Saturday September 22, 2018

FEATURED CHEFS

Andrew Yeo, The Miami Beach Edition, Miami Beach, FL

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

Camilo Velasco, 1921 by Norman Van Aken, Mount Dora, FL

Chad Johnson, Haven & Élevage, Tampa, FL

Christian Torres, Frontera Cocina, Disney Springs

Daniel Joly, Mirabelle at Beaver Creek, Beaver Creek, CO

George Yiu, Sous Chef, Coral Reef Restaurant, Epcot

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

Jarrod Pearman, Chef, Disney Springs

Jeremy Ford, Stubborn Seed, Miami, FL

Ken Vedrinski, Trattoria Lucca & Coda Del Pesce, Charleston, SC

Kim Yelvington, Bern's Steakhouse & Chocolate Pi, Tampa, FL

Kristine Farmer, Pastry Chef, Disney's Grand Floridian Resort & Spa Bakery

Masaharu Morimoto, Morimoto Asia, Disney Springs

Nick Crispino, Chef, Jungle Navigation Co. Ltd. Skipper Canteen, Magic Kingdom Park

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

Renzo Barcatta, Chef, Italy Pavilion, Epcot

Samad Benzari, Chef, Morocco Pavilion, Epcot

Yoly Lazo Colon, Pastry Chef, Amorette's Patisserie, Disney Springs

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS

Artisanal Cheese Selections from Gourmet Foods International

Specialty Chocolate

Twinings of London®

Joffrey's Coffee & Tea Company®

Featured beverages from visiting wineries and breweries:

Saturday October 6, 2018

FEATURED CHEFS

Adam Mali, Executive Chef, Facebook, San Francisco, CA

Celina Tio, The Belfry, Kansas City, MO

Crystal Saunders, Pastry Sous Chef, Epcot

Damon Lauder, Chef, Whispering Canyon Cafe, Disney's Wilderness Lodge

Dana Herbert, Desserts by Dana, Bear, DE

David Ramos, The BOATHOUSE®, Disney Springs

Fabrizio Schenardi, Four Seasons Resort Orlando at Walt Disney World Resort

Jamey Fader, Lola, Denver, CO

Julia Thrash, Chef, Magic Kingdom Park

Justin Wangler, Jackson Family Wines, Fulton, CA

Keegan Gerhard, D Bar Denver, Denver, CO

Mike Ward, Chef Mike Ward, Toronto, ON

Mikko Gruenzner, Sous Chef, Park Event Operations Catering, Walt Disney World Resort

Olivier Saintemarie, Chef, France Pavilion, Epcot

Robert Irvine, Robert Irvine's Public House at Tropicana, Las Vegas, NV

Sheldon Simeon, Tin Roof & Lineage, Kahului, HI

Steven Richard, Paddlefish, Disney Springs

Tim Dixon, Chef, ESPN Wide World of Sports Complex

Tony Marotta, Chef, Akershus Royal Banquet Hall, Epcot

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Specialty Chocolate from Chocolate Accents

Twinings of London®

Joffrey's Coffee & Tea Company®

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Saturday October 13, 2018

FEATURED CHEFS

Amanda Lauder, Pastry Chef Chocolatier, The Ganachery, Disney Springs

Art Smith, Chef Art Smith's Homecomin', Disney Springs

Bob Waggoner, In the Kitchen with Chef Bob Waggoner, Charleston, SC

Cathal Armstrong, Kaliwa, Washington DC

Dale Reynolds, Chef, Park Event Operations, Walt Disney World Resort

Dominique Macquet, Macquet Restaurant Concept, New Orleans, LA

Gina Greene, Chef, Mama Melrose's Ristorante Italiano, Disney's Hollywood Studios

Jeff Barnes, Pastry Chef, Disney's Contemporary Resort Bakery

Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA

Joe Murphy, Deal & Deluca, New York, NY

Jose Camey, Boca, Winter Park, FL

The Chef Team of Le Cellier Steakhouse: Kevin Downing, Nathan Carberry, Tyler Labod

and William Bettis, Le Cellier Steakhouse, Epcot

Lee Lucier, Fish Casual Coastal Seafood, Hilton Head, SC

Lorene Vanetti, Chef, 'Ohana, Disney's Polynesian Village Resort

Matt Lewis, Baked, Brooklyn, NY

Pascal Oudin, Pascal's On Ponce, Coral Gables, FL

Rob Alvarado, Catering Sous Chef, Disney's Coronado Springs Resort

Terry Letson, Fumé Bistro and Bar, Napa, CA

Thomas Massey, Chef, Biergarten Restaurant, Epcot

Yutaka Kude, Chef, Japan Pavilion, Epcot

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Artisanal Cheese Selections from Gourmet Foods International

Specialty Chocolate from AMERICAN HERITAGE® Chocolate

Twinings of London®

Joffrey's Coffee & Tea Company®

Featured beverages from visiting wineries and breweries:

Saturday October 20, 2018

FEATURED CHEFS

Andrew Larkin, Executive Chef, Disney's Boardwalk

Andrew McCullough, Sous Chef, Tiffins, Disney's Animal Kingdom Theme Park

Anthony Benacquisto, Sous Chef, Disney's Vero Beach Resort

Christine Weissman, Executive Chef, Disney's Wilderness Lodge & Disney's Fort Wilderness Resort & Campground

Deran Lanpher, Executive Pastry Chef, Park Event Operations, Walt Disney World Resort **Gregg Hannon**, Culinary Director, Epcot

James O'Donnell, Executive Chef, Disney Springs, ESPN Wide World of Sports Complex, Disney's Typhoon Lagoon & Disney's Blizzard Beach Water Parks

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

John Slate, Disneyland Resort & Disney's California Adventure Park

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

Marco Chaves, Chef, Be Our Guest Restaurant, Magic Kingdom Park

Noah Estabrook, Chef, Grand Floridian Cafe, Disney's Grand Floridian Resort & Spa

Noah French, Executive Pastry Chef, Epcot

Peter Daledda, Catering Chef de Cuisine, Disney's Coronado Springs Resort

Sergio Avila Favela, Pastry Chef, Disney's Hollywood Studios

More to be announced!

ADDITIONAL CULINARY AND BEVERAGE OFFERINGS

Artisanal Cheese Selections from Gourmet Foods International Specialty Chocolate from AMERICAN HERITAGE® Chocolate Twinings of London®

Joffrey's Coffee & Tea Company®

Featured beverages from visiting wineries and breweries:

Saturday November 10, 2018

FEATURED CHEFS

Alex Seidel, Mercantile & Fruition, Denver, CO

Amber Vega, Pastry Sous Chef, *Disney's Animal Kingdom* Theme Park Production Bakery

Beatriz Candelario, Chef, Hollywood & Vine & 50's Prime Time Café, Disney's Hollywood Studios

Chris Prosperi, Metro Bis, Simsbury, CT

Denny Roach, Sous Chef, Disney's All Star Music Resort

Eggie Ruiz, Sous Chef, Park Event Operations, Walt Disney World Resort

Ernesto Zedejas, Chef, San Angel Inn Restaurante, *Epcot*

Jerry Helminski, Chef, Tony's Town Square Restaurant, Magic Kingdom Park

Jessi Sudsa-nguan, Pastry Sous Chef, Amorette's Patisserie, Disney Springs

Jet Tila, Food Network, Los Angeles, CA

Joe Green, Sous Chef, Sunshine Seasons, Epcot

Josh Schickler, Sous Chef, Disney's Saratoga Springs Resort & Spa

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

Matt Avery, Pastry Chef, Disney's Old Key West Resort & Disney's Saratoga Springs Resort & Spa

Matt Gennuso, Chez Pascal & The Wurst Kitchen, Providence, RI

Richard Capizzi, Lincoln Ristorante, New York, NY

Rock Harper, Rock Solid Creative Food Group, LLC., Woodbridge, VA

Sarah Fioroni, Fattoria Poggio Alloro, San Giminiano, Italy

Scott Paul, BelGioioso® Cheese, Green Bay, WI

Shaun O'Neale, Master Chef Season 7, Las Vegas, NV

Tony Mantuano, Terralina Crafted Italian, Disney Springs

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