The Noodle Exchange
- India
- The Alps
- Germany
- Spain
- Flavors of America
- Greece
- Tangierine Café:  
Flavors of the Medina
- Belgium
- Brazil
- Canada
- Swirled Showcase
- Shimmering Sips  
Hosted by CORKCICLE®
- Forest & Field
- Hawai'i
- Milled & Mulled
- Bramblewood Bites

## LEGEND

- Restrooms
- Accessible Restrooms
- Companion Restrooms – Adult Changing Table available at CommuniCore Hall
- First Aid Presented by AdventHealth  
Emergency services available by calling 911.

- Automated External Defibrillators
- Service Animal Relief Areas
- Smoking Areas
- ATMs Presented by Chase
- Stroller Rentals
- Wheelchair Rentals
- Locker Rentals
- Physical Considerations

- The seating and restraints on this attraction may prohibit Guests of certain body shapes or sizes from riding.
- Minimum Height Requirement
- May remain in wheelchair/ECV
- Must transfer from wheelchair/ECV
- Must transfer to standard wheelchair
- Must transfer to standard wheelchair, and then to ride vehicle
- Assistive Listening
- Handheld Captioning
- Video Captioning
- Audio Description

## SPECIAL CONSIDERATIONS FOR ATTRACTIONS

**Safety:** Please abide by all safety warnings and notices.

- Supervise children at all times. Children under age 7 years must be accompanied by a person age 14 years or older.
- For your safety while on attractions, remain seated with hands, arms, feet and legs inside the vehicle. Supervise children.

All loose articles, such as mobile phones, hats/sunglasses and water bottles, should be securely stowed while riding or left with a non-riding member of your party. Items lost while riding attractions may not be immediately retrievable. For your safety, do not attempt to retrieve lost articles in any area. Please see a Cast Member for assistance.

**Physical considerations on designated attractions:**

**▲ Warning!** For safety, you should be in good health and free from high blood pressure, heart, back or neck problems, motion sickness, or other conditions that could be aggravated by this adventure. Expectant mothers should not ride.

EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL  
QUICK SERVICE RESTAURANT MENUS

**3 CONNECTIONS EATERY**

French Bistro Burger  
American Classic Burger  
Hand-breaded Chicken Sandwich  
Margherita Pizza  
Pepperoni Pizza  
Cheese Pizza  
General Tso Chicken Salad  
Niçoise-style Salad with Seared Tuna  
Niçoise-style Salad: Crispy Mixed Greens, Romaine, Wedged Potatoes, Tomatoes, Green Beans, Olives, White Beans, Dijon Vinaigrette (**plant-based**)  
Black Bean Burger

**Sides:**

Coleslaw  
French Fries  
A Cuties® Mandarin

**Dessert:**

Chocolate-Matcha Baumkuchen  
Liege Waffle

**Shakes:**

Apple Pie Gelato Shake  
Madagascar Vanilla Milk Shake  
Mango-Coconut Milk Shake (**plant-based**)

**Beer & Wine:**

Cigar City Jai Alai IPA - Tampa, FL  
Angry Orchard Crisp Apple Hard Cider - Cincinnati, OH  
Yuengling Traditional Lager – Pottsville, PA  
Bud Light Lager – St. Louis, MO  
Acrobat Pinot Noir, Oregon  
Broadside Cabernet Sauvignon, California  
Hess Shirltail Creek Chardonnay, California  
Rainstorm Pinot Noir Rosé, Oregon

**19 KRINGLA BAKERI OG KAFE**

Norwegian Treats  
School Bread  
Norwegian Kringla (**plant-based**)  
Rice Cream  
Lefse  
Triple Chocolate Chip Cookie  
Verden's Beste Kake  
Eplekake  
Mickey Cinnamon Roll

**Beverages:**

Assorted Fountain Beverages  
Freshly Brewed Joffrey's Coffee™

**Beverages with Alcohol:**

Nordic Draft Beer

**20 REFRESHMENT OUTPOST  
HOSTED BY COCA-COLA®**

Impossible™ Spicy Sausage with Piri Piri Peppers and Onions, and Piri Piri Aioli (**plant-based**)

Curried Chicken and South African Boerewors Sausage Stew with Chickpeas and Potatoes served in a Bread Bowl

Chocolate Amarula Mousse with White Chocolate

**Beverages:**

Soft Drinks - Coke, Diet Coke, Sprite, Root Beer, Fanta Orange, Blue PowerAde  
DASANI® Bottled Water

**Beverages with Alcohol:**

Bud Light Lager Draft  
Gulf Stream Brewing Company Cloud 9 Watermelon Hibiscus Lager, Ft. Lauderdale, FL  
Keel Farms Blackberry Apricot Jam Hard Cider, Plant City, FL  
Habesha Cold Gold Pilsner, Debre Birhan, Ethiopia

**24 REGAL EAGLE SMOKEHOUSE:  
CRAFT DRAFTS & BARBECUE  
HOSTED BY COCA-COLA®**

Memphis Dry-rub Pork Ribs  
BBQ Burger  
Kansas City-smoked Half Chicken  
Sliced Texas Beef Brisket Sandwich  
Cheeseburger  
North Carolina Chopped Smoked Pork Butt Platter  
House Salad with Smoked Chicken  
House Salad with Pulled BBQ Pork  
House Salad with Beef Brisket  
BBQ Jackfruit Sandwich (**plant-based**)

**Sides:**

Baked Beans with Burnt Ends  
Beer-battered Onion Rings  
Creamy Coleslaw  
Seasoned French Fries  
Macaroni & Cheese

**Desserts:**

Banana Pudding  
Fresh Watermelon Slices  
S'mores Brownie

**Beverages:**

Angry Orchard Crisp Apple Hard Cider – Cincinnati, OH  
Bell's Seasonal Wheat Ale - Comstock, MI  
Cigar City Jai Alai IPA - Tampa, FL  
Samuel Adams Boston Lager - Boston, MA

**28 YORKSHIRE COUNTY FISH SHOP**

Beer-battered Fish and Chips  
Cuties® Mandarin 3-pack (**plant-based**)  
Chips

**Beverages:**

Assorted Coca-Cola® Offerings  
DASANI® Bottled Water  
Freshly Brewed Joffrey's Coffee™  
Regular  
Twinings® English Breakfast Tea

**Beverages with Alcohol:**

Bombardier Amber - United Kingdom  
Harp Lager - Ireland

**Special Dietary Requests**

Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests, ask to speak with a Special Diets Trained Cast Member upon arrival at the location.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our plant-based menu items are made without animal meat, dairy, eggs and honey.

**Menu Offerings Subject to Change**

Menu items are subject to change without notice.

**Alcoholic Beverages**

Alcohol will only be served to Guests ages 21 and older with a valid form of identification.

# EPCOT Welcomes Gartner IT SYMPOSIUM | Xpo.

## EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL GLOBAL MARKETPLACE MENUS

### 34 FESTIVAL FAVORITES

Kielbasa and Potato Pierogies with Caramelized Onions and Sour Cream  
BBQ Pork Rinds with Pimento Cheese Key Lime Tart

#### Beverage:

DASANI® Bottled Water

#### Beverages with Alcohol:

Schöfferhofer Grapefruit Hefeweizen, Mainz, Germany  
Parish Brewing Co. SIPS Cab Franc Strawberry, Broussard, LA  
3 Daughters Brewing Beach Blonde Ale, St. Petersburg, FL  
Goldschmidt Imperial Guard Cabernet Sauvignon, Sonoma, CA  
Martin Ray Chardonnay, Sonoma Coast, CA

### 35 MACATIZERS

Traditional Macaroni and Cheese with Herbed Panko

Cheesesteak Macaroni and Cheese with Shaved Beef, Peppers, Onions, and Breadcrumbs

Truffle Macaroni and Cheese

Impossible™ Chili Cheese Macaroni and Cheese with Sour Cream and Cheddar (plant-based)

#### Beverage:

DASANI® Bottled Water

#### Beverages with Alcohol:

Crooked Can Brewing Company Vinifera Velvet Lager, Winter Garden, FL  
Southern Tier Brewing Co Raspberry Shine Summer Wheat Ale, Lakewood, NY  
Lexington Brewing and Distilling Company Kentucky Pumpkin Bourbon Barrel Ale, Lexington, KY  
Terrazas de los Andes Reserva Chardonnay, Mendoza, Argentina  
Klinker Brick Bricks & Roses Rosé, Lodi CA  
Beringer Bros Bourbon Barrel Aged Cabernet Sauvignon, St. Helena, CA  
Knights Bridge Sauvignon Blanc, Sonoma, CA  
St. Supéry Domaine de l'Île Rosé, Porquerolles, France  
Caymus 50th Anniversary Cabernet Sauvignon, Napa, CA

### 36 EARTH EATS

Red Wine-braised Beef Short Rib with Goat Cheese Polenta, Puttanesca Sauce, Shaved Pecorino and Petit Herbs

Lemon Poppy Seed Cake with Lemon Icing

#### Beverage:

DASANI® Bottled Water

#### Beverage with Alcohol:

Harken Wines Barrel Fermented Chardonnay, Parlier, CA

### 37 COASTAL EATS

Roasted Warm Water Lobster Tail with Garlic Butter

Jumbo Shrimp Cocktail with Cocktail Sauce

#### Beverage:

DASANI® Bottled Water

#### Beverages with Alcohol:

Wildly Brut Cuvée, Angaston, South Australia

### 38 THE FRY BASKET

Adobo Yuca Fries with Garlic-Cilantro Aioli (plant-based)

Fry Flight: Truffle-Parmesan Fries, Barbeque Bacon Fries with Smoked Aioli, Sweet Potato

Casserole Fries with Candied Pecans, Toasted Marshmallow Cream, and Bourbon Maple Syrup

#### Beverage:

DASANI® Bottled Water

#### Beverage with Alcohol:

Collective Arts Brewing Mango-Rita Sour with Chili, Ontario, Canada

### 39 FLAVORS FROM FIRE

Steakhouse Blended Burger: Beef and Wild Mushroom Slider with Truffle Brie Cheese Fondue, Arugula, and Truffle Potato Chips on a Sesame Seed Bun

Impossible™ Montreal Style Burger Slider with Cheddar and Tomato Jam on a Sesame Seed Bun (plant-based)

Smoked Corned Beef with House-made Potato Chips, Cheese Curds, Pickled Onions, and Beer-Cheese Fondue

#### Beverage:

DASANI® Bottled Water

#### Beverages with Alcohol:

Deschutes Brewery Black Butte Porter, Bend, OR

Four Virtues Bourbon Barrel Zinfandel, Lodi, CA

### 40 BREW-WING LAB AT THE ODYSSEY

Traditional Buffalo Wings with Celery and Ranch

Peanut Butter and Jelly Sticky Wings  
Garlic-Parmesan Wings

Impossible™ Buffalo Chicken Tenders with Blue Cheese, Celery and Ranch (plant-based)

Unnecessarily Spicy Yet Extremely Tasty Carolina Reaper Pepper Curry Wings with Creamy Cucumber Raita

Fried Pickle Spears with Dill Ranch

#### Beverages:

DASANI® Bottled Water

### Beverages with Alcohol:

Coppertail Brewing Smoked Lager, Tampa, FL

Keel Farms Elderberry Serrano Hard Cider, Plant City, FL

3 Daughters Brewing Pickle Hard Seltzer, St. Petersburg, FL

3 Daughters Brewing Palm Paradise Hefeweizen, St. Petersburg, FL

The Bruery Desert Flora with Hibiscus & Prickly Pear, Placentia, CA

Cigar City Peach White Oak Jai Alai, Tampa, FL

### 41 AUSTRALIA

Grilled Bushberry Spiced Shrimp Skewer with Sweet and Sour Vegetables and Coconut Chili Sauce

Roasted Lamb Chop with Mint Pesto and Crushed Salt and Vinegar Potato Chips

Lamington: Yellow Cake with Raspberry Filling with Chocolate and Coconut

#### Beverage:

DASANI® Bottled Water

#### Beverages with Alcohol:

Yalumba 'The Y Series' Viognier, Angaston

Bulletin Place Sauvignon Blanc, Riverina

Fowles Wine Farm to Table Shiraz, Upton Hills

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EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL  
GLOBAL MARKETPLACE MENUS

**42 THE NOODLE EXCHANGE**

Ramen with Shaved Beef, Shiitake Mushrooms, Pickled Carrots and Daikon Radish, Shaved Spicy Peppers, and a Soy Egg in Citrus-Sesame Broth

Thai Shrimp with Rice Noodles, Shiitake Mushrooms, and Basil in Coconut-Curry Broth

Ramen with Tofu, Shiitake Mushrooms, Pickled Carrots and Daikon Radish, Shaved Spicy Peppers, and Baby Bok Choy in Citrus-Sesame Broth **(plant-based)**

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Parish Brewing Co. Strawberry Mochi, Broussard, LA

Pacific Rim Solstice Vineyard Old Vine Riesling, Yakima Valley, WA

**43 INDIA**

Potato and Pea Samosa with Coriander-Lime Cream **(plant-based)**

Chicken Tikka Masala with Fennel-spiced Yogurt and Naan Bread

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

United Brewing Taj Mahal Premium Lager, Bengaluru

Sula Brut Tropicale Sparkling Wine, Nashik

**44 THE ALPS**

Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons, and Baguette

Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons, and Baguette

Dark Chocolate Fondue with Berries, Pound Cake, and Meringues

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Stiegl Brewery Key Lime Hard Radler, Salzburg, Austria

**45 GERMANY**

Schinkennudeln: Pasta Gratin with Ham, Onions, and Cheese

Bratwurst on a Pretzel Roll with Mustard Apple Strudel with Vanilla Sauce

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Selbach-Oster Riesling QbA, Mosel  
Schöfferhofer Lemon Zest Hefeweizen, Mainz

Weihenstephaner Festbier, Freising  
Von Trapp Brewing Dunkel Lager, Stowe, VT

**46 SPAIN**

Spanish Charcuterie: Jamón, Manchego, and Pan Con Tomato

Paella Negra: Squid Ink Rice with Shrimp, Bay Scallops, and Octopus served with Garlic Aioli

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Quinta del '67 Almansa Garnacha Tintorera, Alicante

**47 FLAVORS OF AMERICA**

New York-style: All Beef Hot Dog with Sauerkraut, Onion-Tomato Sauce, and Spicy Mustard in a Brioche Bun

Chicago-style: All Beef Hot Dog with Tomato, Dill Pickle, Pickled Sport Pepper, Diced Onions, Yellow Mustard, and Chicago Green Relish in a Poppy Seed Bun

Carolina-style: All Beef Hot Dog with Chili, Coleslaw, and Yellow Mustard in a Brioche Bun

Southwest-style: All Beef Hot Dog wrapped in Bacon with Warm Pinto Beans, Tomatoes, Jalapeños, Avocado Crema, and Queso Fresco in a French Roll Freshly-baked Chocolate Pudding Cake with Bourbon Caramel

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Brewery Ommegang Farm Fresh Ale conditioned on Wildflower Honey, Cooperstown, NY

Goose Island Beer Co. Hazy Beer Hug Hazy IPA, Chicago, IL

Wicked Weed Fest Bier, Asheville, NC

**48 GREECE**

Spanakopita

Impossible™ Moussaka **(plant-based)**

Griddled Cheese with Pistachios and Honey

Lamb Gyro with Shaved Lettuce, Tomato-Cucumber Relish, and Tzatziki on Warm Flatbread

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Mylonas Winery Assyrtiko White Wine, Attiki Zoe Rosé, Peloponnese

Kir-Yianni Naoussa Xinomavro Dry Red, Naoussa

**49 TANGIERINE CAFÉ:  
FLAVORS OF THE MEDINA**

Grilled Kebabs (Chermoula Chicken or Moroccan-spiced Lamb) with Carrot-Chickpea Salad and Garlic Aioli

Fried Falafel Pita with Tomato-Cucumber Relish and Tahini Sauce **(plant-based)**

Stone-baked Moroccan Bread with Assorted Dips **(plant-based)** Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

**Beverage:**

DASANI® Bottled Water

**Beverages with Alcohol:**

Keel Farms Blackberry Pear Hard Cider, Plant City, FL

Coppertail Brewing Fallen Fruit Tamarind Mint Hard Cider, Tampa, FL

3 Daughters Brewing Fig Hard Cider, St. Petersburg, FL

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### 50 BELGIUM

Beer-braised Beef served with Smoked Gouda Mashed Potatoes  
Belgian Waffle with Warm Chocolate Ganache  
Belgian Waffle with Berry Compote and Whipped Cream

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Brouwerij Van Steenberge Gulden Draak Tripel Ale, Ertvelde

Brouwerij St Bernardus Dragòn Wit, Watou  
Brouwerij Verhaeghe Vichte Duchesse Red, Sweet & Tart Cherry Ale, Vichte

### 51 BRAZIL

Feijoada: Black Beans with Pork Belly, Brazil Nut Pesto, and BEN'S ORIGINAL™ Long Grain White Rice

Pão de Queijo: Brazilian Cheese Bread

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Xingu Black Beer, Santa Catarina

### 52 CANADA

Cheddar Cheese and Bacon Soup served with a Pretzel Roll

Filet Mignon with Mushrooms, Boursin® Garlic and Fine Herbs Mashed Potatoes, and Boursin® Garlic and Fine Herbs Butter

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Collective Arts Brewing Audio/Visual Lager, Hamilton, ON

Château des Charmes Cabernet Sauvignon, Niagara-on-the-Lake, ON

### 53 SWIRLED SHOWCASE

Liquid Nitrogen Frozen Sweet Potato Mousse with Candied Pecans and Maple Caramel Sauce

Vanilla, Cinnamon Apple, or Salted Caramel Soft-serve in a Cone

#### **Beverage:**

DASANI® Bottled Water

#### **Beverage with Alcohol:**

3 Daughters Toasted Coconut Porter, St. Petersburg, FL

### 54 SHIMMERING SIPS HOSTED BY CORKCICLE®

Guava Cake with Whipped Cream and Coconut (plant-based)

#### **Beverage:**

DASANI® Bottled Water

### 55 FOREST & FIELD

Autumn Chili with Bison, Lamb, and Pork Belly, Root Vegetables, Jalapeño Combread, Smoked Cheddar, Crème Fraîche

Pumpkin Mascarpone Ravioli with Sage-Brown Butter, Pecorino Cheese, and Hazelnut Praline

Burrata with Seasonal Fall Fruit, Spiced Pecans, Apple Purée, and Fig Vinaigrette

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Brewery Ommegang All Hallows Treat Chocolate Peanut Butter Imperial Stout, Cooperstown, NY

Lievland Bushvine Pinotage, Paarl, South Africa

Piper-Sonoma Brut, Sonoma County, CA

### 56 HAWAII'I

Slow-roasted Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and Spicy Mayonnaise

Hawaiian Rice Bowl: SPAM®, Eggs, Eel Sauce, Spicy Mayonnaise and Furikake

Passion Fruit Cheesecake with Toasted Macadamia Nuts

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Maui Brewing Co Orange Mango Guava Hazy IPA, Maui, HI

Florida Orange Groves Winery Sparkling Pineapple Wine, St. Petersburg, FL

### 57 MILLED & MULLED

Freshly-baked Carrot Cake with Walnuts and Cream Cheese Icing

Boursin® Fig & Balsamic Cheesecake with Fig Jam and Pomegranate

Pear and Almond Frangipane Pâte Brisée

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Blake's Hard Cider Co. Cider Mill Donut Hard Cider, Armada, MI

Coppertail Brewing Fallen Fruit Blueberry Pie Hard Cider, Tampa Bay, FL  
Chocolate Shop Chocolate Red Wine, Walla Walla, WA

### 58 BRAMBLEWOOD BITES

Grilled Cider-brined Pork Tenderloin with Fennel Apple Slaw and Apple Cider Gastrique

Grilled Bison with Butternut Squash Purée, Roasted Mushrooms, and Huckleberry Gastrique

Cast Iron-roasted Brussel Sprouts and Root Vegetables, Dried Cranberries, Candied Pecans, and Maple Bourbon Glaze

#### **Beverage:**

DASANI® Bottled Water

#### **Beverages with Alcohol:**

Gogi Pinot Noir, Santa Rita Hills, CA

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