## 2019 Epcot Flower and Garden Festival

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#### **Northern Bloom**

- Seared Scallops with French Green Beans, Butter Potatoes, Brown Butter Vinaigrette and Apple-wood Smoked Bacon (GF)
- Beef Tenderloin Tips, Mushroom Bordelaise Sauce, Whipped Potatoes with Garden Vegetables
- Griddled Maple Pound Cake with Warm Peach Compote and Sweet Corn Gelato

#### Jardin de Fiestas

- Pork Taco: Slow-braised Pork Taco served with Apple Relish, Goat Cheese and Chile de Árbol Sauce
- Chilaquiles: Chilaquiles served with Ranchera Sauce, Chorizo, Mexican Cream and Cotija Cheese
- Capirotada: Bread Pudding served with Rompope

### **Pineapple Promenade**

- Spicy Hot Dog with Pineapple Chutney and Plantain Chips
- Pineapple Soft-Serve (V)

#### Florida Fresh

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- Carne Guisada with Black Bean Cake and Cilantro Lime Sour Cream
- Spicy Blackened Shrimp and Cheddar Cheese Grits with Brown Gravy and Local Sweet Corn Relish
- Key Lime Tart with Toasted Meringue

#### **Primavera Kitchen**

- Frittata di Asparagi: Asparagus Frittata, Mixed Greens and Citrus Dressing (GF) (V)
- Fritto Misto: Crispy Shrimps,
  Zucchini and Spicy Sauces
- Raviolo all' Aragosta, Germogli di Piselli: Maine Lobster Ravioli, Veloute Sauce, Pea Sprouts, Pear Drop Tomatoes and Salmon Roe
- Panna Cotta al Melone: Cantaloupe Panna Cotta (GF) (V)

# The Honey Bee-stro Hosted by National Honey Board™— NEW!

- Roasted Cauliflower with Buckwheat Honey Carrot Puree, Wild Rice Pilaf, Asparagus, Honey Blistered Grapes and Sunflower Brittle (GF) (V)
- Honey Tandoori Chicken Flatbread with White Cheddar Cheese, charred vegetables, Clover Honey Sour Cream and Micro Watercress
- Local Wildflower Honey-Mascarpone Cheesecake with Orange Blossom Honey Ice Cream garnished with Fennel Pollen Meringue Kisses

#### La Isla Fresca

- Jamaican-braised Beef with Pigeon Pea Rice and Micro Cilantro
- Sugar Cane Shrimp Skewer with Steamed Rice and Coconut Lime Sauce
- Caribbean Conch Salad with Mango,
  Papaya and Pickled Red Onions
- Tropical Mousse Cake: Layers of Passion Fruit Cake, Coconut Mousse and a Tropical Fruit Glaze with Fresh Pineapple