

# 2019 Epcot Flower and Garden Festival

## **Bauernmarkt: Farmer's Market**

- Potato Pancakes with House-made Apple Sauce (V)
- Potato Pancake with Caramelized Ham, Onions and Herb Sour Cream
- Toasted Pretzel Bread topped with Black Forest Ham and Melted Gruyère Cheese
- Warm Cheese Strudel with Mixed Berries

## **Fleur de Lys**

- Tarte à la Tomate Provençale: Provençal Tomato Tart with Sautéed Onions, Fresh Thyme and Rosemary on a Flaky Pastry Crust (V)
- Canard Confit Aux Gnocchi à la Parisienne: Braised Duck Confit with Parisian Gnocchi
- Macaron au Chocolat en Sucette: Large Chocolate Macaron Lollipop (GF)

## **THE SMOKEHOUSE: Barbecue and Brews**

- Pulled Pig Slider with Coleslaw
- Beef Brisket Burnt Ends and Smoked Pork Belly Slider with Garlic Sausage, Chorizo, Cheddar Fondue and House-made Pickle
- Beef Brisket Burnt Ends Hash with White Cheddar Fondue and Pickled Jalapeños
- Warm Chocolate Cake with Bourbon-Salted Caramel Sauce and Spiced Pecans (V)

## **Lotus House**

- Spicy Meatballs with Crispy Tofu
- Fried Chicken Dumplings with Peanut Sauce
- Vegetable Spring Rolls (V)

## **Cider House**

- Pear Cider-brined Shredded Corned Beef with Braised Cabbage and Branston Dressing with Pears
- House-made Potato and Cheddar Cheese Biscuit with Smoked Salmon Tartare
- Freshly Baked Lemon Scone with Crème Fraîche and Mixed Berries (V) (GF)

## **Hanami**

- Frushi: Fresh Pineapple, Strawberry and Melon rolled with Coconut Rice, sprinkled with Toasted Coconut and Whipped Cream with Raspberry Sauce on the side (V)
- Ginger Beef Yaki Udon: Thin-sliced Beef, Onions and Noodles tossed on the grill with Soy and Ginger
- Teriyaki Salmon with Furikake Seasoned Brown Rice (GF)

## **The Berry Basket**

- Lamb Chop with Quinoa Salad and Blackberry Gastrique
- Field Greens with fresh Strawberries, Crisp Quinoa, Strawberry Vinaigrette and Spiced Pecans (V)
- Warm Wild Berry Buckle with Pepper Berry Gelato (V)

## **Taste of Marrakesh**

- Harissa Chicken Kebab with Dried Fruit Couscous Salad
- Fried Cauliflower with Capers, Garlic Parsley and Chili Ranch Sauce
- Walnut Honey Baklava