

DISNEY SPRINGS

Celebrate your favorite fall flavors with a selection of seasonally-inspired food and beverages – everything from autumn-inspired flatbread pizzas to pumpkin desserts that embody the flavor of fall!

Use this guide to get acquainted with our favorite featured food and beverage pairings and chart your course.



SHARE THE FLAVOR!

Love your delicious dish?
SHARE YOUR PHOTOS ON SOCIAL MEDIA
using #WonderFallFlavors
and #DisneySprings.

*Alcohol offerings are available to guests aged 21 and older with valid I.D. The event runs from 9/20-11/4/2019. Offerings are subject to change without notice. Please drink responsibly. It is unlawful for anyone under the age of 21 to consume alcohol.

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4 RIVERS BARBACOA
CANTINA FOOD TRUCK



EARL OF SANDWICH*



ARISTOCREPES



CHEF ART SMITH'S HOMECOMIN'



AMORETTE'S PATISSERIE



ENZO'S HIDEAWAY



D-LUXE BURGER



THE GANACHERY



JOCK LINDSEY'S HANGAR BAR



SUNSHINE CHURROS



PADDLEFISH



VIVOLI IL GELATO



THE POLITE PIG



WOLFGANG PUCK BAR & GRILL



SPLISTVILLE



YESAKE

WONDERFALL FLAVORS

At
DISNEY SPRINGS

FEATURING



FESTIVE
FALL FLAVORS

AT 30+ DINING LOCATIONS

SEPTEMBER 20 - NOVEMBER 4, 2019

EVENT GUIDE

4 RIVERS BARBACOA CANTINA FOOD TRUCK

- SQUASH BLOSSOM QUESADILLA: Fresh squash blossom, zucchini, tomato, onion, refried beans, Chihuahua cheese and queso fresco with a side of pico de gallo.

AMORETTE'S PATISSERIE

- HARVEST APPLE CREPE: With vanilla sauce and toasted pecans.

- PUMPKIN CRÈME BRULEE: Pumpkin custard with bruleed sugar, candied pecans, a pumpkin sable cookie garnished with Amorette's chocolate.

ARISTOCREPES

- POISON APPLE COCKTAIL: Caramel apple frozen cocktail featuring Crown Royal Regal Apple, and creamy caramel served in a poison apple stein.

THE BOATHOUSE

- APPLE AND VANILLA BEAN CRÈME BRULEE: Topped with cinnamon whipped cream and sugared wonton chips.

- POMEGRANATE MARGARITA: Camarena tequila, lime juice, pomegranate liqueur, agave nectar, fresh lime wedge with a salted rim.

CHEF ART SMITH'S HOMECOMIN'

- SMOKED TURKEY SLIDERS: Made with white cheddar cheese, spring mix, tomato, and Homecomin's homemade cran-apple chutney.

- BROWN SUGAR OLD FASHIONED: Featuring brown sugar bourbon, simple syrup, bitters, with muddled orange and cherries.

D-LUXE BURGER

- OKTOBERFEST BURGER: Topped with smoked sausage, braised red cabbage, stout cheese sauce topped with lettuce, tomato, grilled onion on a Parker House Roll.

- PUMPKIN PIE MILKSHAKE: Made with gelato, caramel sauce, graham cracker crumbs topped with whipped cream and pumpkin spice.

EARL OF SANDWICH

- HOLIDAY TURKEY SANDWICH: Sliced turkey with cornbread stuffing, cranberry sauce, and mayonnaise on fresh-baked bread.

ERIN MCKENNA'S BAKERY NYC

- CARAMEL APPLE MEDLEY: Vanilla cake lightly drizzled with caramel, baked apples and a cinnamon mousse, topped with sugar crystals.

ENZO'S HIDEAWAY

- ROASTED PORK PORCHETTA: Made with smoked maple polenta, delicata squash, pomegranate, garlic gremolata.

- SMOKED MAPLE OLD FASHIONED: Featuring smoked maple Knob Creek bourbon, cinnamon pear syrup, chocolate bitters, topped with a cinnamon stick and orange-peel garnish.

FRONTERA COCINA

- CHORIZO SOPES: Two crispy corn masa boats, Gunthorp Farms pork chorizo, roasted butternut squash, cotija cheese, crema, cilantro and onions.

- HORCHATA MARGARITA: Mezcal Ilegal Joven, Agua de Horchata, Mayan coconut liquor and Cinnamon.

THE GANACHERY

- PUMPKIN SPICE GANACHE SQUARE: Chocolate ganache with pumpkin spice.

- CHAI TEA GANACHE SQUARE: Chocolate ganache with chai tea.

- MAPLE PECAN BOURBON HOT GANACHE: Topped with a chocolate bacon garnish.

HOUSE OF BLUES® RESTAURANT & BAR

- VODOO SHRIMP: Sautéed shrimp in an Abita Amber beer reduction sauce, served over jalapeno-cheese cornbread.

- ABITA PECAN ALE: Abita Brewing Company, 5.2% ABV, 12oz bottle.

JALEO BY JOSÉ ANDRÉS

- SEARED SCALLOPS: With butternut squash, orange and caramelized pumpkin seeds.

- KARLITA COCKTAIL: Lustau brandy, Aurora Amontillado, orange, lemon and orange bitters.

JOCK LINDSEY'S HANGAR BAR

- GIANT CHARCUTERIE PRETZEL: Featuring an air pirate cargo pretzel, prosciutto, sliced brats, artisan pepperoni, smoked cheddar, black diamond cheddar, pickles, spicy mustard and beer cheese fondue.

- AUTUMN SMASH: Captain Morgan spiced rum, pear nectar, simple syrup and a splash of lemon juice topped off with a cinnamon twig.

MARIA & ENZO'S

- CHICKEN SALTIMBOCCA: Prosciutto di parma, roasted apple, cipolini onions and balsamic glazed baby carrots.

- PUMPKIN VODKA COCKTAIL: Mixed with pumpkin purée, apple cider and a splash of soda water with lemon.

PADDLEFISH

- CRISPY CATFISH: With southern grits, black pepper butter sauce, baby kale and julienne apple.

- PADDLEFISH HARD APPLE: Apple juice, mixed with bourbon and ginger beer garnished with a cinnamon stick.

PARADISO 37, TASTE OF THE AMERICAS

- AUTUMN SPECIAL FLATBREAD: Honey roasted pears, creamy brie, caramelized walnuts, and fresh rosemary on a delicious crispy crust.

- SMOKY CINNAMON OLD FASHIONED: Made with a s'more roasted cinnamon stick and Old Forrester Bourbon.

PLANET HOLLYWOOD™

- SLOW ROASTED CHICKEN BREAST: Tender slow cooked all-natural double chicken breast, pan gravy with roasted garlic mashed potatoes and green bean medley.

- FALL SPIRIT: Jim Beam® cinnamon whiskey, blended with fresh lemon juice, honey syrup, and finished with apple cider.

THE POLITE PIG

- MAPLE BOURBON PORK BELLY: Pork belly croutons on smashed sweet potatoes with maple whiskey caramel.

- APPLE CIDER WHISKEY SOUR: Rye whiskey mixed with apple cider, lemon, brown sugar, and cinnamon.

RAGLAN ROAD™ IRISH PUB AND RESTAURANT

- BRAISED PORK SHOULDER: Served with creamed sage cabbage, pickled mustard seeds, red wine jus and spiced caramelized apple puree.

- SAMHAIN SANGRIA: Jameson® Black Barrel whiskey, Wither Hills sauvignon blanc, cold pressed apple cider, seltzer, homemade cinnamon syrup, with fresh orange, apple and cranberries.

RAINFOREST CAFÉ

- ROASTED FALL VEGETABLE TACOS: Roasted butternut squash with a roasted fall vegetable mix, corn and black bean salsa. Garnished with avocado crema, fresh cilantro, and a lime wedge.

SPLITSVILLE

- GRILLED CHICKEN AND APPLE FLATBREAD: Maple apple butter, smoked Gouda and goat cheese topped with crisp diced apples, grilled chicken, red onion, bacon and cilantro.

- SPICED PEAR SPRITZER: Fresh pear nectar, ginger liqueur, vodka, lemon juice and allspice topped with ginger ale and garnished with star anise.

SPRINKLES

- PUMPKIN CUPCAKE: Pumpkin cake laced with fragrant ginger, clove, nutmeg and cinnamon, topped with sweet cinnamon cream cheese frosting.

STK ORLANDO®

- STK BEEF LOLLIPOPS: Served with cranberry spice chutney and delicious sweet potato fries.

- PECAN HARVEST ALE FROM ABITA: Brewed with Louisiana roasted pecans, a nutty flavored beer.

SUNSHINE CHURROS

- PUMPKIN SPICE CHURROS: Holiday inspired churro with delicious pumpkin spice.

T-REX™

- MUSHROOM RAVIOLI: Topped with Italian sausage in a butternut squash cream sauce, freshly grated parmesan cheese, and sage.

- JIM BEAM® BOURBON AND CIDER COCKTAIL: Jim Beam® fall cocktail with bourbon, apple and ginger.

TERRALINA CRAFTED ITALIAN

- APPLE AND CRANBERRY BREAD PUDDING: Made with cinnamon and cloves.

- TERRALINA CIDER: Featuring Fireball whiskey, apple liqueur, sour mix.

VIVOLI IL GELATO

- PUMPKIN CANNOLI: Italian pastry shell filled with sweet cream and pumpkin.

WINE BAR GEORGE

- IBÉRICO PORK PLUMA: Made with confit Yukon potatoes and butternut squash purée.

- TRITON, TEMPRANILLO FROM TORO: Full-bodied red wine with ripe plum, black cherries and earthy notes.

WOLFGANG PUCK BAR & GRILL

- PUMPKIN RAVIOLI: Made with a Brown Butter Sauce, Crushed Walnuts and Sage.

- DRUNKEN PUMPKIN: Stoli vanilla vodka blended with Kahlu® a, and pumpkin puree served in a graham cracker rimmed glass with a touch of nutmeg.

WOLFGANG PUCK EXPRESS

- DELICIOUS CORN FLAKE FRENCH TOAST: Made with maple syrup, seasonal fruit topping with cinnamon sugar.

YESAKE

- KABOCHA PUMPKIN BUN: Cinnamon steamed bun filled with a sweet pumpkin cream and cranberries.

- PUMPKIN SPICE BOBA TEA: Made with tea, almond milk boba pearls and spices. (non-alcoholic)

- SPICED KABOCHA: Made with Nigori sake, almond milk, pumpkin and cinnamon.

ENJOY A VARIETY OF FALL-INSPIRED
HARD CIDERS AT DOCKSIDE MARGARITAS
AND OUR OUTDOOR VENDING CARTS.