

Epcot International Food & Wine Festival PARTY FOR THE SENISES

PARTY FOR THE SENSES

Saturday, September 21, 2019



FEATURED CHEFS

Brad Farmerie, AvroKO Hospitality Group, New York, NY

Brad Kilgore, Alter, Kaido, Ember & Brava, Miami, FL

Clay Conley, Buccan, Palm Beach, FL

Denny Roach, Disney's Saratoga Springs Resort & Spa

Erika Cline, Bleu Chocolat Cafe, Jacksonville, FL

Huda Mu'min, Chef Huda's Kitchen, Oxon Hill, MD

Jehangir Mehta, Graffiti, New York, NY

Jeremy Ford, Stubborn Seed, Miami Beach, FL

Jerry Helminski, Magic Kingdom® Park

Jose Camey, Boca, Winter Park, FL

Keegan Gerhard, D Bar Restaurants, Denver, CO

Olivier Saintemarie & Angie Chung, France Pavilion, Epcot®

Oscar Estrada-Cardona, Centertown Market, Disney's Caribbean Beach Resort

Renzo Barcatta, Italy Pavilion, Epcot®

Roberto Rivera Otero, Cinderella's Royal Table, Magic Kingdom® Park

Ryan Vargas, STK Orlando, Disney Springs™

Scott Paul, BelGioioso® Cheese, Green Bay, WI

Shaun O'Neale, Shaun O'Neale Group, LLC, Las Vegas, NV

Steven Rivera & Sean Miller, Disney's Fort Wilderness Resort & Campground

Yoly Lazo Colon & Ally Parisi, Amorette's Patisserie, Disney Springs™

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS:

Artisanal Cheese Selections from Gourmet Foods International Specialty Chocolate from Callebaut Belgian Chocolate Twinings of London® Joffrey's Coffee & Tea Company®

> All appearances, menu items, presentations and events are subject to change without notice. All Party for the Senses events will take place in World ShowPlace Events Pavilion, located in Epcot. © Disney



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Saturday, October 5, 2019



FEATURED CHEFS

Alex Vacher, Magic Kingdom® Park

Brian & Shanna O'Hea, The Kennebunk Inn, Kennebunk, ME

Claudia Sandoval, Claudia's Cocina, San Diego, CA

Dana Herbert, Desserts by Dana, Newark, DE

Emily Peksun, Disney's Contemporary Resort

Jamie Simpson, Culinary Vegetable Institute at The Chef's Garden, Milan, OH

Jet Tila, Team Tila Corp., Los Angeles, CA

Julia Thrash, Magic Kingdom® Park

Justin Wangler, Jackson Family Wines, Fulton, CA

Masaharu Morimoto, Morimoto Asia, Disney Springs™

Meredith O'Connor, Disney's Animal Kingdom® Theme Park

Mette Dahlgaard Jensen, Gemyse at Nimb Hotel, Copenhagen, Denmark

Nicholas Crispino, Jungle Navigation Co. LTD Skipper Canteen, Magic Kingdom® Park

Phoolsuk Duffy, Cinderella's Royal Table, Magic Kingdom® Park

Pierpaolo Premoli, Buckhead Life Restaurants, Atlanta, GA

Ron Rupert, Wine Bar George, Disney Springs™

Shangao Xu, China Pavilion, *Epcot®*

Tjetjep Sudiswa, Pioneer Hall, Disney's Fort Wilderness Resort & Camparound

Tyler Schmitt, Japan Pavilion, Epcot®

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS:

Artisanal Cheese Selections from Gourmet Foods International **Specialty Chocolate from Chocolate Accents** Twinings of London® Joffrey's Coffee & Tea Company®



Epcot International Food & Wine Festival PARTY FOR THE SENICES

Saturday, October 12, 2019



FEATURED CHEFS

Alex Seidel. Fruition & Mercantile, Denver, CO

Celina Tio, The Belfry & Celina Tio Consulting, Kansas City, MO

Crystal Saunders. Epcot® Central Bakery

David Nauyen, Be Our Guest Restaurant, Magic Kingdom® Park

Douglas Cox, Disney's Vero Beach Resort, Vero Beach, FL

Ernie Haverkorn, Disney's Port Orleans Resort - Riverside

Faithy Harris-Dowdell, Yak & Yeti™ Restaurant, Disney's Animal Kingdom® Theme Park

Gus Herman, Chef Art Smith's Homecomin', Disney Springs™

Jason Goodenough, Carrollton Market, New Orleans, LA

Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA

Joe Murphy, Dean & DeLuca, New York, NY

Matt Avery & Courtney Slack, Gran Destino Tower at Disney's Coronado Springs Resort

Nanor Harboyan, California Grill, Disney's Contemporary Resort

Nick Martin, Garden Grill Restaurant, Epcot®

Patrick Steele, Splitsville Dining Room, Disney Springs™

Paula DaSilva, The Ritz-Carlton, Fort Lauderdale, FL

Rich Landau & Kate Jacoby, Vedge, Philadelphia, PA

Richard Capizzi, Lincoln Ristorante, New York, NY

Samad Benzari, Morocco Pavilion, Epcot®

Steven Meese, Michelin Starred Chef and Host of "Beyond the Plate" (Netflix 2020)

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS:

Artisanal Cheese Selections from Gourmet Foods International Specialty Chocolate from David Ramirez Chocolates Twinings of London® Joffrey's Coffee & Tea Company®



Epcot International Food & Wine Festival PARTY FOR THE SENSES - FEATURING DISNEY CHEFS

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Saturday, October 19, 2019

FEATURED CHEFS

Andy Larkin, Executive Chef, Disney's Boardwalk Inn

Carolyn Portuondo, Pastry Chef, Aulani, a Disney Resort & Spa

Christine Weissman, Damon Lauder & Brian McLaughlin, Executive Chef & Chefs, Disney's Wilderness Lodge

Danny Leung & Sum Law, Sous Chefs, Hong Kong Disneyland

David Njoroge, Chef de Cuisine, Tiffins Restaurant, Disney's Animal Kingdom® Theme Park

Dee Foundoukis, Executive Chef, Epcot®

Gerald Vaux, Executive Chef, Disneyland Paris

Jean-Marc Viallet, Executive Pastry Chef, Disneyland® Resort Central Bakery

Jeffrey Bliss & Kimi Holt, Chef & Sous Chef, Disney's Animal Kingdom Villas - Kidani Village

John Clark, Culinary Director, Park Events Catering

Kevin Chong, Executive Chef, Disney's Yacht & Beach Club Resorts

Kevin Downing, Chef, Canada Pavilion, Epcot®

Marco Chaves, Chef de Cuisine, Be Our Guest Restaurant, Magic Kingdom® Park

Michael Craig, Pastry Chef, Disney's Animal Kingdom Lodge

Noah French, Pastry Chef, Epcot®

Ryan Blanchard, Chef, Ulu Café, Aulani, a Disney Resort & Spa

More to be announced!

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS:

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Joffrey's Coffee & Tea Company®



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Saturday, November 9, 2019



FEATURED CHEFS

Anthony Lamas, Seviche, Louisville, KY

Brad Scholten, The Crystal Palace, Magic Kingdom® Park

Bryan Voltaggio, Bryan Voltaggio Restaurants, Frederick, MD

Daniel Sicilia, California Grill, Disney's Contemporary Resort

Derek Paradise, The Ohio State University Wexner Medical Center, Columbus, OH

Ernesto Zendejas, San Angel Inn Restaurante, *Epcot®*

Graham Elliot, Coast at MGM Cotai, Macau, China

Jarrod Pearman & Lori Tiritilli, Disney Springs™

Jessi Sudsa-nguan, Amorette's Patisserie, Disney Springs™

Kenny Gilbert, Gilbert's Social, Jacksonville, FL

Maneet Chauhan, Chauhan Ale & Masala House, Nashville, TN

Matt Lewis, Baked, Brooklyn, NY

Rabii Saber, Four Seasons Resort Orlando at Walt Disney World® Resort

Rick Bayless, Frontera Cocina, Disney Springs™

Rob McNeelege & Andrew Turner, Disney's Pop Century Resort

Rock Harper, RockSolid Creative Food Group, Woodbridge, VA

Sarah Fioroni, Fattoria Poggio Alloro, San Gimignano, Italy

Stephie Permuy, Disney's Saratoga Springs Resort & Spa

Steven Richard, Paddlefish, Disney Springs™

Tony Mantuano, Terralina Crafted Italian, Disney Springs™

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS:

Artisanal Cheese Selections from Gourmet Foods International and Tillamook Creamery **Specialty Chocolate from Chocolate Accents** Twinings of London® Joffrey's Coffee & Tea Company®