

*** Wonderful Walk of Colorful Cuisine

(KA) Kid-Approved

(GF) Gluten-Free

(V) Vegetarian

The Deconstructed Dish

Food

- ❑ Deconstructed Reuben: Sliced Corned Beef, Rye-crusting Sauerkraut and Jarlsberg Cake with Broken Thousand Island Dressing
- ❑ Deconstructed BLT: Crispy Pork Belly, Tomato Jam and Soft Poached Egg
- ❑ Deconstructed Strawberry Cheesecake: Whipped New York Style Cheesecake with Fresh Florida Strawberries and Sugar Cookies with Micro-basil (KA)

Beverages

- ❑ Rainboba: Sparkling Water layered with Fruit Boba and topped with a Foam Cloud (non-alcoholic) (KA)
- ❑ Deconstructed Breakfast: Twinings® Spiced Apple Chai Tea Shake garnished with Maple Syrup, a Waffle Crisp and Candied Bacon (non-alcoholic) (KA)
- ❑ Imagery Sauvignon Blanc, California
- ❑ Mad Genius Red Blend, California
- ❑ Deconstructed Breakfast: Twinings® Spiced Apple Chai Tea Shake with Cream Bourbon, garnished with a Waffle Crisp and Candied Bacon

Cuisine Classique

Food

- ❑ Red Wine-braised Beef Short Rib with Parsnip Purée, Broccolini, Baby Tomatoes and Aged Balsamic
- ❑ Seared Corvina with braised Ratatouille and Lemon-Thyme Beurre Blanc (GF) (KA)
- ❑ Saint-Honoré Tart: Caramel Cream Tart with Caramel Glaze topped with Cream Puffs
- ❑ Artist Palette Jumbo Chocolate-Chip Cookie (KA)

Beverages

- ❑ Angry Orchard Rosé Hard Cider, Walden, NY
- ❑ Concrete Beach Brewery Rosé Ale, Miami, FL
- ❑ Frozen Rosé
- ❑ Campo Viejo Rioja Reserva Art Series, Logrono, Spain
- ❑ Domaine Savary Chablis, Burgundy
- ❑ A Play on Rosé Flight

Canada Pavilion

The Masterpiece Kitchen

Food

- ❑ Wild Mushroom Risotto, Aged Parmesan, Truffle Shavings and Zinfandel Reduction (KA)
- ❑ Smoked Salmon and Cream Gâteau with Egg Yolk Cream, Paddlefish Caviar and Micro-herbs
- ❑ Charcuterie Palette with Artisan Cured Meats and Cheeses featuring Nueske's® Applewood Smoked Beef
- ❑ Vanilla, Rose Water and Pistachio Panna Cotta

Beverages

- ❑ Weihenstephaner Original Lager, Freising, Germany
- ❑ Perrier-Jouët Belle Époque Brut Champagne
- ❑ The Meeker Vineyard Winemakers' Handprint Merlot, Sonoma County, CA
- ❑ Pinord La Dama Reserva Familiar Brut, Spain
- ❑ Pinord La Dama Reserva Familiar Brut Rosé, Spain
- ❑ Classic Sidecar with a Chocolate Twist

The American Adventure

The Artist's Table

Food

- ❑ Beef Wellington with Mushroom Bordelaise, Fennel Cream, and Roasted Baby Vegetables (KA)
- ❑ Pan-Seared Scallop with Chorizo, Roasted Red Pepper Coulis and a Parmesan Crisp (GF)
- ❑ Artist Palette Jumbo Chocolate-Chip Cookie (KA)

Beverages

- ❑ Sipping Chocolate Flight: White, Milk and Dark (non-alcoholic)
- ❑ Saugatuck Brewing Co. Neapolitan Milk Stout, Douglas, MI
- ❑ Lexington Brewing Company Kentucky Vanilla Barrel Cream Ale, Lexington, KY
- ❑ Lindemans Framboise Lambic, Belgium
- ❑ Barrymore Rosé, Monterey County, CA
- ❑ Carmel Road Drew's Blend Pinot Noir, Monterey County, CA
- ❑ Symphony in Chocolate Flight: Mozart Cream Liqueurs paired with Sipping Chocolates
- ❑ Chocolate and Beer Pairing Flight

Funnel Cakes

Food

- ❑ Peanut Butter & Jelly Sandwich Funnel Cake with Peanut Butter Ice Cream, Marshmallow Cream and Raspberry Glaze (KA)

Fife & Drum

Food

- ❑ Musical Float: Layered Strawberry, Lemonade and Blue Raspberry Slushy with Vanilla Ice Cream and White Chocolate (non-alcoholic) (KA)

Block & Hans

Beverage

- ❑ Arendelle Aqua Lemonade: Frozen Lemonade with Monin Cotton Candy and Ole Smoky Blackberry Moonshine

Japan Pavilion

Goshiki

Food

- ❑ Taiyaki: Fish-shaped Cake stuffed with a Sweet Red Bean Filling served with Green Tea Chocolate and Whipped Cream Cheese (KA)
- ❑ Sushi Donut: Donut-shaped Sushi featuring Salmon, Tuna, Shrimp, Cucumber and Sesame Seed over a decorated plate of Wasabi Aioli, Sriracha and Eel Sauce
- ❑ Vegetable Gyoza: Vegetable and Edamame filled Gyoza atop Truffle-mashed Potatoes, Shiitake Mushrooms, Pepper Strings and Tonkatsu Teriyaki Sauce (KA)

Beverages

- ❑ Nomi Masui Draft Lager
- ❑ Masu Sake in a Traditional Personalized Wooden Cup
- ❑ Nigori Sake Cocktail: Frozen Nigori Sake and Calpico accented with Strawberry and finished with Cotton Candy

Mexico Pavilion

El Arista Hambriento

Food

- ❑ Sopes de Barbacoa: Braised Barbacoa Beef served on Fried Guajillo Corn Shell with Black Beans, Cotija Cheese, Mexican Cream and Chives
- ❑ Agave Pork Belly: Pork Belly caramelized with Agave atop Pumpkin Seed Pesto Lentil Salad

Beverages

- ❑ Frida Banana Daiquiri: Mexican Handcrafted Rum, Banana Purée and Applejack (served Frozen)
- ❑ Diego Blackberry Margarita: 100% Agave Tequila, Blackberry Purée, Fresh Jalapeño-Lime Juice served with Black Ant Salt Rim
- ❑ Mexican White Sangria: White Wine, Fruit Juices and Sweet Cinnamon-infused Tequila

Refreshment OutPost

Food

- ❑ Plant-based Bratwurst with Spicy Turmeric Aioli, Coffee Barbecue Jackfruit and Slaw
- ❑ Paintbrush Churros: Cinnamon-Sugar Churros Dipped in Colorful White Chocolate (KA)

Beverages

- ❑ Barrel of Monks Brewery Endless Enigma Golden Pale Ale, Boca Raton, FL
- ❑ Collective Arts Brewing Life in the Closus Hazy IPA, Hamilton, Ontario, Canada
- ❑ M.I.A. Beer Company Malt Bach Brown Ale, Doral, FL
- ❑ Popcorn Pairing Flight

Showcase Plaza

Pop Eats!

Food

- ❑ Sous Vide Chicken Roulade with Apples and Sage served with Warm Brie Fondue, Blueberry and Beet Gel and garnished with Beet Chip Crumbles (GF)
- ❑ Shrimp Ceviche with Lime Mint Foam (GF)
- ❑ Almond Frangipane Cake layered with Raspberry Jam and Belgian Chocolate (KA)
- ❑ Pop't Art: Modern-design Sugar Cookie with Strawberry Filling (KA)

Beverages

- ❑ Blue Sky Black Cherry Boba Freeze (non-alcoholic) (KA)
- ❑ #RainbowSherbetGlitterDreamAle by Playalinda Brewing Co., Titusville, FL
- ❑ Popping Bubbles Cocktail
- ❑ Tomato Soup Can Bloody Mary

Decadent Delights***

Food

- ❑ White Chocolate and Purple Sweet Potato Mousse, Caramel, Coconut and Maple Meringue
- ❑ Chocolate, Peanut Butter and Pretzel Crunch (KA)
- ❑ Lemon and Blood Orange Tart
- ❑ Artist Palette Jumbo Chocolate-Chip Cookie (KA)
- ❑ White Chocolate Figment Puzzle on an Artist Palette (KA)

Beverages

- ❑ 3 Daughters Strawberry Blonde Nitro, St. Petersburg, FL
- ❑ Breckenridge Nitro Vanilla Porter, Breckenridge, CO
- ❑ Young's Double Chocolate Stout, England
- ❑ Biagio Moscato d'Asti, Piedmont
- ❑ Florida Orange Groves Winery Black and Blue Port, St. Petersburg, FL
- ❑ Cold Fashioned Coffee Cocktail
- ❑ Neapolitan Beer Flight

*** Wonderful Walk of Colorful Cuisine Prize Location

Refreshment Port

Food

- ❑ Lobster Chips: House-made Chips, Lobster, Lobster Bisque Cheese Sauce, Pickled Jalapeños and Citrus Cream

Beverages

- ❑ Ciderboys Zen Berry Apple Boysenberry Hard Cider, Stevens Point, WI
- ❑ Spottswoode Sauvignon Blanc, Napa Valley, CA

Future World East

Test Track Cool Wash

Beverages

- ❑ Assorted Coca-Cola Slushies (non-alcoholic) (KA)

China Pavilion

The Painted Panda

Food

- ❑ Spicy Beef Shumai
- ❑ Char Siu Pork Bun

Beverages

- ❑ “Panda” Bubble Tea: Classic Milk Tea with Black and White Boba Pearls (non-alcoholic) (KA)
- ❑ Jasmine Draft Beer
- ❑ Fortune Cookie: ByeJoe Spirit, Amaretto, Coconut and Pineapple
- ❑ Kung Fu Punch: Vodka, Triple Sec
- ❑ Sea Butterfly: Butterfly Pea Flower-infused Cocktail with Lychee Syrup, Vodka, Light Rum and Magic Boba Pearls

France Pavilion

L'Art du Cuisine Francaise

Food

- ❑ Crème de Brie en Petit Pain: Warm Creamy Brie in a House-made Bread Bowl (KA)
- ❑ Tomate Farcie Façon Paul Bocuse: Tomato Stuffed with Braised Ribs Paul Bocuse-style
- ❑ Moelleux Aux Chocolats Valrhona: Molten Chocolate Cake with Pure Origin Valrhona Chocolates (KA)
- ❑ Trio de Macarons: Assortment of Three House-made Macarons in a Gift Box

Beverages

- ❑ Frozen French Martini: Grey Goose, Vodka, Chambord Liqueur, Pineapple, Orange and Grape Juice with Lemon-Lime Foam
- ❑ Veuve du Vernay, Brut N°1, Limited Edition: French Sparkling Wine
- ❑ Vouvray, Marcel Dubois, 2018
- ❑ Bordeaux, Château Malbec, 2015

Morocco Pavilion

Mosaic Canteen

Food

- ❑ Spiced Beef with Pine Nuts and Dried Cherries, Hummus and Pita Chips
- ❑ Mediterranean Flatbread with Zaatar, Olive Oil Artichoke, Olives, Mozzarella and Feta Cheese
- ❑ Chebbakia: Hand-twisted Strips of Fried Dough coated with Honey, Rosewater and Sesame Seeds

Beverages

- ❑ Casa Beer
- ❑ Kabash Prestige White Wine
- ❑ Embrace the Arak: Massaya Arak, Grapefruit Juice and Grenadine

Italy Pavilion

L'Arte di Mangiare

Food

- Insalata di Gamberi al Limone di Zagara: Salad of Poached Shrimp in Sicilian Lemons, Arugula, Shaved Fennel, Avocado, and Citrus Dressing
- Pollo ala Pirandello: Golden Chicken Drumstick stuffed with Ricotta Cheese and Pomodoro Sauce (KA)
- Rossini: Prosecco Mousse with Strawberry Sauce (contains alcohol)

Beverages

- Peroni Nastro Azzurro Pilsner
- Prosecco, Villa Sandi
- Moscato Fior d'Arancio, Montegrando
- Corbinello, Montegrando
- Pinot Grigio, Santa Marina
- Merlot, Montegrando
- Amaretto Bellini: Amaretto, White Peach Purée and Prosecco
- Vodka Rossini: Vodka, Strawberry Purée and Prosecco

Joffrey's Coffee & Tea Company

Beverages

- **Canada:** Impressionism Pairing: Blackberry Iced Latte topped with a delicious Blueberry Donut and Sweet Whipped Cream
- **Showcase Plaza:** Renaissance Pairing: Iced Mocha Latte served with a timeless Glazed Donut and Sprinkles
- **Future World East:** Modern Pairing: Coconut Iced Latte garnished with a decadent Chocolate Donut and topped with Whipped Cream and Sprinkles
- **The American Adventure:** Baroque Pairing: White Mocha Iced Latte layered with a Red Velvet Donut and Sprinkles