



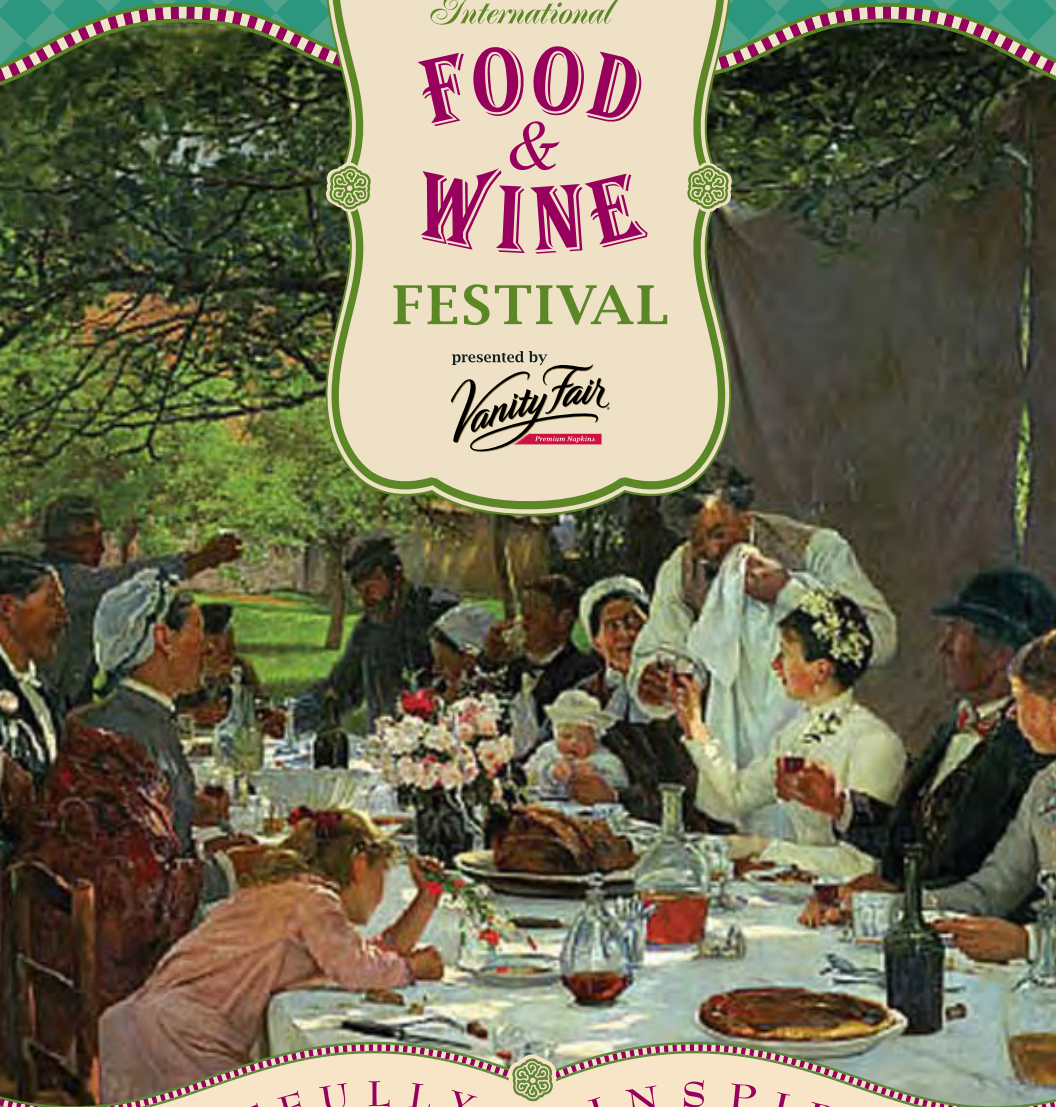
International

FOOD & WINE

FESTIVAL

presented by

Vanity Fair
Premium Napkins



TASTEFULLY

INSPIRED

FESTIVAL GUIDE

September 28 - November 11, 2007



12TH ANNUAL
EPCOT® INTERNATIONAL
FOOD & WINE FESTIVAL



TASTEFULLY INSPIRED

Welcome to the *Epcot*® International Food & Wine Festival! We are delighted that you have joined us, as we celebrate the 25th anniversary of *Epcot*®. This year, the great masters become the muse of amazing chefs who bring artful creations to the table that are truly *Tastefully Inspired*.

Epcot® was the first to bring diverse culinary experiences and international cuisine to theme park dining. And over the last 25 years, *Epcot*® has continued to raise the theme park dining experience to a whole new level.

This Official Guide will help you discover all that is new including an expanded Festival Welcome Center located in East Future World! Find special culinary demonstrations, attend wine seminars and browse the Festival merchandise shop. Experience food and wine from around the globe where every day becomes a travelers dream!

As you explore World Showcase, sample inspired food and beverages from more than 25 International Marketplaces. The *Eat to the Beat* concert series returns to the America Gardens Theatre every evening. On Saturday evenings we continue a Festival tradition, a sensory delight, bringing the creations of different chefs and wineries to the table—the unmatched Party for the Senses.

Let me take this opportunity, along with the entire *Epcot*® Cast, to welcome you to our table!

Cheers!



Jim MacPhee

Jim MacPhee
Vice President, *Epcot*®



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* Included with Epcot® Admission

* Additional Fee and Reservations Required

visiting

COUNTRIES & REGIONS

A FESTIVAL GUEST INQUIRIES

OPEN DAILY 9:00 A.M. - 9:00 P.M.

For your convenience, stop by the Festival Guest Inquiries desk for up-to-date daily activities and to make Festival Dining Reservations.

M FESTIVAL WELCOME CENTER

OPEN DAILY 9:00 A.M. - 9:00 P.M.

For the 12th annual *Epcot*® International Food & Wine Festival, visit the new Welcome Center location in the Wonders of Life Pavilion in East Future World. This venue hosts complimentary wine seminars and features the *Wonder Bar* for purchasing beer, wine, and Champagne by the glass, *Inspired Vines*, the festival wine shop, and *Tasteful Chapters*, the book shop and location for book signings by celebrity chefs and authors. For festival souvenirs, *The Stockpot* shop is brimming with inspiring gifts for family and friends. Unique gifts may also be found within the shops of each of the visiting countries and regional experiences around the World Showcase Promenade.

B VINOTECA DE LOS ANDES *featuring Argentina and Chile*

This is an exceptional opportunity to discover some of the best wines from both sides of the Andes mountain range in South America. Over 20 wines will be available for sale by the glass. Definitely a stop on your Promenade adventure!

C TURKEY *Welcomes You*

Hosted by The Ministry of Culture and Tourism of the Republic of Turkey

Step into the wonders of Turkey and visit the Grand Bazaar of Istanbul and the famous Fairy Chimneys of Cappadocia. Enjoy daily complimentary culinary demonstrations with Turkish chefs and live entertainment every weekend. The Grand Bazaar features traditional Turkish crafts, selected food products and daily presentations by Turkish artisans.

Regional Feast on Wednesday, October 31 (see page 12)



D THE PEARVILLE FAIR NEW

Hosted by USA Pears

Visit this slice of Americana where pears have center stage. Like many traditional county fairs, this one celebrates one of the most important crops from the great Northwest. The variety, flavor, diversity and nutritional importance of pears is presented in a series of activities that are designed to engage and enlighten guests of all ages. Daily culinary demonstrations.



O THE HISTORY OF BEER IN AMERICA

Hosted by The Boston Beer Company, Brewers of Samuel Adams Beer®

Learn the history of beer in the New World and the awesome art and science of brewing. *Seminars daily at 12:30, 1:15, 2:45, 4:15, 5:15, and 6:30 p.m.*

Regional Feast on Thursday, November 8 (see page 12).

E AUSTRALIA: DISCOVER DOWN UNDER

Hosted by Foster's Wine Estates & Foster's Beer

Purchase an Aussie Walkabout Passport and join a tasting tour of four major wine regions. The Birdsville Provisions is the place to shop for amusing Aussie souvenirs and serious wines by the bottle. A wine and beer tasting bar is also available to quench your outback thirst.

F CELEBRATE OKLAHOMA! A Unique History. An Extraordinary Future NEW

Hosted by The State of Oklahoma

This year, Oklahoma is celebrating its 100 years of statehood! Discover its unique history and extraordinary future when you step into this experience which features activities for the entire family. Enjoy Chuck Wagon and Native American cooking demonstrations, visit with artists, listen to Native American storytellers, indulge the youngsters in activities in an authentic tipi and much more.

Regional Feast on Wednesday, November 7 (see page 12).

P TWININGS TEA BAR NEW



Hosted by Twinings®

Step into the Twinings Garden to discover the rich history of Twinings tea. A selection of refreshing iced teas are available for purchase from the iced tea bar. Be sure to visit the Tea Caddy to take home your favorite teas and gifts.

G THE AMERICAN WINE ADVENTURE

Hosted by Diageo Château & Estate Wines and New York Wine and Grape Foundation

Explore the regional expressions from the East and West coast wine regions, featuring Napa Valley and New York Wines. This is an opportunity to purchase wine by the glass for a comparative tasting of different varietals.

H PERU *Hosted by PROMPERÚ* NEW

Celebrate the land of the Incas! Indulge in the flavor of Peru and learn about one of the world's new seven wonders of the world, Machu Picchu. Observe Lima chefs while they prepare authentic Peruvian specialties, visit with genuine artists and shop for Peruvian textiles and hand-carved gourds.

Regional Feast on Wednesday, October 17 (see page 12)



I **DOMINICAN REPUBLIC** NEW

Hosted by The Dominican Republic Ministry of Tourism

Discover the gastronomy, crafts and music from the tropical paradise of the Dominican Republic. This sun drenched island is a treasured destination for cuisine, true sugar cane rum, amber fauna and Merengue. The Dominican Kitchen will offer daily culinary demonstrations and entertainment will be provided by The Ballet Folklórico Dominican Republic. Discover the art of crafting amber jewelry and enjoy a rum cocktail at the Sugar Cane Bar.

SPECIAL 10-DAY EXPERIENCES

J **TASTE OF PUGLIA, ITALY** NEW

OCTOBER 19–OCTOBER 28

Hosted by Taste of Puglia

Puglia, known as *Apulia* in Italian, is situated in the Southern region of Italy. The province produces three important Mediterranean crops: wheat, olive oil and wine. In addition, almonds, figs, citrus fruits, diverse vegetables and an ample supply of seafood make this region a gastronomic treasure. Learn how Apulian chefs craft their specialties during this ten day period on the World Showcase promenade.

Daily culinary demonstrations from October 19–28

Regional Feast on Wednesday, October 24 (see page 12)

K **THE GREEK ISLAND WINE BAR** NEW

OCTOBER 26–NOVEMBER 4

Hosted by Wines From Greece

The palette of Greek wine is experiencing a renaissance... the country boasts an incredible range of indigenous grape varietals and today they are being used to make world-class wines. Visit the Greek Island Wine Bar to sample over 12 wines for sale by the glass.

Regional Feast on Thursday, November 1 (see page 12)



exclusive

WINE & CULINARY EVENTS

Indulge in culinary experiences that suit the interest of both beginners and seasoned connoisseurs. Enjoy fare from the finest chefs as they prepare inspiring dishes paired with exquisite wines selected by winemakers.

For event reservations, please call 407-WDW-FEST. All bookings are non-transferable and non-refundable. Limited availability and subject to change.

SWEET SUNDAYS

Hosted by Martini & Rossi

ODYSSEY—THE CHEF'S SHOWPLACE

SUNDAYS: 10:30 A.M. - 12:30 P.M.

\$65 per person, plus tax, gratuity included.

Theme Park admission required.

Indulge your sweet tooth as celebrity pastry chefs create cakes, pastries and all things sugary and scrumptious! Continental breakfast is included.

- ▶ September 30 Will Goldfarb, *Room 4 Dessert, New York, NY*
- ▶ October 7 Colette Peters, *Colette's Cakes, New York, NY*
- ▶ October 14 Greg Case, *Cambridge, MA* and Keri Fisher, *Villanova, PA, Co-authors of One Cake, One Hundred Desserts*
- ▶ October 21 Geraldine Randlesome, *Creative Cutters Richmond Hill, Ontario, Canada*
- ▶ October 28 Richard Ruskell, *Montage Resort and Spa, Laguna Beach, CA*
- ▶ November 4 Mindy Segal, *HOT CHOCOLATE, Chicago, IL*
- ▶ November 11 Warren Brown, *Sugar Rush, Food Network® and CakeLove, Washington, DC* and Mary Meyers, *CakeLove, Washington, DC*



THE COOK, THE BOOK & THE BOTTLE

ODYSSEY—THE CHEF'S SHOWPLACE

FRIDAYS: 10:30 A.M. - 12:30 P.M.

\$150 per person, plus tax, gratuity included. Theme Park admission required.

Observe an acclaimed cookbook author prepare an inspiring three-course lunch that you will enjoy with selected wines. Each participant receives an autographed book and a commemorative bottle of wine. A notable wine principal will present the accompanying wines.

- ▶ September 28 **AUTHOR** Mireille Guiliano, *Former President and CEO of Veuve Clicquot, Inc., New York, NY*
COOKBOOK *French Women for All Seasons*
WINERY *Veuve Clicquot, Champagne*
- ▶ October 5 **AUTHOR** Nirmala Narine, *Nirmala's Kitchen Long Island, NY*
COOKBOOK *In Nirmala's Kitchen: Everyday World Cuisine*
WINERY *Bodegas Salentein, Argentina*
- ▶ October 12 **AUTHOR** Chef Walter Staib, *City Tavern, Philadelphia, PA*
COOKBOOK *Black Forest Cuisine*
WINERY *S.A. Prüm, Germany*
- ▶ October 19 **AUTHOR** Chef Alan Wong, *Alan Wong's Restaurant, Honolulu, HI*
COOKBOOK *Alan Wong's New Wave Luau*
WINERY *Kenwood Vineyards, Sonoma*

- ▶ October 26 **AUTHOR** Chef Jean Fleury, *Paul Bocuse Brasseries
Lyon, France*
COOKBOOK Brasseries Bocuse
WINERY Jean-Luc Colombo, *Rhône Valley, France*
- ▶ November 2 **AUTHOR** Chef Joyce Goldstein and
Evan Goldstein, M.S., *San Francisco, CA*
COOKBOOK Perfect Pairings
WINERY Buena Vista Winery
- ▶ November 9 **AUTHOR** Chef Suvir Saran, *Dévi, New York, NY*
COOKBOOK American Masala
WINERY Grover Vineyards, *India*

ODYSSEY KITCHEN CONVERSATIONS

ODYSSEY—THE CHEF'S SHOWPLACE

THURSDAYS: 3:00 P.M. - 4:30 P.M.

Except Thursday, November 1: 2 - 3:30 p.m. and Sunday, November 4: 2 - 3:30 p.m.
\$75 per person, plus tax, gratuity included. Theme Park admission required.

Visit with an acclaimed television personality and discover how he or she enjoys life in—and outside—the kitchen! Culinary demonstration, single-dish tasting and an autographed copy of the celebrity's book are included in this delightful event.

- ▶ October 4 **CHEF** G. Garvin, *TV One's Turn Up the Heat
Los Angeles, CA*
COOKBOOK Turn up the Heat with G. Garvin
WINERY Rosenthal, *The Malibu Estate, CA*
- ▶ October 11 **CHEF** Jeff Henderson, *The Henderson Group
Las Vegas, NV*
COOKBOOK Cooked
WINERY Markham Vineyards, *Napa Valley*
- ▶ October 18 **CHEF** Roy Yamaguchi, *Roy's Restaurant, Honolulu, HI*
COOKBOOK Roy's Fish and Seafood
WINERY Hall Winery, *Napa Valley*
- ▶ October 25 **CHEF** Tracy Griffith, *Sushi Chef
Napa Valley, CA*
COOKBOOK Sushi American Style
WINERY Cellars Camp de Tarragona
- ▶ November 1 **CHEF** Efisio Farris, *Gourmet Sardinia, Arcodoro &
Pomodoro, Restaurants, Houston, TX*
COOKBOOK Sweet Myrtle and Bitter Honey
WINERY Bodegas Pinord, *Spain*
- ▶ November 4 **CHEF** Cat Cora, *Iron Chef America, Food Network®
President of Chefs for Humanity, Fairfield, CA*
COOKBOOK Cooking from the Hip
WINERY All About Greek Wine
- ▶ November 8 **CHEF** Todd English, *bluezoo, Orlando, FL*
Olives Restaurant, Charlestown, MA
COOKBOOK The Olives Table
WINERY Antinori, *Tuscany*

AFTERNOON TEA WITH STEPHEN TWINING

Enjoy a delicious afternoon in the company of Stephen Twining, 10th generation of the illustrious Twining Tea family. Tea, savories and dainty cakes will be served following a presentation by Mr. Twining.

ARIEL'S AT DISNEY'S BEACH CLUB RESORT

TIME: 3:00 P.M. - 5:00 P.M.

\$75 per person, plus tax, gratuity included. Theme Park admission is not required.

SATURDAYS: SEPTEMBER 29 & OCTOBER 6

SUNDAYS: SEPTEMBER 30 & OCTOBER 7



CHEF'S A'FIELD—KIDS ON THE FARM*

Hosted by Warner Hanson Television

The nation's best chefs and their kids have been invited to bring the acclaimed PBS television series alive on stage at the Odyssey. The event includes a culinary demonstration by the chef and child, as seen on the screen, a three-course lunch with wine and the series companion cookbook.

ODYSSEY—THE CHEF'S SHOWPLACE

WEDNESDAYS: 10:30 A.M. - 12:30 P.M.

\$135 per person, plus tax, gratuity included. Theme Park admission required.

* FEATURES AN EPISODE FROM CULINARY ADVENTURES THAT BEGIN ON A FARM ON OCTOBER 10



- | | | |
|---------------|-------------------------------|--|
| ▶ October 3 | CHEF
EPISODE | Jason Wilson, <i>Crush Restaurant, Seattle, WA</i>
Wild Foraging & Island Duck Eggs-treasures from the Pacific Northwest |
| | WINERY | Casa Lapostolle, <i>Chile</i> |
| ▶ October 10* | CHEF
EPISODE | Holly Smith, <i>Café Juanita, Kirkland, WA</i>
Seattle Charcuterie |
| | WINERY | Familia Schroeder, <i>Argentina</i> |
| ▶ October 17 | CHEF
EPISODE | Bill Telepan, <i>Telepan Restaurant, New York, NY</i>
Ice Cream, From a Cow-a milking adventure in upstate New York! |
| | WINERY | Rosemount Estate, <i>Australia</i> |
| ▶ October 24 | CHEF
EPISODE | Bruce Sherman, <i>North Pond Restaurant Chicago, IL</i>
Artisan Chèvre-hand-crafted goat cheese from Wisconsin |
| | WINERY | Concha y Toro, <i>Chile</i> |
| ▶ October 31 | CHEF
EPISODE | Michel Nischan, <i>Dressing Room, Westport, CT</i>
Winter Bay Scallops-nuggets of gold from Cape Cod |
| | WINERY | Matanzas Creek, <i>Sonoma</i> |
| ▶ November 7 | CHEF
EPISODE | Robert Wiedmaier, <i>Marcel's and Brasserie Beck's, Washington, DC</i>
Rockfish Round-Up-striped bass from the Chesapeake |
| | WINERY | Stonehaven Vineyards, <i>Australia</i> |

CHEESE TASTINGS

Hosted by Artisanal Premium Cheese

This is an exceptional opportunity to learn more about cheese with the expert "fromagers" from the Artisanal Premium Cheese Center in New York City and other accomplished experts in the cheese industry today.

ODYSSEY—THE CHEF'S SHOWPLACE

SATURDAYS: 2:00 P.M. - 3:15 P.M.

\$60 per person, plus tax, gratuity included. Theme Park admission required.

- | | | |
|----------------|-----------------|--|
| ▶ September 29 | FROMAGER | Tyler Hawes, <i>American Milk Studios New York, NY</i> |
| FRANCE | WINERY | Maison Louis Jadot, <i>Burgundy</i> |
| ▶ October 6 | FROMAGER | Max McCalman, <i>Artisanal Premium Cheese New York, NY</i> |
| ITALY | WINERY | Le Vigne di Zamò, <i>Italy</i> |
| ▶ October 13 | FROMAGER | Waldemar Albrecht, <i>Artisanal Premium Cheese, Brooklyn, NY</i> |
| SPAIN | WINERY | Marqués de Riscal, <i>Spain</i> |
| ▶ October 20 | FROMAGER | Jason Donnelly, <i>Artisanal Premium Cheese New York, NY</i> |
| ENGLAND | WINERY | Fess Parker, <i>Santa Barbara County</i> |

- ▶ **October 27**
USA
FROMAGER David Gremmels, *Rogue Creamery Central Point, OR*
WINERY Cinnabar Vineyards & Winery, *Santa Cruz*
- ▶ **November 3**
ITALY
FROMAGER Waldemar Albrecht, *Artisanal Premium Cheese, Brooklyn, NY*
WINERY San Filippo, *Italy*
- ▶ **November 10**
FRANCE
FROMAGER Max McCalman, *Artisanal Premium Cheese New York, NY*
WINERY Guigal, *Rhône Valley, France*

EPCOT WINE SCHOOLS

Enjoy this fabulous, full-day comprehensive program facilitated by a prestigious wine authority. Each session includes continental breakfast, lunch and a certificate of completion.

SATURDAYS: 10 A.M. - 4 P.M.

\$150 per person, plus tax, gratuity included. Theme Park admission is not required.

** \$160 per person, plus tax, includes gratuity. (October 6 & 13 only)*

- ▶ **September 29**
CHAMPAGNE
Moët Hennessy presented by Charles Curtis, M.W.
Future World, Wonders Retreat in the Wonders of Life Pavilion
- ▶ **October 6**
BURGUNDY*
Maison Louis Jadot presented by Olivier Masmondet
World Showplace, France Pavilion, Bistro de Paris
- ▶ **October 13**
ITALY*
Castello Banfi presented by Sharron McCarthy, CWE
World Showplace, Italy Pavilion, Tutto Italia
- ▶ **October 20**
SPAIN
Wines of Spain presented by Doug Frost, M.S., M.W.
Future World, Wonders Retreat in the Wonders of Life Pavilion
- ▶ **October 27**
SOUTH AMERICA
Concha y Toro & Viñedos Emiliana presented by Sebastián López, Winemaker of Concha y Toro
Future World, Wonders Retreat in the Wonders of Life Pavilion
- ▶ **November 3**
GREECE
All About Greek Wine presented by Steve Olson
Future World, Wonders Retreat in the Wonders of Life Pavilion
- ▶ **November 10**
SOUTH AFRICA
Fairview presented by Robin Back, Proprietor of Fairview Vineyards
Future World, Wonders Retreat in the Wonders of Life Pavilion

VERTICAL WINE TASTINGS

This is a rare opportunity for wine aficionados to experience a tasting of 10 vintages from an exceptional vineyard.

CALIFORNIA GRILL AT DISNEY'S CONTEMPORARY RESORT

SATURDAYS: 1:30 P.M. - 3:00 P.M.

\$135 per person, plus tax, gratuity included. Theme Park admission is not required.

** \$175 per person, plus tax, includes gratuity. (November 3 only)*

- ▶ **September 29**
Fife Vineyards Reserve Cabernet Sauvignon, *Napa Valley presented by Dennis Fife*
- ▶ **October 6**
Robert Mondavi Reserve Cabernet Sauvignon, *Napa Valley*
- ▶ **October 13**
Charles Krug Winery Cabernet Sauvignon, *Napa Valley presented by Peter Mondavi Jr.*
- ▶ **October 20**
Joseph Phelps Cabernet Sauvignon, *Napa Valley presented by Joe Spellman, M.S.*
- ▶ **October 27**
Montecillo Gran Reserva Especial, Rioja
presented by Fred Dame, M.S.
- ▶ **November 3***
Château Cos d'Estournel, Bordeaux
presented by Evan Goldstein, M.S. and Dominique Arangotis, Wine Maker
- ▶ **November 10**
Beringer Private Reserve Cabernet Sauvignon, *Napa Valley presented by Andrea Robinson, M.S.*



FOOD AND WINE PAIRINGS

These late afternoon sessions are great opportunities to discover a marriage of three regional wines with three tasting-size portions of regional cuisines from *Epcot*[®] Signature restaurants. A wine professional will moderate each session and the theme will vary as outlined below. Featured wineries and menu selections will change daily.

\$45 per person, plus tax, gratuity included. Theme Park admission is required.

▶ LE CELLIER STEAKHOUSE, CANADA PAVILION

FRIDAYS: SEPTEMBER 28, OCTOBER 5, 12, 19, 26 & NOVEMBER 2, 9

3:00 P.M. - 4:30 P.M.

Featuring contemporary Northwestern flavors

▶ BISTRO DE PARIS, FRANCE PAVILION

SATURDAYS: SEPTEMBER 29, OCTOBER 13, 20, 27 & NOVEMBER 3, 10

2:30 P.M. - 4:00 P.M.

Featuring a selection of charcuterie and cheese

▶ TUTTO ITALIA, ITALY PAVILION

SUNDAYS: SEPTEMBER 30, OCTOBER 7, 14, 21, 28 & NOVEMBER 4, 11

2:30 P.M. - 4:00 P.M.

Featuring tastes from the new Italian team at Epcot[®]

▶ TEPPAN EDO MATSUNOMA LOUNGE

JAPAN PAVILION

MONDAYS: OCTOBER 15, 22, 29 & NOVEMBER 5

3:30 P.M. - 5:00 P.M.

Sake, Sushi and Sashimi

▶ RESTAURANT MARRAKESH, MOROCCO PAVILION

TUESDAYS: OCTOBER 2, 9, 16, 23, 30 & NOVEMBER 6

3:30 P.M. - 5:00 P.M.

Featuring Mediterranean flavors

▶ CORAL REEF RESTAURANT, THE SEAS WITH NEMO AND FRIENDS

WEDNESDAYS: OCTOBER 3, 10, 17, 24, 31 & NOVEMBER 7

THURSDAYS: OCTOBER 4, 11, 18, 25 & NOVEMBER 1, 8

FRIDAYS: SEPTEMBER 28, OCTOBER 5, 12, 19, 26 & NOVEMBER 2, 9

3:00 P.M. - 4:30 P.M.

Contemporary cuisine

▶ ROSE & CROWN DINING ROOM AND PUB, UNITED KINGDOM PAVILION

SUNDAY: OCTOBER 21

3:30 P.M. - 4:30 P.M.

Scotch & Food Pairing featuring single malt and blended Scotch

DISCOVERING WINE: A SENSORY ADVENTURE

Wine novices and aficionados alike will enjoy a unique interactive opportunity to discover the composition of great California wines. Each event includes a four-course lunch at Cítricos presented by Chef Philip Ponticelli.

CÍTRICOS AT DISNEY'S GRAND FLORIDIAN RESORT & SPA

11:00 A.M. - 2:00 P.M.

\$150 per person, plus tax, gratuity included. Theme Park admission is not required.

- ▶ October 7 **SENSORY SEMINAR-LUNCH WINERIES** Conundrum and Caymus Vineyards, *Napa Valley*
- ▶ November 3 **SENSORY SEMINAR-LUNCH WINERIES** Robert Mondavi Winery, *Napa Valley*
- ▶ November 4 **SENSORY SEMINAR-LUNCH WINERIES** Robert Mondavi Winery, *Napa Valley*



evening

DINING EXPERIENCES

Experience truly memorable fine dining. The essential ingredients of fabulous cuisine, incredible wines and great company provide the base for an enchanting evening.

EXQUISITE EVENINGS AT EPCOT®

These dinners are the most prestigious dining experiences of the Festival. On each occasion, a team of celebrity chefs and Walt Disney World® chefs prepare a stellar five-course meal. A winery principal will showcase wines from two to three different vineyards.

ODYSSEY—THE CHEF'S SHOWPLACE

FRIDAYS: 6:30 P.M. - 9:00 P.M.

\$210 per person, plus tax, gratuity included. Theme Park admission is not required.

▶ October 5

A VINEYARD COLLAGE

CHEF Terry Letson, *Fumé Bistro & Bar, Napa, CA*
PASTRY CHEF Antony Fernandez, *The Ritz-Carlton Lodge Reynolds Plantation, Greensboro, GA*
WINERIES Caymus Vineyards, *Napa Valley* and Piper & Charles Heidsieck, *Champagne*

▶ October 12

A TUSCAN RENAISSANCE

CHEF Cesare Casella, *Maremma, New York, NY*
PASTRY CHEF Noah French, *Roy's Restaurant Corporate, Chandler, AZ*
WINERIES Castello Banfi, *Tuscany* and Cecchi, *Tuscany, Italy*

▶ October 19

A NORTHWEST SILHOUETTE

CHEF & PASTRY John Sundstrom, *Lark Restaurant, Seattle, WA*
WINERIES Ste. Michelle Wine Estates, *Washington State* and Erath, *Oregon*

▶ October 26

WHIMSICAL MASTERS

CHEFS Duskie Estes and John Stewart
Zazu & Bovolo Restaurants & Farm, Santa Rosa, CA
PASTRY CHEF Leah Bayly, *Zazu & Bovolo Restaurants & Farm Santa Rosa, CA*
WINERIES Silver Oak, *Alexander and Napa Valley* and Gary Farrell, *Sonoma, CA*

▶ November 2

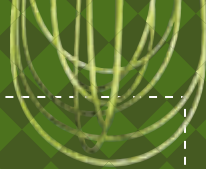
INSPIRATION FOR ANTON EGO

CHEF Jean-Robert de Cavel, *Jean-Robert at Pigall's Cincinnati, OH*
PASTRY CHEF Frédéric Monti, *The Greenbrier® White Sulphur Springs, WV*
WINERIES Château Cos d'stournel, *Bordeaux* and Bollinger, *Champagne*

▶ November 9

CONTEMPORARY ITALIAN

CHEF John Sarich, *Ste. Michelle Wine Estates Woodinville, WA*
PASTRY CHEF Carlos Salazar, *MGM Grand Hotel & Casino Las Vegas, NV*
WINERY Antinori, *Tuscany*



SIGNATURE DINING

Walt Disney World® Signature Restaurant chefs invite a celebrity chef into their kitchens to prepare a five-course meal. All dining events are accompanied by great wines and hosted by a renowned vintner.

LUNCH: 12:30 P.M. - 3:00 P.M.

\$155 per person, plus tax, includes gratuity.

DINNER: 6:30 P.M. - 9:00 P.M.

\$155 per person, plus tax, includes gratuity. For both Lunch and Dinner, Theme Park admission is not required.

*The price for the seven-course dinner at Victoria & Albert's is \$350 per person, plus tax, gratuity included.

► September 30

INSPIRATIONS FROM INDIA

Lunch at Jiko-The Cooking Place, *Disney's Animal Kingdom Lodge*

CHEF Brian Piasecki

CHEF Suvir Saran, *Dévi, New York, NY*

WINERIES Mulderbosch, *South Africa* and
Cape Classics, *South Africa*

► October 14

AN ARTFUL TABLE

Dinner at California Grill, *Disney's Contemporary Resort*

CHEF Jens Dahlmann

CHEF Dave Anderson, *Madeleine Bistro, Tarzana, CA*

WINERIES Rudd Winery, *Napa Valley* and
Merryvale Vineyards, *Napa Valley*

► October 21

A BLUE MONTAGE

Dinner at The Seas Salon, *The Seas with Nemo and Friends, Epcot®*

CHEFS Epcot® Chefs

WINERIES Clos Pegase, *Napa Valley* and
Etude, *Napa Valley*

► October 28

RHÔNE IMPRESSIONIST

Dinner at Bistro de Paris, *Epcot®*

CHEF Bruno Vrignon

CHEF Jean Fleury, *Paul Bocuse Brasseries, Lyon, France*

WINERIES Jean-Luc Colombo, *Rhône Valley, France*
and Mas de la Dame, *Provence, France*

► November 4*

A PORTRAIT OF ELEGANCE

Dinner at Victoria & Albert's, *Disney's Grand Floridian Resort & Spa*

CHEF Scott Hunnel

CHEF Jean-Louis Gerin, *Restaurant JEAN-LOUIS, Greenwich, CT*

WINERY Steve Pignatiello-Burgundy Wines

► November 9

THE MODERN TABLEAU

Dinner at Todd English's bluezoo, *Walt Disney World® Dolphin Hotel*

CHEF Christopher Windus

CHEF Todd English, *bluezoo, Orlando, FL* and
Olives Restaurant, Charleston, MA

WINERIES E. & J. Gallo Winery, *Sonoma, CA*

► November 11

THE BOATING PARTY

Lunch at Flying Fish Café, *Disney's BoardWalk Inn and Villas*

CHEF Tim Keating

CHEF Robert Boone, *Striped Bass Restaurant, Philadelphia, PA*

WINERIES Hartford Family Winery, *Sonoma* and
Sterling Vineyards, *Napa Valley*



REGIONAL FEASTS

This is a rare opportunity to enjoy a sumptuous feast diligently crafted by visiting chefs with tremendous talent. The evening includes a welcome reception, a four-course dinner and lively entertainment with musical performers from the featured region.

ODYSSEY—THE CHEF'S SHOWPLACE

WEDNESDAYS & THURSDAYS: 6:30 P.M. - 9:00 P.M.

\$150 per person, plus tax, gratuity included. Theme Park admission is not required

► October 17

PASSION FOR PISCO—Hosted by PROMPERÚ

Peru is gifted with lands and seas of divine abundance and this event takes you on a journey to discover the exotic flavors of this country—Peru, mucho gusto!

CHEF Marilú Madueño, *Huaca Pucllana, Lima, Peru*

PASTRY CHEF Sandra Plevisani, *La Trattoria di Mambrino, Lima, Peru*

CHEF Jorge Luis Ossio, *Inka Grill, Cuzco, Peru*

► October 24

TASTE OF PUGLIA—Hosted by Taste of Puglia, Italy

The cuisine from the region of Puglia, in the southeasternmost stretch of Italy, is no better demonstrated than by Pietro Zito. Chef Pietro will showcase regional specialties paired with luscious wines made from the indigenous varieties such as Nero di Troia and Primitivo.

CHEF Pietro Zito, *Antichi Sapori, Andria, Italy*

► October 31

TURKISH TREASURES

Hosted by *The Ministry of Culture and Tourism of the Republic of Turkey*

Smell, taste and discover the authentic flavors of Turkey, where superb foods and fine wines are an important part of this rich and colorful culture.

CHEF Fikret Gulyiyen, *Ciragan Palace Hotel, Istanbul*

CHEF Ekrem Sarikaya, *Bilkent Hotel, Ankara*

► November 1

TOAST TO BACCHUS

Hosted by *All About Greek Wine, HEPO & Kerasma*

Enjoy an evening of refined Greek cuisine and wines, showcasing a modern day reflection on indigenous products from the rich and fertile lands of this treasured country.

CHEF Pano Karatassos, *Kyma, Atlanta, GA*

CHEF Micha Psilakis, *Onera, New York, NY*

► November 7

OKLAHOMA: A CENTENNIAL CELEBRATION

Hosted by *the State of Oklahoma*

Celebrate 100 years of statehood with an elegant menu specially created for the occasion. Entertainment will include a Native American storyteller and music by Horseshoe Road.

CHEF Kurt Fleischfresser, *The Coach House, Oklahoma City*

► November 8

NEW ENGLAND—A BREWER'S TALE*

Hosted by *The Boston Beer Company, Brewers of Samuel Adams Beer®*

Enjoy a lively evening with Jim Koch, founder of Samuel Adams Beer®. Mr. Koch takes you through the history of beer in America and dinner features New England cuisine at its finest.

CHEF Frank Morales, *Rustic Restaurant and Bar, Alexandria, VA*

*THE DINNER WILL BE HELD IN THE AMERICAN ADVENTURE PAVILION.

SOUTH AFRICAN WINE ADVENTURE

This is a unique occasion to meet the most prominent winemakers in South Africa today and to taste the wines from 30 different vineyards. The evening's wine walk-about will include culinary specialties from *Disney's Animal Kingdom Lodge* and roaring entertainment!

WORLD SHOWPLACE AT EPCOT®

FRIDAY, OCTOBER 12: 6:30 P.M. - 9:00 P.M.

\$75 per person, plus tax, gratuity included.

Theme Park admission is required



festival

SHOPPING

- M FESTIVAL WELCOME CENTER**
WONDERS OF LIFE PAVILION IN FUTURE WORLD
OPEN DAILY: 9:00 A.M. - 9:00 P.M.

The official Festival Marketplace Cookbook 2007



For Festival souvenirs, *The Stockpot* shop is brimming with inspiring gifts for family and friends, including the 12th annual poster and official Marketplace Cookbook.

The festival wine shop, *Inspired Vines*, boasts a selection of more than 300 wines from the cellars of the prestigious wineries showcased at the Festival's seminars, dining events and International Marketplaces.

For books on wine and food, *Tasteful Chapters* is the place. Consult the schedules on pages 14 and 15 for appearances and book signings by celebrity chefs and authors.

- F CELEBRATE OKLAHOMA! A Unique History**
An Extraordinary Future—Hosted by the State of Oklahoma
The Wright Price Tower includes original Oklahoma art, western and Native American crafts, Frankoma Pottery, gourmet treats and much more!
- C TURKEY Welcomes You—Hosted by The Ministry of Culture and Tourism of the Republic of Turkey**
The Grand Bazaar is filled with exotic lamps, Turkish jewelry, pottery and wonderful spices redolent of the famous Spice Market in Istanbul.
- H PERU—Hosted by PROMPERÚ**
Journey to the *Pisca Craft Market* for woven Peruvian textiles and carved gourds—an ancient technique that has endured the passage of time.
- D PEARVILLE FAIR—Hosted by USA Pears**
Visit *The Gilded Pear* for whimsical gifts from tableware to tea towels that honor the noble fruit!
- E AUSTRALIA: DISCOVER DOWN UNDER**
Birdsville Provisions is your outback stop for awesome Aussie souvenirs and select bottles of Australian wine.
- Q FESTIVAL GIFT SHOP**
Shop for exclusive festival pins, Disney kitchen and cooking products and commemorative festival merchandise.



2007 Commemorative Festival Poster—Daily signings by the artist, Heather French, in the Festival Welcome Center.

DISNEY GIFT CARDS

For your convenience, Disney Gift Cards may be purchased at *The Stockpot* in the Festival Welcome Center and in the *Festival Gift Shop*. You may then use these cards as a debit card in any participating Marketplace Kiosks or shopping locations at the Festival or within the *Walt Disney World*® Resort.

book

SIGNINGS

Stop by the Festival Welcome Center to meet with the authors and purchase a signed copy of their book.

**Unless otherwise noted, all appearances and signings are at Wonders of Life Pavilion.*

▶ SEPTEMBER 28

12:45 p.m. Mireille Guiliano, New York, NY
French Women for All Seasons

1:45 p.m. Bob Waggoner, Charleston, SC
Charleston Grill at Charleston Place

▶ SEPTEMBER 29

1:15 p.m. Mireille Guiliano, New York, NY
French Women for All Seasons

2:15 p.m. Bob Waggoner, Charleston, SC
Charleston Grill at Charleston Place

3:00 p.m. Karen MacNeil, Napa Valley, CA
The Wine Bible

▶ SEPTEMBER 30

2:30 p.m. Dominique Macquet, New Orleans, LA, *Dominique's Tropical Latitudes*

4:30 p.m. Karen MacNeil, Napa Valley, CA, *The Wine Bible*

▶ OCTOBER 1

12:00 p.m. Dominique Macquet, New Orleans, LA, *Dominique's Tropical Latitudes*

1:15 p.m. Bob Waggoner, Charleston, SC
Charleston Grill at Charleston Place

▶ OCTOBER 2

12:00 p.m. & 2:30 p.m.
Hope Fox, Bryn Mawr, PA
Impress for Less

▶ OCTOBER 3

2:30 p.m. Hope Fox, Bryn Mawr, PA
Impress for Less

▶ OCTOBER 4

11:30 a.m. Allen Susser, Aventura, FL
Great Mango Book

4:45 p.m. G. Garvin, Los Angeles, CA
Turn Up the Heat with G. Garvin

▶ OCTOBER 5

12:45 p.m. Nirmala Narine, Long Island, NY
In Nirmala's Kitchen
Everyday World Cuisine

3:45 p.m. Ciril Hitz, Rehoboth, MA
Bread Art DVD Series

▶ OCTOBER 6

1:15 p.m. Nirmala Narine, Long Island, NY
In Nirmala's Kitchen

3:30 p.m. Max McCalman, New York, NY
Cheese

▶ OCTOBER 7

12:45 p.m. Colette Peters, New York, NY
Cakes to Dream On

▶ OCTOBER 8

12:00 p.m. Colette Peters, New York, NY
Cakes to Dream On

▶ OCTOBER 11

4:45 p.m. Jeff Henderson, Las Vegas, NV
Cooked

▶ OCTOBER 12

12:45 p.m. Walter Staib, City Tavern, Philadelphia, PA, *Black Forest Cuisine*

3:45 p.m. Rick Tramonto, Cenitare Restaurant, Buffalo Grove, IL
Amuse-Bouche

▶ OCTOBER 13

5:00 p.m. Greg Case, Cambridge, MA and Keri Fisher, Villanova, PA,
One Cake, One Hundred Desserts

▶ OCTOBER 14

12:45 p.m. Greg Case, Cambridge, MA and Keri Fisher, Villanova, PA,
One Cake, One Hundred Desserts

2:30 p.m. Walter Staib, City Tavern, Philadelphia, PA, *Black Forest Cuisine*

▶ OCTOBER 16

1:15 p.m. Bill Telepan, New York, NY
Inspired by Ingredients

▶ OCTOBER 17

12:45 p.m. Bill Telepan, New York, NY
Inspired by Ingredients

- **OCTOBER 18**
12:45 p.m. Keegan Gerhard, Las Vegas, NV
Appearance with the host of The Food Network Challenge, Food Network®
4:45 p.m. Roy Yamaguchi, Honolulu, HI
Roy's Fish and Seafood
- **OCTOBER 19**
12:45 p.m. Alan Wong, Honolulu, HI
Alan Wong's New Wave Luau
- **OCTOBER 20**
12:45 p.m. Geraldine Randlesome, Ontario, Canada
Simply Elegant
- **OCTOBER 21**
12:45 p.m. Geraldine Randlesome, Ontario, Canada
Simply Elegant
5:00 p.m. Mark Salter, Royal Oak, MD
Featuring sauces and ingredients from the Eastern Shore
- **OCTOBER 25**
12:45 p.m. Andrew Selz, Pensacola, FL
Plank Cooking with Chef Selz
4:45 p.m. Tracy Griffith, Napa Valley, CA, *Sushi American Style*
- **OCTOBER 26**
12:45 p.m. Jean Fleury, Lyon, France
Brasseries Bocuse
2:30 p.m. Braiden Rex-Johnson, Seattle, WA, *Pacific Northwest Wining and Dining*
- **OCTOBER 27**
12:00 p.m. Andrew Selz, Pensacola, FL
Plank Cooking with Chef Selz
1:15 p.m. Braiden Rex-Johnson, Seattle, WA, *Pacific Northwest Wining and Dining*
- **OCTOBER 28**
2:30 p.m. Chris Prospero and Courtney Febrriello, Simsbury, CT
Wife of the Chef
- **OCTOBER 29**
1:15 p.m. Matt Lewis, Brooklyn, NY
Chocolate Bar
- **OCTOBER 30**
12:00 p.m. Michel Nischan, Westport, CT
Homegrown Pure and Simple
- **OCTOBER 31**
12:45 p.m. Michel Nischan, Westport, CT
Homegrown Pure and Simple
2:00 p.m. Efisio Farris, Houston, TX, *Sweet Myrtle and Bitter Honey*
- **NOVEMBER 1**
11:30 a.m. Andrew Shotts, Providence, RI
Making Artisan Chocolates
- 3:45 p.m. Efisio Farris, Houston, TX, *Sweet Myrtle and Bitter Honey*
6:30 p.m. Evan Goldstein, M.S., San Francisco, CA
Perfect Pairings
- **NOVEMBER 2**
1:00 p.m. Joyce Goldstein and Evan Goldstein, M.S., San Francisco, CA
Enoteca and Perfect Pairings
- **NOVEMBER 3**
1:15 p.m. Andrew Shotts, Providence, RI, *Making Artisan Chocolates*
3:30 p.m. Evan Goldstein, M.S., San Francisco, CA*
Perfect Pairings
California Grill, *Disney's Contemporary Resort*
- **NOVEMBER 4**
3:45 p.m. Cat Cora, Iron Chef, Food Network®
Cooking from the Hip
- **NOVEMBER 5**
12:00 p.m. Alphonse "Lee" Lucier, Pensacola, FL, *eat!*
1:15 p.m. Diane Hendricks, Dietician in the Kitchen, Oakhurst, NJ
Shaken & Stirred
- **NOVEMBER 8**
11:30 a.m. Suvir Saran, New York, NY
American Masala
4:45 p.m. Todd English, Charleston, MA
The Olives Table
- **NOVEMBER 9**
12:45 p.m. Suvir Saran, New York, NY
American Masala
- **NOVEMBER 10**
12:00 p.m. Robert Irvine, Dinner: Impossible, Food Network®
Mission: Cook!
3:30 p.m. Max McCalman, New York, NY
Cheese
3:30 p.m. Andrea Robinson, M.S. Stamford, CT
Great Wine Made Simple
California Grill, *Disney's Contemporary Resort*
John Sarich Ste. Michelle Wine Estates, Woodinville, WA
Best of Taste
- **NOVEMBER 11**
12:45 p.m. Warren Brown, Washington, D.C.
Appearance with the host of Sugar Rush, Food Network®
2:00 p.m. Andrea Robinson, M.S. Stamford, CT
Great Wine Made Simple
5:00 p.m. Giuliano Hazan, Sarasota, FL
How to Cook Italian



eat to the beat

CONCERT SERIES



FROM TOP:

The Beach Boys
David Cassidy
Little Richard
The Village People
David Sanborn

Set the mood for food with the savory sounds of dazzling, diverse musical acts, live on stage at World Showcase, America Gardens Theatre.

In addition to new performers, some crowd favorites are returning to the stage, such as Chubby Checker and The Wildcats, The Original Family Stone, The Beach Boys, Little Richard, and David Sanborn. Get ready to rock!

WORLD SHOWCASE, AMERICA GARDENS THEATRE

DAILY AT 5:45 P.M., 7:00 P.M. & 8:15 P.M.

Theme Park admission is required. All songs listed are for artist recognition only and may not be included in the play list. Entertainment subject to change without notice.

- ▶ September 28-29 **AL STEWART**
"Year of the Cat"
- ▶ September 30-October 1 **OTIS DAY AND THE KNIGHTS**
"Shout!"
- ▶ October 2-3 **THE BEACH BOYS**
"Good Vibrations"
- ▶ October 4-6 **THE ORIGINAL FAMILY STONE**
"Everyday People"
- ▶ October 7-9 **SHEENA EASTON**
"Morning Train (Nine to Five)"
- ▶ October 10-13 **STARSHIP STARRING MICKEY THOMAS**
"We Built This City"
- ▶ October 14-16 **DAVID CASSIDY**
"I Think I Love You"
- ▶ October 17-18 **LITTLE RICHARD**
"Tutti Frutti"
- ▶ October 19-21 **JUICE NEWTON**
"Queen of Hearts"
- ▶ October 22-25 **THE FOUR TOPS**
"Baby I Need Your Loving"
- ▶ October 26-27 **VILLAGE PEOPLE**
"YMCA"
- ▶ October 28-30 **THE OUTLAWS**
"There Goes Another Love Song"
- ▶ October 31-November 3 **JON SECADA**
"Just Another Day"
- ▶ November 4-6 **CHUBBY CHECKER AND THE WILDCATS**
"The Twist"
- ▶ November 7-8 **THE CONTOURS FEATURING SYLVESTER POTTS**
"Do You Love Me"
- ▶ November 9-11 **DAVID SANBORN**
"Lesley Ann"



international

MARKETPLACES

- Marketplaces that you may visit to purchase regional food and wine
- Special Exhibits, Seminars, Merchandise Locations and Event Locations



Food Items



Beverage Items

A FESTIVAL GUEST INQUIRIES

► Seminars & Demonstrations

B VINOTECO DE LOS ANDES NEW

C TURKEY WELCOMES YOU

D THE PEARVILLE FAIR NEW

E AUSTRALIA: DISCOVER DOWN UNDER

F CELEBRATE OKLAHOMA! NEW

G THE AMERICAN WINE ADVENTURE

H PERU

I DOMINICAN REPUBLIC NEW

SPECIAL 10 DAY EXPERIENCES—

J ► TASTE OF PUGLIA, ITALY OCTOBER 19–OCTOBER 28

K ► THE GREEK ISLAND WINE BAR OCTOBER 26–NOVEMBER 4

L FUN AT THE LAND!

► Seminars & Demonstrations

M FESTIVAL CENTER— WINE SEMINARS

N ODYSSEY— THE CHEF'S SHOWPLACE

O HISTORY OF BEER IN AMERICA

► Festival Shopping

C THE GRAND BAZAAR

D THE GILDED PEAR

E BIRDSVILLE PROVISIONS

F THE WRIGHT PLACE TOWER

H THE PISCA CRAFT MARKET

I EL BOHIO MARKET

M FESTIVAL WELCOME CENTER & FESTIVAL WINE SHOP

P TEA CADDY

Q FESTIVAL GIFT SHOP

► Events

R EAT TO THE BEAT CONCERT SERIES

S PARTY FOR THE SENSES

► Visiting Countries and Regions

1 CHAMPAGNE

Duo of Chocolate Truffles

Moët & Chandon Wines, White Star, Rosé Impérial, Nectar Impérial, Nectar Impérial Rosé

2 CHILE

Shrimp con Pebre Salsa, Tomaticán with Manchego Cheese, Mango and Strawberry Fruit Salad with Cilantro

Santa Rita Reserva Chardonnay, Montes Cabernet-Carménère, Montes Leyda Vineyard Sauvignon Blanc, Santa Rita Reserva Cabernet Sauvignon

3 ARGENTINA

Spicy Beef Empanada, Grilled Beef with Chimichurri Sauce, Dulce de Leche

Bodega Norton Reserva Cabernet Sauvignon, Bodega Norton Reserva Malbec, Bodega Norton Torrontes, Bodega Norton Chardonnay

4 MEXICO

Chilaquiles, Quesadilla con Chorizo

Wine L.A. Cetto Chardonnay, Wine L.A. Cetto Petite Sirah, Dos Equis Beer, Conga Juice

5 SPAIN

Taste of Spain: Almonds, Olives, Chorizo, Papas con Chorizo, Spicy Calamari Stew with Saffron Rice

Don Olegario Albariño, Abadiá Retuerta Selección Especial, Bodegas Julián Chivite Gran Feudo Rosé, Abadiá Retuerta Rivola

6 IRELAND

Chilled Potato Leek Soup with an Irish Cheddar Cheese Stick, Boxty with Bacon Chips and Kerrygold® Garlic and Fresh Herb Butter, Irish Cheese Plate and Brown Bread with Apple Chutney and Kerrygold® Irish Butter

Guinness® Draught, Bunnratty Meade Honey Wine, Frozen Bailey's® Irish Coffee

7 CHINA

Chicken Sha Cha, Pork Pot Stickers, Caramel Ginger Ice Cream

Dragon's Hollow Chardonnay, Tsingtao Pure Draft Beer, Tsingtao Beer & Green Tea Plum Wine Cooler

8 INDIA

Curried Butternut Squash Soup with Paratha Bread, Samosa with Tamarind Sauce, Coconut Indian Rice Pudding

Grover Vineyards Sauvignon Blanc, Sula Chenin Blanc, Grover Vineyards Cabernet-Shiraz

9 SOUTH AFRICA

Durban Spiced Chicken on a Skewer, Bobotie with Mango Chutney, Spice Cake with Marinated Fruit

Goat Door Chardonnay, Fairview Sauvignon Blanc, Goats do Roam Red, Bored Doe

10 TURKEY

Meze, Manti with Yogurt Sauce, Authentic Pistachio Baklava from Turkey

Kavaklidere® Selection Kirmizi Red, Kavaklidere® Selection Beyaz White, Kavaklidere® Çankaya White, Kavaklidere® Yakut Red, Efes Pilsen Beer

11 GERMANY


Spaetzle with Creamy Mushroom Ragout, Debriziner Sausage with Sauerkraut in a Pretzel Roll, Apple Strudel


S.A. Prüm Blue Slate Riesling Kabinett, S.A. Prüm Essence Riesling, S.A. Prüm Riesling-Spätlese, Schloss Reinhartshausen Riesling, Beck's Oktoberfest, Becks






12 ITALY

 Insalata Caprese Salad, Lasagna Al Forno, Pizza, Zuppa Inglese


 Sant'Elena Pinot Grigio, Cecchi Chianti Classico, Braida Moscato d'Asti, Peroni Beer, Lemonato


13 POLAND

 Cabbage Roll with Spiced Beef, Kielbasa and Potato Pierogies, Paczki

 Okocim Beer, Cline Ancient Vines Zinfandel, Kasztelanski Honey Wine, Nalewka Babuni Raspberry Wine


14 HOPS & BARLEY MARKET

 New England Crab Cake with Barley-Lentil Salad, Samuel Adams Boston Lager Glazed Chicken Drum

 Samuel Adams Beers: Black Lager, Boston Lager, Light, Boston Ale, Cream Stout, Cherry Wheat, Pale Ale, Honey Porter, Octoberfest, 12th Year Anniversary Festival Beer

15 USA

 Maine Lobster Roll, BBQ Pork Rib with Cole Slaw, California Strawberry Shortcake


 Dr. Konstantin Frank Riesling, Beaulieu Vineyard Napa Cabernet Sauvignon, Palmer Chardonnay, Sterling Napa Merlot

16 JAPAN

 Spicy Tuna Roll, California Sushi Roll, Crispy Sukiyaki Beef Roll, Vegetable Roll

 Takara Plum Wine, Ozeki Dry Sake, Kirin Ichiban Draft Beer, Bonki Sake


17 AUSTRALIA

 Shrimp on the Barbie, Grilled Lamb Chop with Caramelized Onions, Macadamia Nut and Chocolate Bar


 Rosemount Traminer Riesling, Benjamin Tawny Port, Foster's Lager, Wolf Blass President's Select Shiraz, Penfolds Koonunga Hill Shiraz-Cabernet

18 MOROCCO

 Kefta, Bastilla, Walnut Baklava

 Guerrouane Red, Bodegas Pinord Moscatel, Casa Beer, Zambra Sangria, Iced Mint Tea

19 OKLAHOMA—ROSE ROCK DINER

 Native Peach Buckle, Pecan Pie


 Oklahoma Centennial Chardonnay, Oklahoma Centennial Cabernet Sauvignon

20 OKLAHOMA—THREE SISTERS' CAFÉ

 Three Sisters' Soup, Seared Buffalo with Scalloped Wild Onions

 Iced Tea

21 FRANCE

 Escargot Persillade en Brioche, Quiche au Fromage de Chèvre, Coupe de Sorbets Champagne, Framboise & Chocolat Blanc


 Hobnob Chardonnay, Château Haut-Mondain Bordeaux Rouge, Sparkling Pomegranate Kir, Bernard Sparr Extrem Riesling, St. Germain Red Cocktail

22 ICED TEAFUSION

 Lady Grey, Indian Spiced Chai, Green Tea & Mint, Honeybush, Mandarin & Orange


23 GREAT BEERS OF THE WORLD

 Pretzel Chips and Pita Chips


 Stella Artois, Labatt Blue, Labatt Blue Light, Bass Ale, Brahma

24 NEW ZEALAND

 Marinated Seafood Salad, Lamb Slider, Kiwi and Custard Roll

 Villa Maria Sauvignon Blanc, Villa Maria Cabernet Sauvignon-Merlot, Villa Maria Chardonnay, Villa Maria Pinot Noir

25 CANADA

 Canadian Cheddar Cheese Soup, Maple Glazed Salmon with Roasted Corn and Arugula, Maple Custard topped with Almond Crumble


 Mission Hill SLC Chardonnay, Mission Hill Reserve Riesling Icewine, Mission Hill SLC Merlot, Labatt Blue

26 GREECE

 Greek Salad, Spanakopita, Karydopita


 Boutari Moschofilero, Boutari Naoussa, Tsantalis Rapsani, Creta Olympias Xerolithia


27 PERU

 Causé de Cangrejo, Arroz con Pato, Lúcumá Cream with an Alfajores Cookie

 Taberbero Gran Rosé, Tacama Gran Tinto, Taberbero Cabernet Sauvignon, Taberbero Borgoña

28 DOMINICAN REPUBLIC

 Mofungo, Pastelón de Plátanos Amarillos, Coconut Flan

 Presidente Beer, Presidente Light Beer

party for

THE SENSES

WORLD SHOWPLACE AT EPCOT®

SATURDAYS: 6:30 P.M. - 9:00 P.M.

\$135 per person, plus tax, gratuity included. Theme Park admission is required.

Hosted by Vanity Fair® Premium Napkins.

Feast on this tribute to the sensory arts! Begin your evening with a reserved seat at the Eat to the Beat Concert Series at the America Gardens Theatre. Following the show, World ShowPlace becomes the setting for a sensational evening showcasing the talents of more than 25 eminent chefs and the diversity of over 70 wines and beers. Wander among tempting tasting stations in the midst of imaginative décor and awe-inspiring acts from La Nouba™ by Cirque du Soleil®.

CALL 407-WDW FEST
(407.939.3378) OR
VISIT THE FESTIVAL
INQUIRIES DESK
FOR ADDITIONAL
INFORMATION AND
RESERVATIONS



Heard the best kept
Disney
Secret?

Hint: You can satisfy your appetite
for **world travel!**



To learn more, stop by the Festival Welcome Center
located at the **Wonders of Life Pavilion**
or visit our **Information Centers** throughout *Epcot*®.

DisneyVacationClub.com

fun for

FAMILIES

Tantalize younger taste buds with fantastic events and exhibits that bring fun to the table. Kids of all ages will enjoy these interactive activities that give food fans an appetite to learn.

L FUN AT THE LAND!

- ▶ **Junior Chef Program** *Hosted by Nestlé Toll House*
Children create delicious treats and savor the taste of their creations at the Junior Chef program. Kids take the gourmet center-stage as they make scrumptious chocolate chip cookies!
- ▶ **Behind the Seeds Greenhouse Tour**—Bring the entire family for a backstage tour of The Land greenhouses and fish farm. Sample a greenhouse vegetable, release lady bugs, and feed the fish, too! Get close-up views of giant fruits, good bugs, and alligators—and take home ideas for growing your own gardens!
Ages 3-9 \$10 per person, Ages 10 and up \$14 per person

D THE PEARVILLE FAIR NEW

Hosted by USA Pears

THE AMERICAN ADVENTURE COURTYARD

Children can test their “pearing” skills and have fun spinning the Pearis Wheel in this whimsical Pear Village.

F CELEBRATE OKLAHOMA! NEW

A Unique History. An Extraordinary Future.

Hosted by The State of Oklahoma

BETWEEN MOROCCO AND FRANCE PAVILIONS

Enjoy Native American storytelling, special activities in the authentic tipi and much more in this enchanting tribute to Oklahoma.



KIDCOT FUN STOPS

Hosted by Sharpie®

Visit all 14 locations throughout the World Showcase where we have prepared a special activity just for children!



Courtesy of Ben Harjo, OK

culinary demonstrations

AUTHENTIC TASTE & BEVERAGE SEMINARS

Throughout the Festival there are numerous complimentary culinary demonstrations and seminars and wine tastings. Pre-registration is not required; however to secure your seating at these popular events, please plan to arrive at the location at least 30 minutes in advance. Each session lasts approximately 30-45 minutes.

C ODYSSEY-THE CHEF'S SHOWPLACE

- ▶ **CULINARY DEMONSTRATIONS**—Observe *Walt Disney World*® chefs, visiting celebrity chefs and speakers perform in these inspiring sessions.
- ▶ **AUTHENTIC TASTE SEMINARS**—Hosted by *Whole Foods Market*® Learn from the experts on the origins, tastes and traditions of diverse ingredients such as chocolate, coffee, olive oil and salts of the world.

B THE FESTIVAL CENTER

- ▶ **WINE SEMINARS**—Bringing the best stories and tastes from wines around the world.

Culinary Programs at Odyssey—The Chef's Showplace

Wine Seminars at the Festival Center—The Estate

Wine Seminars at the Festival Center—The Vineyard

FRIDAY—SEPTEMBER 28

1:30 p.m. **Ciaran Duffy**, *Tristan Restaurant, Charleston, SC*
12:30 p.m. **Dean Max**, *3030 Ocean Restaurant, Ft. Lauderdale, FL*

4:00 p.m. **Anette Grecchi Gray**, *Carlson Restaurants, Worldwide, Carrollton, TX*

11:00 a.m. **Maison Louis Jadot**, *Burgundy, France*

12:30 p.m. **Freixenet**, *Catalonia, Spain*

2:00 p.m. **Zolo**, *Mendoza, Argentina*

3:30 p.m. **Gloria Ferrer Champagne Caves**, *Sonoma, CA*

5:30 p.m. **d'Arenberg**, *McLaren Vale, Australia*

1:00 p.m. **Moët & Chandon**, *Champagne, France*

3:00 p.m. **Cape Classics**, *South Africa*

5:00 p.m. **Guenoc Estate Vineyard & Winery**, *Napa Valley, CA*

7:15 p.m. **Nobilo**, *Marlborough, New Zealand*

SATURDAY—SEPTEMBER 29

12:15 p.m. **Mireille Guiliano**, *Former President and CEO of Veuve Clicquot Champagne, New York, NY*

4:00 p.m. **Authentic Taste: Natural Himalayan Salt**
Laura Costelli, POSH Salts

5:15 p.m. **Authentic Taste: Strawberries**, *Victor Ramirez, California Strawberry Commission*

11:00 a.m. **Nobilo**, *Marlborough, New Zealand*

12:30 p.m. **Gloria Ferrer Champagne Caves**, *Sonoma, CA*

2:00 p.m. **Karen MacNeil**

3:30 p.m. **Guenoc Estate Vineyard & Winery**, *Napa Valley, CA*

5:30 p.m. **Cape Classics**, *South Africa*

1:00 p.m. **Freixenet**, *Catalonia, Spain*

3:00 p.m. **Zolo**, *Mendoza, Argentina*

5:00 p.m. **d'Arenberg**, *McLaren Vale, Australia*

SUNDAY—SEPTEMBER 30

1:30 p.m. **Dominique Macquet**, *Dominique's Restaurant, New Orleans, LA*

2:45 p.m. **Authentic Taste: Natural Himalayan Salt**
Laura Costelli, POSH Salts

4:00 p.m. **Todd Gray**, *Equinox Restaurant, Washington, D.C.*

5:15 p.m. **Authentic Taste: Strawberries**, *Victor Ramirez, California Strawberry Commission*

11:00 a.m. **Nobilo**, *Marlborough, New Zealand*

12:30 p.m. **d'Arenberg**, *McLaren Vale, Australia*

2:00 p.m. **Zolo**, *Mendoza, Argentina*

3:30 p.m. **Gloria Ferrer Champagne Caves**, *Sonoma, CA*

5:30 p.m. **Moët & Chandon**, *Champagne, France*

1:00 p.m. **Maison Louis Jadot**, *Burgundy, France*

3:00 p.m. **Karen MacNeil**

5:00 p.m. **Guenoc Estate Vineyard & Winery**, *Napa Valley,*



MONDAY—OCTOBER 1

- 11:00 a.m. **Dominique Macquet**, *Dominique's Restaurant, New Orleans, LA*
- 12:15 p.m. **Bob Waggoner**, *Charleston Grill, Charleston, SC*
- 1:30 p.m. **Authentic Taste: Natural Himalayan Salt**
Laura Costelli, POSH Salts
- 2:45 p.m. **TBD**
- 4:00 p.m. **Authentic Taste: Strawberries**, Victor Ramirez, California Strawberry Commission
- 5:15 p.m. **Tony Marotta**, *Spoodles, Disney's Boardwalk*
- 11:00 a.m. **Martini & Rossi, Italy**
- 12:30 p.m. **Sparkling Wine . . . Not Just for Celebrations**
- 2:00 p.m. **A Rosé by Any Other Name**
- 3:30 p.m. **The New Face of Chardonnay . . . Un-Oaked**
- 5:30 p.m. **Dry Riesling**
- 1:00 p.m. **Food and Wine . . . Why We're Here!**
- 3:00 p.m. **Martini & Rossi, Italy**
- 5:00 p.m. **The Veneto**

TUESDAY—OCTOBER 2

- 11:00 a.m. **Hope Fox**, *Impress for Less, Bryn Mawr, PA*
- 12:15 p.m. **Jason Wilson**, *Crush Restaurant, Seattle, WA*
- 1:30 p.m. **Hope Fox**, *Impress for Less, Bryn Mawr, PA*
- 2:45 p.m. **Bruno Vrignon**, *Chefs de France, France Pavilion, Epcot®*
- 4:00 p.m. **Ron Cope**, *Fultons Crab House, Downtown Disney®*
- 5:15 p.m. **Patrick Walley**, *Publix Apron Cooking School*
- 11:00 a.m. **Using Your Senses—Sight, Smell, Taste**
- 12:30 p.m. **Chardonnay & Pinot Noir—The Key Grapes from Carneros**
- 2:00 p.m. **Crisp & Refreshing—Let's Taste**
- 3:30 p.m. **North American Vineyards**
- 5:30 p.m. **Base to Bubbles**
- 1:00 p.m. **Historical California Wineries**
- 3:00 p.m. **Taste of the Okanagan Valley**
- 5:00 p.m. **Sweet Treats**

WEDNESDAY—OCTOBER 3

- 1:30 p.m. **Hope Fox**, *Impress for Less, Bryn Mawr, PA*
- 2:45 p.m. **Russell Palmer**, *The Hollywood Brown Derby, Disney-MGM Studios*
- 4:00 p.m. **Glenn O'Brien**, *Disney's Yacht & Beach Club Resort*
- 5:15 p.m. **Bob Getchell**, *Boma—Flavors of Africa, & Kathryn McCarthy*, *Jiko—The Cooking Place, Disney's Animal Kingdom Lodge*
- 11:00 p.m. **Terrazas de los Andes**, *Mendoza, Argentina*
- 12:30 p.m. **Rodney Strong Vineyards**, *Sonoma, CA*
- 2:00 p.m. **Bunratty Meade**, *Ireland*
- 3:30 p.m. **Valckenberg**, *Germany*
- 5:30 p.m. **Casa Lapostolle**, *Santiago, Chile*
- 1:00 p.m. **Le Vigne di Zamò**, *Friuli, Italy*
- 3:00 p.m. **Rosenthal—The Malibu Estate**, *Malibu, CA*
- 5:00 p.m. **Valckenberg**, *Germany*
- 7:15 p.m. **Mission Hill**, *Okanagan Valley, Canada*



THURSDAY—OCTOBER 4

- 10:30 a.m. **Allen Susser**, *Chef Allen's, Aventura, FL*
- 11:45 a.m. **Buddy Valastro**, *Carlo's City Hall Bake Shop and Café, Hoboken, NJ*
- 1:00 p.m. **Javier Pareja**, *Banquets, Disney's Yacht and Beach Club Resort*
- 5:15 p.m. **Pam Smith, RD**; *Host & Author*
- 11:00 a.m. **Rosenthal—The Malibu Estate**, *Malibu, CA*
- 12:30 p.m. **Le Vigne di Zamò**, *Friuli, Italy*
- 2:00 p.m. **Mission Hill**, *Okanagan Valley, Canada*
- 3:30 p.m. **Casa Lapostolle**, *Santiago, Chile*
- 5:30 p.m. **Valckenberg**, *Germany*
- 1:00 p.m. **Rodney Strong Vineyards**, *Sonoma, CA*
- 3:00 p.m. **Terrazas de los Andes**, *Mendoza, Argentina*
- 5:00 p.m. **Bunratty Meade**, *Ireland*
- 7:15 p.m. **Casa Lapostolle**, *Santiago, Chile*

FRIDAY—OCTOBER 5

- 1:30 p.m. **Jeff Tunks**, *DC Coast, Washington, DC*
- 2:45 p.m. **Ciril Hitz**, *Johnson & Wales University and BreadHitz, Rehoboth, MA*
- 11:00 a.m. **Quinta do Crasto**, *Douro Valley, Portugal*
- 12:30 p.m. **Rosenthal—The Malibu Estate**, *Malibu, CA*
- 2:00 p.m. **Terrazas de los Andes**, *Mendoza, Argentina*
- 3:30 p.m. **Jewel Winery**, *Lodi, CA*
- 5:30 p.m. **Georges DuBoeuf**, *Burgundy, France*
- 1:00 p.m. **Mission Hill**, *Okanagan Valley, Canada*
- 3:00 p.m. **Michael & David Winery**, *Lodi, CA*
- 5:00 p.m. **Robert Mondavi Winery**, *Napa Valley, CA*
- 7:15 p.m. **Bodegas Salentein**, *Mendoza, Argentina*

SATURDAY—OCTOBER 6

- 11:00 a.m. **Pam Smith RD**; *Host and Author*
- 12:15 p.m. **Nirmala Narine**, *Nirmala's Kitchen Inc., Long Island, NY*
- 12:15 p.m. **Authentic Taste: Chocolate**, *Michael Antonorsi, Chuao Chocolatier*
- 5:00 p.m. **Authentic Taste: Vanilla**, *Craig Nielson, Nielson-Massey Vanillas*
- 11:00 a.m. **Quinta do Crasto**, *Douro Valley, Portugal*
- 12:30 p.m. **Michael & David Winery**, *Lodi, CA*
- 2:00 p.m. **Bodegas Salentein**, *Mendoza, Argentina*
- 3:30 p.m. **Rodney Strong Vineyards**, *Sonoma, CA*
- 5:30 p.m. **Robert Mondavi Winery**, *Napa Valley, CA*
- 1:00 p.m. **Georges DuBoeuf**, *Burgundy, France*
- 3:00 p.m. **Caymus Vineyards**, *Napa Valley, CA*
- 5:00 p.m. **Piper & Charles Heidsieck**, *Champagne, France*

SUNDAY—OCTOBER 7

- 1:30 p.m. **Peng Looi**, August Moon Chinese Bistro, Lexington, KY
- 2:45 p.m. **Authentic Taste: Chocolate**, Michael Antonorsi, Chuao Chocolatier
- 4:00 p.m. **Jiri Knedlick**, Sacramento Cookie Factory, Sacramento, CA
- 5:15 p.m. **Authentic Taste: Vanilla**, Craig Nielson, Nielson-Massey Vanillas
- 11:00 a.m. **Michael & David Winery**, Lodi, CA
- 12:30 p.m. **Piper & Charles Heidsieck**, Champagne, France
- 2:00 p.m. **Jewel Winery**, Lodi, CA
- 3:30 p.m. **Bodegas Salentein**, Mendoza, Argentina
- 5:30 p.m. **Quinta do Crasto**, Douro Valley, Portugal
- 1:00 p.m. **Robert Mondavi Winery**, Napa Valley, CA
- 3:00 p.m. **Piper & Charles Heidsieck**, Champagne, France
- 5:00 p.m. **Georges DuBoeuf**, Burgundy, France

MONDAY—OCTOBER 8

- 11:00 a.m. **Colette Peters**, Colette's Cakes, New York, NY
- 12:15 p.m. **Jiri Knedlick**, Sacramento Cookie Factory, Sacramento, CA
- 1:30 p.m. **Authentic Taste: Vanilla**, Craig Nielson, Nielson-Massey Vanillas
- 2:45 p.m. **Sam Talbot**, BRAVO's Top Chef
- 4:00 p.m. **Authentic Taste: Chocolate**, Michael Antonorsi, Chuao Chocolatier
- 5:15 p.m. TBD
- 11:00 a.m. **Paso Robles . . . Coming Into Its Own**
- 12:30 p.m. **Old World vs. New World**
- 2:00 p.m. **Sparkling Wine . . . Not Just for Celebrations**
- 3:30 p.m. **A Rosé by Any Other Name**
- 5:30 p.m. **The New Face of Chardonnay . . . Un-Oaked**
- 1:00 p.m. **Dry Riesling**
- 3:00 p.m. **Food and Wine . . . Why We're Here**
- 5:00 p.m. **The Veneto**

TUESDAY—OCTOBER 9

- 11:00 a.m. **Dan Powers**, Disney-MGM Studios
- 12:15 p.m. **Jiri Knedlick**, Sacramento Cookie Factory, Sacramento, CA
- 1:30 p.m. **Jeffery Johnson**, Le Cellier Steakhouse, Canada Pavilion, Epcot®
- 2:45 p.m. **M' Berek Naitbihi**, Restaurant Marrakesh, Morocco Pavilion, Epcot®
- 4:00 p.m. **Lorene Vanetti**, Concourse Steakhouse, Disney's Contemporary Resort
- 5:15 p.m. **Jeremy Moore**, Banquets, Disney's Contemporary Resort
- 11:00 p.m. **A Taste of Grace—Old World Wines**
- 12:30 p.m. **Big & Bold New World Reds**
- 2:00 p.m. **South African Wine Adventures**
- 3:30 p.m. **California's Other Wine Countries**
- 5:30 p.m. **Sonoma Country Wines—A Taste of Variety**
- 1:00 p.m. **Under the Tuscan Sun**
- 3:00 p.m. **Wines of the Pacific Northwest**
- 5:00 p.m. **Argentina—Wines of Distinction**



WEDNESDAY—OCTOBER 10

- 1:30 p.m. **Tim Donnelly**, Publix Apron Cooking School
- 2:45 p.m. **Bill Clark**, Disney's Grand Floridian Resort & Spa
- 4:00 p.m. **Ron Cavileer**, Turf Club Bar & Grill, Disney's Saratoga Springs Resort & Spa
- 5:15 p.m. **Flavors of Disney's Polynesian Resort**
- 11:00 a.m. **Allen Scott Wines & Estate**, Marlborough, New Zealand
- 12:30 p.m. **S.A. Prüm**, Germany
- 2:00 p.m. **Antucura Winery**, Mendoza, Argentina
- 3:30 p.m. **Cecchi Winery**, Mendocino, CA
- 5:30 p.m. **Craft Distillers**, Mendocino, CA
- 1:00 p.m. **Anura Vineyards**, South Africa
- 3:00 p.m. **Markham Vineyards**, Napa Valley, CA
- 5:00 p.m. **Castello Banfi**, Tuscany, Italy
- 7:15 p.m. **Familia Schroeder**, Patagonia, Argentina

THURSDAY—OCTOBER 11

- 10:30a.m. **Daniel Sicilia**, California Grill, Disney's Contemporary Resort
- 11:45 a.m. TBD
- 1:00 p.m. **Flavors of Levy Restaurants**
- 5:15 p.m. **Marc Postiano**, Publix Apron Cooking School
- 11:00 a.m. **Antucura Winery**, Mendoza, Argentina
- 12:30 p.m. **Cecchi Winery**, Tuscany, Italy
- 2:00 p.m. **Familia Schroeder**, Patagonia, Argentina
- 3:30 p.m. **Anura Vineyards**, South Africa
- 5:30 p.m. **Castello Banfi**, Tuscany, Italy
- 1:00 p.m. **S.A. Prüm**, Germany
- 3:00 p.m. **Allen Scott Wines & Estate**, Marlborough, New Zealand
- 5:00 p.m. **Craft Distillers**, Mendocino, CA
- 7:15 p.m. **Markham Vineyards**, Napa Valley, CA

FRIDAY—OCTOBER 12

- 1:30 p.m. **Stefan Czupalay**, Delta Daily Foods, Québec, Canada
- 2:45 p.m. **Rick Tramonto**, Cinitare Restaurant, Buffalo Grove, IL
- 11:00 a.m. **Santa Ema**, Maipo Valley, Chile
- 12:30 p.m. **Kaiken**, Mendoza, Argentina
- 2:00 p.m. **Bodega Norton**, Mendoza, Argentina
- 3:30 p.m. **Achaval Ferrer**, Mendoza, Argentina
- 5:30 p.m. **Rudd Winery**, Napa Valley, CA
- 1:00 p.m. **Montes**, Apalta & Colchagua Valley, Chile
- 3:00 p.m. **Château de la Gardine**, Rhône Valley, France
- 5:00 p.m. **Meryvale Vineyards**, Napa Valley, CA
- 7:15 p.m. **Marques de Riscal**, Rioja, Spain

SATURDAY—OCTOBER 13

- 11:00 a.m. Pam Smith, RD, Host and Author
12:15 p.m. Authentic Taste: Pecorino Romano Cheese, Pierluigi Sini, *Forever Cheese*
4:00 p.m. Greg Case, *Cambridge, MA* and Keri Fisher, *Villanova, PA*, Co-authors of *One Cake, One Hundred Desserts*
5:15 p.m. Authentic Taste: Figs and Dates, Michele Buster, *Forever Cheese*
- 11:00 a.m. Familia Schroeder, *Patagonia, Argentina*
12:30 p.m. Allan Scott Wines & Estate, *Marlborough, New Zealand*
- 2:00 p.m. Merryvale Vineyards, *Napa Valley, CA*
3:30 p.m. Pascual Toso, *Mendoza, Argentina*
5:30 p.m. S.A. Prüm, *Germany*
- 1:00 p.m. Markham Vineyards, *Napa Valley, CA*
3:00 p.m. Craft Distillers, *Mendocino, CA*
5:00 p.m. Rudd Winery, *Napa Valley, CA*

SUNDAY—OCTOBER 14

- 1:30 p.m. Walter Staib, *City Tavern, Philadelphia, PA*
2:45 p.m. Authentic Taste: Pecorino Romano Cheese Pierluigi Sini, *Forever Cheese*
4:00 p.m. Michael Blum, *Michael's Kitchen, Hollywood, FL*
5:15 p.m. Authentic Taste: Figs and Dates Michelle Buster, *Forever Cheese*
- 11:00 a.m. Bodega Norton, *Mendoza, Argentina*
12:30 p.m. Santa Ema, *Maipo Valley, Chile*
2:00 p.m. Pascual Toso, *Mendoza, Argentina*
3:30 p.m. Marques de Riscal, *Rioja, Spain*
5:30 p.m. Montes, *Apalta & Colchagua Valley, Chile*
- 1:00 p.m. Achaval Ferrer, *Mendoza, Argentina*
3:00 p.m. Kaiken, *Mendoza, Argentina*
5:00 p.m. Château de la Gardine, *Rhône Valley, France*

MONDAY—OCTOBER 15

- 11:00 a.m. Christopher Miller, *Restaurantosaurus, Disney's Animal Kingdom® Theme Park*
12:15 p.m. Matthew Paisley, *California Grill, Disney's Contemporary Resort*
1:30 p.m. Authentic Taste: Pecorino Romano Cheese, Pierluigi Sini, *Forever Cheese*
2:45 p.m. Aaron Brown, *Disney's Port Orleans Resort Food & Beverage*
4:00 p.m. Authentic Taste: Figs and Dates, Michele Buster, *Forever Cheese*
5:15 p.m. Peruvian Cuisine, PROMPERU
- 11:00 a.m. Paso Robles . . . Coming Into Its Own
12:30 p.m. Chapel Creek Winery, *OK*
2:00 a.m. Sparkling Wines . . . Not Just for Celebrations
3:30 p.m. Pisco, PROMPERU—Johnny Schuler
5:30 p.m. A Rosé by Any Other Name
- 1:00 p.m. Pisco, PROMPERU—Johnny Schuler
3:00 p.m. The New Face of Chardonnay . . . Un-Oaked
5:00 p.m. Dry Riesling



TUESDAY—OCTOBER 16

- 11:00 a.m. Noah French, *Roy's Restaurant Corporate Pastry Chef, Chandler, AZ*
12:15 p.m. Bill Telepan, *Telepan Restaurant, New York, NY*
1:30 p.m. Peter Tseng, *Banquets, Disney's Grand Floridian Resort and Spa*
2:45 p.m. Moises Flores, *San Angel Inn, Mexico Pavilion, Epcot®*
4:00 p.m. Mike Grimes, *Publix Apron Cooking School*
5:15 p.m. Nick Crispino, *Olivia's Café, Disney's Old Key West Resort*
- 11:00 a.m. Using Your Senses—Sight, Smell, Taste
12:30 p.m. Sand Hill Vineyards, *OK*
2:00 p.m. Crisp and Refreshing—Let's Taste
3:30 p.m. Pisco, PROMPERU—Johnny Schuler
5:30 p.m. Base to Bubbles
- 1:00 p.m. Pisco, PROMPERU—Johnny Schuler
3:00 p.m. Range of Riesling
5:00 p.m. Taste of the Okanagan Valley

WEDNESDAY—OCTOBER 17

- 1:30 p.m. Noah French, *Roy's Restaurant Corporate Pastry Chef, Chandler, AZ*
2:45 p.m. Pam Smith, RD, Host and Author
- 11:00 a.m. Francis Ford Coppola, *Napa Valley, CA*
12:30 p.m. 39°, *Lake County, CA*
2:00 p.m. Rudi Wiest, *Germany*
3:30 p.m. Santa Rita, *Santiago, Chile*
5:30 p.m. Highland Distillers, *Orkney Islands, Scotland*
- 1:00 p.m. Rocca Delle Macie, *Chianti, Italy*
3:00 p.m. Hall Winery, *Napa Valley, CA*
5:00 p.m. Ste. Michelle Wine Estates, *Columbia Valley, WA*
7:15 p.m. Rosemount Estate, *McLaren Vale, Australia*

THURSDAY—OCTOBER 18

- 10:30 a.m. Keegan Gerhard, *The Food Network Challenge, Food Network®, Las Vegas, NV*
11:45 a.m. Keegan Gerhard, *The Food Network Challenge, Food Network®, Las Vegas, NV*
1:00 p.m. Peruvian Cuisine, PROMPERU
5:15 p.m. Peruvian Cuisine, PROMPERU
- 11:00 a.m. Rocca delle Macie, *Chianti, Italy*
12:30 p.m. Hall Winery, *Napa Valley, CA*
2:00 p.m. Rosemount Estate, *McLaren Vale, Australia*
3:30 p.m. 39°, *Lake County, CA*
5:30 p.m. Ste. Michelle Wine Estates, *Columbia Valley, WA*
- 1:00 p.m. Rudi Wiest, *Germany*
3:00 p.m. Francis Ford Coppola, *Napa County, CA*
5:00 p.m. Highland Distillers, *Orkney Islands, Scotland*
7:15 p.m. Santa Rita, *Santiago, Chile*

FRIDAY, OCTOBER 19

- 1:30 p.m. **Ken Vedrinski**, *Sienna Restaurant, Charleston, SC*
- 2:45 p.m. **Shawn McClain**, *Spring Restaurant Group, Chicago, IL*
- 11:00 a.m. **Wente Vineyards**, *Livermore Valley, CA*
- 12:30 p.m. **Kenwood Vineyards**, *Sonoma, CA*
- 2:00 p.m. **Meeker Vineyards**, *Geyserville, CA*
- 3:30 p.m. **Cline Cellars**, *Sonoma, CA*
- 5:30 p.m. **Silver Oak Cellars**, *Napa & Alexander Valley, CA*
- 1:00 p.m. **Joe Spellman**, *M.S.*
- 3:00 p.m. **Etude**, *Napa Valley, CA*
- 5:00 p.m. **Fess Parker Winery**, *Santa Barbara, CA*
- 7:15 p.m. **Laetitia Winery & Vineyards**, *Arroyo Grande, CA*

SATURDAY-OCTOBER 20

- 11:00 a.m. **Michael Kramer**, *Hotel Icon, Houston, TX*
- 12:15 p.m. **Geraldine Randlesome**, *Creative Cutters, Richmond Hill, Ontario, Canada*
- 4:00 p.m. **Authentic Taste: Mushrooms**, *Bob Engel, Chef Liason Gourmet Mushrooms Inc.*
- 5:15 p.m. **Authentic Taste: Chocolate**, *Gary Coffey, Lake Champlain Chocolates*
- 11:00 a.m. **Kenwood Vineyards**, *Sonoma County, CA*
- 12:30 p.m. **Fess Parker Winery**, *Santa Barbara, CA*
- 2:00 p.m. **Meeker Vineyards**, *Geyserville, CA*
- 3:30 p.m. **Highland Distillers**, *Orkney Islands, Scotland*
- 5:30 p.m. **Etude**, *Napa Valley, CA*
- 1:00 p.m. **Cline Cellars**, *Sonoma County, CA*
- 3:00 p.m. **Silver Oak Cellars**, *Napa & Alexander Valley, CA*
- 5:00 p.m. **Wente Vineyards**, *Livermore Valley, CA*

SUNDAY-OCTOBER 21

- 1:30 p.m. **Ted Cizma**, *Grand Traverse Resort & Spa, Acme, MI*
- 2:45 p.m. **Authentic Taste: Mushrooms**, *Bob Engel, Chef Liason Gourmet Mushrooms Inc.*
- 4:00 p.m. **Mark Salter**, *The Inn at Perry Cabin, Royal Oak, MD*
- 5:15 p.m. **Authentic Taste: Chocolate**, *Gary Coffey, Lake Champlain Chocolates*
- 11:00 a.m. **Clos Pegase**, *Napa Valley, CA*
- 12:30 p.m. **Fess Parker Winery**, *Santa Barbara, CA*
- 2:00 p.m. **Laetitia Winery & Vineyards**, *Arroyo Grande, CA*
- 3:30 p.m. **Silver Oak Cellars**, *Napa & Alexander Valley, CA*
- 5:30 p.m. **Wente Vineyards**, *Livermore Valley, CA*
- 1:00 p.m. **Doug Frost**, *M.S., M.W.*
- 3:00 p.m. **Kenwood Vineyards**, *Sonoma County, CA*
- 5:00 p.m. **Meeker Vineyards**, *Geyserville, CA*

**MONDAY-OCTOBER 22**

- 11:00 a.m. **Jon O'Brien**, *Disney's Polynesian Resort*
- 12:15 p.m. **John Malik**, *33 Liberty Restaurant, Greenville, SC*
- 1:30 p.m. **Authentic Taste: Mushrooms**, *Bob Engel, Chef Liason Gourmet Mushrooms Inc.*
- 2:45 p.m. **Amy Malik**, *33 Liberty Restaurant, Greenville, SC*
- 4:00 p.m. **Authentic Taste: Chocolate**, *Gary Coffey, Lake Champlain Chocolates*
- 5:15 p.m. **Pietro Zito**, *Antichi Sapori, Puglia Hosted by Taste of Puglia*
- 11:00 a.m. **Wines of Puglia, Italy**
- 12:30 p.m. **The Veneto**
- 2:00 p.m. **Paso Robles . . . Coming Into It's Own**
- 3:30 p.m. **Old World vs. New World**
- 5:30 p.m. **Sparkling Wine . . . Not Just for Celebrations**
- 1:00 p.m. **A Rosé by Any Other Name**
- 3:00 p.m. **Wines of Puglia, Italy**
- 5:00 p.m. **Uncork New York!—A Rainbow of Flavors**

TUESDAY-OCTOBER 23

- 11:00 a.m. **Bruce Sherman**, *North Pond Restaurant Chicago, IL*
- 12:15 p.m. **Matthew Arbutnot**, *Crystal Palace, Disney's Magic Kingdom® Park*
- 1:30 p.m. **Michael Thompson**, *Disney's Polynesian Resort*
- 2:45 p.m. **Noriko Azana**, *Mitsuboshi, Japan Pavilion, Epcot®*
- 4:00 p.m. **Dennis Hewitt**, *Banquets, Disney's Boardwalk Resort*
- 5:15 p.m. **Pete Bruenen**, *Banquets, Disney's Yacht & Beach Club Resort*
- 11:00 a.m. **Argentina—Wines of Distinction**
- 12:30 p.m. **Wines of Puglia, Italy**
- 2:00 p.m. **Under the Tuscan Sun at Epcot®**
- 3:30 p.m. **A Rainbow of Riesling**
- 5:30 p.m. **Sonoma County Wines—A Taste of Variety**
- 1:00 p.m. **California's Other Wine Countries**
- 3:00 p.m. **South African Wine Adventures**
- 5:00 p.m. **Big & Bold New World Reds**

WEDNESDAY-OCTOBER 24

- 1:30 p.m. **Sally James**, *Host of Wine Roads International*
- 2:45 p.m. **Keith Schockling**, *Wolfgang Puck Café, Downtown Disney®*
- 11:00 a.m. **Kobrand**, *Spain*
- 12:30 p.m. **La Crema Winery**, *Sonoma County, CA*
- 2:00 p.m. **Viñedos Emiliana**, *Santiago, Chile*
- 3:30 p.m. **Trivento**, *Mendoza, Argentina*
- 5:30 p.m. **Three Rivers Winery**, *Walla Walla, WA*
- 1:00 p.m. **Uncork New York!—A Rainbow of Flavors**
- 3:00 p.m. **Trentadue Winery**, *Alexander Valley, CA*
- 5:00 p.m. **Parducci Wine Cellars**, *Mendocino County, CA*
- 7:15 p.m. **Benziger Family Winery**, *Glen Ellen, CA*

THURSDAY, OCTOBER 25

- 10:30 a.m. **Pietro Zito**, *Antichi Sapori, Puglia*
Hosted by Taste of Puglia
- 11:45 a.m. **Andrew Selz**, *Chef Selz Inc., Pensacola, FL*
- 1:00 p.m. **Pietro Zito**, *Antichi Sapori, Puglia*
Hosted by Taste of Puglia
- 5:15 p.m. **William Mitchell**, *Publix Apron Cooking School*
- 11:00 a.m. **Benziger Family Winery**, *Sonoma, CA*
- 12:30 p.m. **Three Rivers Winery**, *Walla Walla, WA*
- 2:00 p.m. **Parducci Wine Cellars**, *Mendocino, CA*
- 3:30 p.m. **Trentadue Winery**, *Alexander Valley, CA*
- 5:30 p.m. **Concha y Toro**, *Santiago, Chile*
- 1:00 p.m. **Viñedos Emiliana**, *Santiago, Chile*
- 3:00 p.m. **Trivento**, *Mendoza, Argentina*
- 5:00 p.m. **La Crema Winery**, *Sonoma, CA*
- 7:15 p.m. **Kobrand**, *Spain*

FRIDAY—OCTOBER 26

- 1:30 p.m. **Braiden Rex-Johnson**,
Pacific Northwest Wining and Dining, Seattle, WA
- 2:45 p.m. **Chris Santos**, *The Stanton Social, Brooklyn, NY*
- 11:00 a.m. **Château Reynella**, *McLaren Vale, Australia*
- 12:30 p.m. **Covey Run**, *Washington State*
- 2:00 p.m. **Sapphire Hill Winery**, *Russian River Valley, CA*
- 3:30 p.m. **Viña San Pedro**, *Maipo Valley, Chile*
- 5:30 p.m. **Three Rivers Winery**, *Walla Walla, WA*
- 1:00 p.m. **Concha y Toro**, *Santiago, Chile*
- 3:00 p.m. **Yering Station Vineyards/Mount Langi Ghiran**,
Victoria, Australia
- 5:00 p.m. **Mas de la Dame**, *Provence, France*
- 7:15 p.m. **Cinnabar Vineyards & Winery**, *Saratoga, CA*

SATURDAY—OCTOBER 27

- 11:00 a.m. **Duskie Estes & John Stewart**,
Zazu Restaurant & Farm, Santa Rosa, CA
- 12:15 p.m. **Braiden Rex-Johnson**,
Pacific Northwest Wining and Dining, Seattle, WA
- 2:45 p.m. **Authentic Taste: Chocolate**, *Frederick Schilling*,
Dagoba Organic Chocolate
- 4:00 p.m. **Patrick Escobar**, *ISTHM of Universidad del Este*,
Bayamon, PR
- 5:15 p.m. **Authentic Taste: Australian Regional Oils**,
Sally James, Host of Regional Wines International
- 11:00 a.m. **Parducci Wine Cellars**, *Mendocino, CA*
- 12:30 p.m. **Kobrand**, *Spain*
- 2:00 p.m. **Trentadue Winery**, *Alexander Valley, CA*
- 3:30 p.m. **Yering Station Vineyards/Mount Langi Ghiran**,
Victoria, Australia
- 5:30 p.m. **Benziger Family Winery**, *Sonoma, CA*
- 1:00 p.m. **Mas de la Dame**, *Provence, France*
- 3:00 p.m. **Jean-Luc Colombo**, *Rhône Valley, France*
- 5:00 p.m. **La Crema Winery**, *Sonoma, CA*

SUNDAY—OCTOBER 28

- 1:30 p.m. **Chris Prosperi**, *Metro Bis, Simsbury, CT*
- 2:45 p.m. **Authentic Taste: Chocolate**, *Frederick Schilling*,
Dagoba Organic Chocolate
- 4:00 p.m. **Patrick Escobar**, *ISTHM of Universidad del Este*,
Bayamon, PR
- 5:15 p.m. **Authentic Taste: Australian Regional Oils**,
Sally James, Host of Wine Roads International
- 11:00 a.m. **Jean-Luc Colombo**, *Rhône Valley, France*
- 12:30 p.m. **Fred Dame**, *M.S.*
- 2:00 p.m. **Yering Station Vineyards/Mount Langi Ghiran**,
Victoria, Australia
- 3:30 p.m. **Cinnabar Vineyards & Winery**, *Saratoga, CA*
- 5:30 p.m. **Château Reynella**, *McLaren Vale, Australia*
- 1:00 p.m. **Covey Run**, *Washington State*
- 3:00 p.m. **Viña San Pedro**, *Maipo Valley, Chile*
- 5:00 p.m. **Sapphire Hill Winery**, *Russian River Valley, CA*

MONDAY—OCTOBER 29

- 11:00 a.m. **Matt Lewis**, *Baked, Brooklyn, NY*
- 12:15 p.m. **Matt Lewis**, *Baked, Brooklyn, NY*
- 1:30 p.m. **Authentic Taste: Chocolate**, *Frederick Schilling*,
Dagoba Organic Chocolate
- 2:45 p.m. **Turkish Cuisine**, *Hosted by Ministry of Culture*
and Tourism of the Republic of Turkey
- 4:00 p.m. **Authentic Taste: Australian Regional Oils**,
Sally James, Host of Wine Roads International
- 5:15 p.m. **Steve Richard**, *Portobello Yacht Club*,
Downtown Disney®
- 11:00 a.m. **WINES FROM GREECE**
- 12:30 p.m. **Dry Riesling**
- 2:00 p.m. **Food and Wine . . . Why We're Here!**
- 3:30 p.m. **WINES FROM GREECE**
- 5:30 p.m. **The Veneto**
- 1:00 p.m. **Brugal Rum-Dominican Republic**
- 3:00 p.m. **Paso Robles . . . Coming Into It's Own**
- 5:00 p.m. **Old World vs. New World**

TUESDAY—OCTOBER 30

- 11:00 a.m. **Michael Nischan**, *Dressing Room*,
a Homegrown Restaurant, Westport, CT
- 12:15 p.m. **Tony Benitez** *Garden Grill*,
The Land Pavilion, Epcot®
- 1:30 p.m. **Pano Karatassos**, *Kyma, Atlanta, GA*
Hosted by Wines From Greece
- 2:45 p.m. **Rafael Vasquez**, *Casa Colonial Beach & Spa Resort*,
Puerto Plata, Hosted by the Dominican
Republic Ministry of Tourism
- 4:00 p.m. **Piero Premidi**, *Pricci, Atlanta, GA*,
Hosted by Wines From Greece
- 5:15 p.m. **Turkish Cuisine**, *Hosted by Ministry of Culture*
and Tourism of the Republic of Turkey
- 11:00 a.m. **Using Your Senses—Sight, Smell & Taste**
- 12:30 p.m. **Aromatic Grape Varietals**
- 2:00 p.m. **WINES FROM GREECE**
- 3:30 p.m. **Brugal Rum-Dominican Republic**
- 5:30 p.m. **Base to Bubbles**
- 1:00 p.m. **Light, Medium and Heavy Reds**
- 3:00 p.m. **Taste of the Okanagan Valley**
- 5:00 p.m. **All About Greek Wine**



WEDNESDAY, OCTOBER 31

1:30 p.m. TBD

2:45 p.m. TBD

11:00 a.m. Masi, Veneto, Italy

12:30 p.m. Bodegas Pinord, Catalonia, Spain

2:00 p.m. King Estate Winery, Eugene, OR

3:30 p.m. Villa Maria Estate, Marlborough, New Zealand

5:30 p.m. Ehlers Estate, Napa Valley, CA

1:00 p.m. Lieb Cellars, Long Island, NY

3:00 p.m. Trefethen Vineyards, Napa Valley, CA

5:00 p.m. Wines From Greece

7:15 p.m. Matanzas Creek, Sonoma, CA

THURSDAY—NOVEMBER 1

10:30 a.m. Andrew Shotts, Garrison Confections, Providence, RI

11:45 a.m. Matt Gennuso, Chez Pascal, Providence, RI

11:00 a.m. Lieb Cellars, Long Island, NY

12:30 p.m. Villa Maria Estate, Marlborough, New Zealand

2:00 p.m. Matanzas Creek, Sonoma, CA

3:30 p.m. Steve Olson

5:30 p.m. Evan Goldstein, M.S.

1:00 p.m. Ehlers Estate, Napa Valley, CA

3:00 p.m. King Estate Winery, Eugene, OR

5:00 p.m. Masi, Veneto, Italy

7:15 p.m. Bodegas Pinord, Catalonia, Spain

FRIDAY—NOVEMBER 2

1:30 p.m. Roberto Donna, Galileo Restaurant, Arlington, VA

2:45 p.m. Enzo Fargione, Villa Isidoro Restaurant, Cherry Valley, NY

11:00 a.m. Iron Horse Vineyards, Sonoma, CA

12:30 p.m. Kalin Cellars, Marin County, CA

2:00 p.m. San Filippo, Tuscany, Italy

3:30 p.m. Treana Winery, South Central Coast, CA

5:30 p.m. Château Cos d'Estournel, Bordeaux, France

1:00 p.m. Mezzacorona/Castello Di Querceto, Tuscany, Italy

3:00 p.m. Steve Pignatiello—Burgundy Wines

5:00 p.m. The Fladgate Partnership, Douro Valley, Portugal

7:15 p.m. Steve Olson

**SATURDAY—NOVEMBER 3**11:00 a.m. Frederic van Coppennolle and Rashne Desai
Hosted by Whole Foods Market®12:15 p.m. Frederic van Coppennolle and Rashne Desai
Hosted by Whole Foods Market®4:00 p.m. Authentic Taste: Ginger, Christie Pearson,
The Ginger People5:15 p.m. Authentic Taste: Organic and Natural Sweeteners,
Pauline McKee, Wholesome Sweeteners

11:00 a.m. Treana Winery, South Central Coast, CA

12:30 p.m. Trefethen Vineyards, Napa County, CA

2:00 p.m. Mezzacorona/Castello Di Querceto, Tuscany, Italy

3:30 p.m. Charles Krug Winery—Peter Mondavi Family,
Napa Valley, CA

5:30 p.m. The Fladgate Partnership, Douro Valley, Portugal

1:00 p.m. Treana Winery, South Central Coast, CA

3:00 p.m. Iron Horse Vineyards, Sonoma, CA

5:00 p.m. Kalin Cellars, Marin County, CA

SUNDAY—NOVEMBER 44:00 p.m. Authentic Taste: Ginger, Christie Pearson,
The Ginger People5:15 p.m. Authentic Taste: Organic and Natural Sweeteners,
Pauline McKee, Wholesome Sweeteners

11:00 a.m. Château Cos d'Estournel, Bordeaux, France

12:30 p.m. Steve Pignatiello—Burgundy Wines

2:00 p.m. Mezzacorona/Castello Di Querceto, Tuscany, Italy

3:30 p.m. The Fladgate Partnership, Douro Valley, Portugal

5:30 p.m. Charles Krug Winery—Peter Mondavi Family,
Napa Valley, CA

1:00 p.m. Iron Horse Vineyards, Sonoma, CA

3:00 p.m. San Filippo, Tuscany, Italy

5:00 p.m. Kalin Cellars, Marin County, CA

MONDAY—NOVEMBER 5

11:00 a.m. Alphonse "Lee" Lucier, eat!, Pensacola, FL

12:15 p.m. Diane Hendericks, Dietician in the Kitchen,
Oakhurst, NJ

1:30 p.m. Mindy Segal, HOTCHOCOLATE, Chicago, IL

2:45 p.m. Authentic Taste: Ginger, Christie Pearson,
The Ginger People4:00 p.m. Authentic Taste: Organic and Natural Sweeteners,
Pauline McKee, Wholesome Sweeteners5:15 p.m. Kurt Fleischfresser, The Coach House Restaurant,
Nicholas Hills, OK,
Hosted by the State of Oklahoma

11:00 a.m. Sparkling Wine . . . Not Just for Celebrations

12:30 p.m. Joullian Vineyards

2:00 p.m. A Rosé by Any Other Name

3:30 p.m. The New Face of Chardonnay . . . Un-Oaked

5:30 p.m. Dry Riesling

1:00 p.m. Food & Wine . . . Why We're Here!

3:00 p.m. Key Australian Wine Regions

5:00 p.m. Paso Robles . . . Coming Into It's Own

TUESDAY, NOVEMBER 6

- 11:00 a.m. **Robert Wiedmaier**, Marcel's and Brasserie Beck, Washington, DC
- 12:15 p.m. **Joseph Hampton**, Liberty Tree Tavern, Magic Kingdom® Park
- 1:30 p.m. **Tjetjep Sudiswa**, Boma—Flavors of Africa, Disney's Animal Kingdom® Lodge
- 2:45 p.m. **Chris Deluna**, Tutto Italia, Epcot®
- 4:00 p.m. **Dylan Schauwecker**, Yacht Club Galley, Disney's Yacht & Beach Club Resort
- 5:15 p.m. **TBD**

- 11:00 a.m. **Joullian Vineyards**
- 12:30 p.m. **South African Wine Adventures**
- 2:00 p.m. **Top Australian Wine Varietals**
- 3:30 p.m. **Sonoma County Wines—A Taste of Variety**
- 5:30 p.m. **Under the Tuscan Sun at Epcot®**
- 1:00 p.m. **Wines of the Pacific Northwest**
- 3:00 p.m. **Argentina—Wines of Distinction**
- 5:00 p.m. **A Taste of Grace—Old World Whites**

WEDNESDAY—NOVEMBER 7

- 1:30 p.m. **Frank Morales**, Rustico Restaurant and Bar, Alexandria, VA
- 2:45 p.m. **Ahmed HENDY**, Banquets, Disney's Contemporary Resort
- 11:00 a.m. **Tenuta Vitanza**, Montalcino, Italy
- 12:30 p.m. **Château des Charmes**, Niagara-on-the-Lake, Ontario, Canada
- 2:00 p.m. **Fairview Winery**, South Africa
- 3:30 p.m. **Guigal**, Rhône Valley, France
- 5:30 p.m. **Antinori**, Tuscany, Italy
- 1:00 p.m. **Golan Heights Winery**, Israel
- 3:00 p.m. **Acacia Vineyards**, Napa Valley, CA
- 5:00 p.m. **Key Australian Wine Regions**
- 7:15 p.m. **Château des Charmes**, Niagara-on-the-Lake, Ontario, Canada

THURSDAY—NOVEMBER 8

- 10:30 a.m. **Suvir Saran**, Dévi, New York, NY
- 11:45 a.m. **Pam Smith, RD**, Host and Author
- 1:00 p.m. **Kurt Fleischfresser**, The Coach House Restaurant, Nicholas Hills, OK, Hosted by the State of Oklahoma
- 5:15 p.m. **Kurt Fleischfresser**, The Coach House Restaurant, Nicholas Hills, OK, Hosted by the State of Oklahoma
- 11:00 a.m. **Antinori**, Tuscany, Italy
- 12:30 p.m. **Golan Heights Winery**, Israel
- 2:00 p.m. **Château des Charmes**, Niagara-on-the-Lake, Ontario, Canada
- 3:30 p.m. **Stonehaven Vineyards**, Padthaway, Australia
- 5:30 p.m. **Fairview Winery**, South Africa
- 1:00 p.m. **Tenuta Vitanza**, Montalcino, Italy
- 3:00 p.m. **Top Australian Wine Varietals**
- 5:00 p.m. **Guigal**, Rhône Valley, France
- 7:15 p.m. **Acacia Vineyards**, Napa Valley, CA

**FRIDAY—NOVEMBER 9**

- 1:30 p.m. **Ted Siegel**, Institute of Culinary Education, New York, NY
- 2:45 p.m. **Steve Chiappetti**, Viand Restaurant, Chicago, IL
- 11:00 p.m. **Icons of the Andes**
- 12:30 p.m. **Key Australian Wine Regions**
- 2:00 p.m. **St. Clement Vineyards**, Napa Valley, CA
- 3:30 p.m. **Guigal**, Rhône Valley, France
- 5:30 p.m. **Hartford Family Winery**, Sonoma, CA
- 1:00 p.m. **Buena Vista Winery**, Sonoma, CA
- 3:00 p.m. **Empson/Canella**, Veneto, Italy
- 5:00 p.m. **Silverado Vineyards**, Napa Valley, CA
- 7:15 p.m. **Sterling Vineyards**, Napa Valley, CA

SATURDAY—NOVEMBER 10

- 11:00 a.m. **Robert Irvine**, Dinner: Impossible, Food Network® Galloway, NJ
- 12:15 p.m. **Authentic Taste: Kerrygold® Irish Butter**, Cathal Armstrong, Hosted by the Irish Dairy Board
- 4:00 p.m. **John Sarich**, Ste. Michelle Wine Estates, Woodinville, WA
- 5:15 p.m. **Authentic Taste: Consorcio Tuna**, Darrell Corti, Corti Brothers, Sacramento, CA
- 11:00 a.m. **Korbel Champagne Cellars**, Sonoma, CA
- 12:30 p.m. **Icons of the Andes**
- 2:00 p.m. **Figge Cellars**, Monterey, CA
- 3:30 p.m. **Silverado Vineyards**, Napa Valley, CA
- 5:30 p.m. **Sterling Vineyards**, Napa Valley, CA
- 1:00 p.m. **Hartford Family Winery**, Sonoma, CA
- 3:00 p.m. **Stonehaven Vineyards**, Padthaway, Australia
- 5:00 p.m. **Top Australian Wine Varietals**

SUNDAY—NOVEMBER 11

- 1:30 p.m. **Michael and Laura Kloeti**, Michael's on the Hill, Waterbury Center, VT
- 2:45 p.m. **Authentic Taste: Kerrygold® Irish Butter**, Cathal Armstrong, Hosted by the Irish Dairy Board
- 4:00 p.m. **Giuliano Hazan**, The Educated Palate, Sarasota, FL
- 5:15 p.m. **Authentic Taste: Consorcio Tuna**, Darrell Corti, Corti Brothers, Sacramento, CA
- 11:00 a.m. **St. Clement Vineyards**, Napa Valley, CA
- 12:30 p.m. **Icons of the Andes**
- 2:00 p.m. **Buena Vista Winery**, Sonoma, CA
- 3:30 p.m. **Empson/Canella**, Veneto, Italy
- 5:30 p.m. **Silverado Vineyards**, Napa Valley, CA
- 1:00 p.m. **Andrea Robinson, M.S.**
- 3:00 p.m. **St. Clement Vineyards**, Napa Valley, CA
- 5:00 p.m. **Figge Cellars**, Monterey, CA

Vanity Fair[®] NAPKINS

guide to unexpected
get-togethers

by Phoebe Fontaine



winter tiki party

Wait for a really dreary cold snap, and break out the tropical drinks with little umbrellas, barbecue some shrimp, make a pineapple dessert. Remember – it's always summer somewhere.

1

big game? who cares?

Send your husband to eat beef jerky and heroes at someone else's house. Invite similarly-minded friends over for a chic little get-together.

2

random birthdays

Like 41, for instance. Because the worst is over, and now everyone can relax.

3

globe-trot at home

Sample a cuisine you haven't tried before. Invite your more adventurous friends over. Have Vanity Fair Napkins on hand for a classic touch.

4

for non-occasions and big occasions

vanityfairnapkins.com

Vanity Fair[®] Premium Napkins is proud to sponsor
the 2007 Epcot[®] International Food & Wine Festival





visiting

CHEFS & SPEAKERS

The following chefs and speakers are scheduled to participate in this year's festival, listed under their style of cuisine. Please check daily schedules outside *Odyssey—The Chef's ShowPlace* or pages 24-31 for appearance dates and times.

AMERICAN

▼ David Anderson
Michael Blum
Richard Capizzi
Greg Case
Steve Chiappetti
Ted Cizma
Tim Creehan
Tim Donnelly
Ciaran Duffy
Duskie Estes
Kurt Fleischfresser
Noah French
G. Garvin
Will Goldfarb
Todd Gray
Tracy Griffith
Mike Grimes
Melissa Grimm
Jeff Henderson
Mark Hetzel
Michael Kramer
Terry Letson
Matt Lewis
Shawn Loving
Alphonse Lucier
John Malik
Amy Malik
Dean Max
Mike McCarey
Shawn McClain
Mary Meyers
Patty Mitchell
William Mitchell
Frank Morales
Michel Nischan
Colette Peters
Marc Postiano
Chris Prosperi
Richard Ruskell
Mark Salter
John Sarich
Mindy Segal
Andrew Selz
Bruce Sherman
Andrew Shotts
Ted Siegel
John Sundstrom
Allen Susser
Bill Telepan
Rick Tramonto

JEFF TUNKS

Brooke Vosika
Bob Waggoner
Patrick Walley
Jason Wilson

ASIAN

▼ Peng Looi
Antony Osborne

BELGIAN

▼ Robert Wiedmaier

CANADIAN

▼ Stefan Czapalay
Julian Rose

DOMINICAN

▼ Rafael Vasquez
Disela Cepeda
Sonia Colombo
Margarita Jimenez
Esperanca de
Lithgow

ENGLISH

▼ Geraldine
Randlesome

FRENCH

▼ Jean-Robert de Cavel
Antony Fernandez
Jean Fleury
Jean-Jacques Granet
Matt Gennuso
Jean-Louis Gerin
José Gutierrez
Dominique Macquet
Frederic Monti
Pascal Oudin

GERMAN

▼ Walter Staib

GLOBAL

▼ Jon Ashton
Hope Fox
Annete Grecchi Gray
Nirmala Narine
Chris Santos

GREEK

▼ Pano Karatassos
Angelo Kaltsounis
Stratos Lambos
Piero Premioli
Michael Psilakis

HAWAIIAN

▼ Alan Wong
Roy Yamaguchi

INDIAN

▼ Rashne Desai
Suvir Saran

IRISH

▼ Cathal Armstrong
Brian Kenney

ITALIAN

▼ Cesare Casella
Chris Deluna
Roberto Donna
Enzo Fargione
Efisio Farris
Giuliano Hazan
Holly Smith
John Stewart
Buddy Valastro
Ken Vedrinski
Pietro Zito

LATIN

▼ Patrick Escobar
Carlos Salazar

MEDITERRANEAN

▼ Todd English
Joyce Goldstein

PERUVIAN

▼ Marilú Madueño
Jorge Luis Ossio
Sandra Plevisani
Jaime Pesaque

SWISS

▼ Ciril Hitz
Laura Kloeti
Michael Kloeti
Ewald Notter

TURKISH

▼ Fikret Gulyiyen
Resen Kumuk
Ekrem Sarikaya
Mustafa Yilmazer

SPEAKERS

▼ Waldemar Albrecht
Michael Antonorsi
Michele Buster
Gary Coffey
Darrell Corti
Laura Costelli
Bob Engel
Jason Donnelly
David Gremmlers
Tyler Hawes
Sally James
Pierluigi Sini
Max McCalman
Pauline McKee
Craig Nielsen
Christie Pearson
Victor Ramirez
Frederick Schilling
Stephen Twining

COOKBOOK AUTHORS

▼ Keri Fisher
Mireille Guiliano
Diane Henderiks
Braiden Rex-Johnson

TELEVISION PERSONALITIES

▼ Warren Brown
Cat Cora
Keegan Gerhard
Robert Irvine
Sam Talbot
Frederic van
Coppernolle

ODYSSEY— THE CHEF'S SHOWPLACE

▼ John Ekin
Pam Smith
Program Hosts

visiting

WINERIES

AMERICAN

Acacia Vineyard
Napa Valley, CA

Benziger
Family Winery
Glen Ellen, CA

Beringer Vineyards
Napa Valley, CA

Buena Vista
Winery
Sonoma, CA

Bully Hill
*Finger Lakes
Region, NY*

Caymus Vineyards
Napa Valley, CA

Charles Krug Winery–
Peter Mondavi Family
Napa Valley, CA

Chimney Rock Winery
Napa Valley, CA

Cinnabar Vineyards
and Winery
Saratoga, CA

Cline Cellars
Sonoma, CA

Clos Pegase
Napa Valley, CA

Covey Run
Washington State

Craft Distillers
Mendocino, CA

Dr. Konstantin
Frank Winery
*Finger Lakes
Region, NY*

Ehlers Estate
Napa Valley, CA

Etude
Napa Valley, CA

Fess Parker Winery
Santa Barbara, CA

Fife Vineyards
Napa Valley, CA

Figge Cellars
Monterey, CA

Francis Ford Coppola
Napa Valley, CA

Gloria Ferrer
Champagne Caves
Sonoma, CA

Guenoc Estate
Vineyard & Winery
Napa Valley, CA

Hall Winery
Napa Valley, CA

Hartford Family
Winery
Sonoma, CA

Heron Hill
*Finger Lakes
Region, NY*

Hunt Country
Vineyards
*Finger Lakes
Region, NY*

Iron Horse Vineyards
Sonoma, CA

Jewel Winery
Lodi, CA

Joullian Vineyards
Carmel, CA

Kalin Cellars
Marin County, CA

Kenwood Vineyards
Sonoma, CA

King Estate Winery
Eugene, OR

Korbel Champagne
Cellars
Sonoma, CA

La Crema Winery
Sonoma, CA

Laetitia Winery
& Vineyard
Arroyo Grande, CA

Lieb Cellars
Long Island, NY

Matanzas Creek
Sonoma, CA

Markham Vineyards
Napa Valley, CA

Meeker Vineyards
Geyserville, CA

Merryvale Vineyards
Napa Valley, CA

Michael & David
Winery
Lodi, CA

Parducci Wine Cellars
Mendocino County, CA

Palmer Vineyards
*Finger Lakes
Region, NY*

Peconic Bay Winery
*Finger Lakes
Region, NY*

Robert Mondavi
Winery
Napa Valley, CA

Rodney Strong
Vineyards
Sonoma, County, CA

Rosenthal–The
Malibu Estate
Malibu, CA

Rudd Winery
Napa Valley, CA

Sapphire Hill Winery
*Russian River
Valley, CA*

Silver Oak Cellars
*Napa & Alexander
Valley, CA*

Silverado Vineyards
Napa Valley, CA

St. Clement Vineyards
Napa Valley, CA

Ste. Michelle Wine
Estates
Columbia Valley, WA

Sterling Vineyards
Napa Valley, CA

Three Rivers Winery
Walla Walla, WA

Treana Winery
South Central Coast, CA

Trefethen Vineyards
Napa Valley, CA

Trentadue Winery
Alexander Valley, CA

Wente Vineyards
Livermore Valley, CA

39°
Lake County, CA

ARGENTINA

Achaval Ferrer
Mendoza

Antucura Winery
Mendoza

Bodega Norton
Mendoza

Bodegas Salentein
Mendoza

Familia Schroeder
Patagonia

Kaiken
Mendoza

Pascual Toso
Mendoza

Terrazas
Mendoza

Trivento
Mendoza

Zolo
Mendoza

AUSTRALIA

Chateau Reynella
McLaren Vale

d'Arenberg
McLaren Vale

Penfolds
Barossa Valley

Rosemount Estate
McLaren Vale

Stonehaven Vineyards
Padthaway

Wolf Blass
Barossa Valley

Yering Station
Vineyards/Mount
Langi Ghiran
Victoria



CANADA

▼
Château des Charmes
*Niagara-on-the-Lake,
Ontario*

Mission Hill Family
Estate
Okanagan Valley

CHILE

▼
Casa Lapostolle
Santiago

Concha y Toro
Santiago

Montes
*Apalta &
Colchagua Valley*

Santa Ema
Maipo Valley

Santa Rita
Santiago

Viña San Pedro
Maipo Valley

Vinedos Emiliana
Santiago

FRANCE

▼
Bollinger
Champagne

Château de la Gardine
Rhône Valley

Château Suduiraut
Bordeaux

Dom Pérignon
Champagne

Château Cos
d'Estournel
Bordeaux

Georges DuBoeuf
Burgundy

Guigal
Rhône Valley

Jean-Luc Colombo
Rhône Valley

Krug
Champagne

Maison Louis Jadot
Burgundy

Mas de la Dame
Provence

Moët & Chandon
Champagne

Piper & Charles
Heidsieck
Champagne

Veuve Clicquot
Champagne

Steve Pignatiello
Burgundy Wines

GERMANY

▼
Rudi Wiest Selections
S.A. Prüm

Valckenberg

GREECE

▼
All About Greek Wine

IRELAND

▼
Bunratty Meade

ISRAEL

▼
Golan Heights Winery

ITALY

▼
Antinori

Tuscany

Castello Banfi

Tuscany

Cecchi Winery

Tuscany

Empson/Canella

Veneto

Le Vigne di Zamo

Friuli

Masi

Veneto

Mezzacorona/Castello

di Querceto

Tuscany

Rocca Delle Macie

Chianti

San Filippo

Tuscany

Tenuta Vitanza

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Detail of BC-Shah Abbas I and a courtesan,
Safavid Mural 1640's, *SEI/Art Resource, NY*



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