



EPCOT FLOWER AND GARDEN FESTIVAL

This year, the Flower & Garden Festival at Epcot begins on Mar. 1 and runs all the way through May 29, 2017. And there is no special event ticket required – all the fun comes along with your Epcot admission ticket. In addition to the beautiful flowers and topiaries, 15 special food kiosks are set up to sample tasty dishes, and fun drinks. Items can be purchased, and many are available as snack credits on the Disney Dining Plan (see menus at locations for details).

Highlights include:



- Outdoor Kitchens offering delectable small plates and flavorful non-alcoholic and alcoholic beverages (food and beverages are not free of charge)
- A brand new interactive play gardens celebrating the release of Disney/Pixar's Cars 3 is new this year, as well as seeing the return of the Music Garden Melodies
- More than 70 world-renowned Disney-themed topiaries
- Vibrant gardens, flower towers and wildlife habitats
- English Tea Gardens, Butterflies on the Go, special activities for kids, and Ask an Expert all return this year
- Inspirational exhibits, seminars and how-to demonstrations
- Garden Rocks™ Outdoor Concert Series featuring throwback beats from fan-favorite bands (4 days per week)

Topiary Displays

One of the most popular elements of the Festival is the display of character-designed topiaries. Here is the full list of all the topiaries and locations.

- Festival Blooms - Future World East and West Lake
- Fantasia - Future World West
- Ranger Mickey & Friends - Future World
- **NEW** Figment - Future World behind Spaceship Earth
- Stitch - Fountain-side of MouseGear
- Disney Pixar's Buzz Lightyear - Near Mission Space
- Disney Pixar's Cruz Besouro from the - Near Test Track
- **NEW** Phineas and Ferb - Near Odyssey Bridge
- Mickey Mouse, Minnie Mouse, and Pluto - Showcase Plaza
- Anna and Elsa - Norway
- Bromeliad Dragon - China
- Panda presented by Disneynature - China
- The Lion King Featuring Mufasa, Pumbaa, Rafiki, Sarabi, Simba and Timon - The Outpost between the Germany and China Pavilion
- Snow White and the Seven Dwarfs - Germany
- Lady and the Tramp - Italy
- Disney Pixar's Woody - The American Adventure
- Beauty and the Beast - France
- **NEW** Belle - France
- **NEW** The Three Caballeros - Mexico
- Winnie the Pooh and Friends - United Kingdom
- Peter Pan, Tinker Bell & Fairy Houses from Pixie Hollow - United Kingdom
- Bambi and Friends featuring Bambi, Flower, and Thumper - Canada



Concert Line-up

(subject to change without notice):

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| March 3-4 | Jon Secada |
| March 5-6 | Dennis DeYoung of Styx |
| March 10-13 | Pointer Sisters |
| March 17-18 | Simple Plan - NEW |
| March 19-20 | Plain White T's |
| March 24-27 | Night Ranger |
| Mar 31 – Apr 3 | Little River Band |
| April 7-10 | Blood, Sweat, and Tears featuring Bo Bice |
| April 14-17 | Gin Blossoms |
| April 21-24 | The Orchestra, featuring members of ELO |
| April 28-29 | Expose - NEW |
| April 30-May1 | Berlin featuring Teri Nunn – NEW |
| May 5 – 8 | Starship starring Mickey Thomas |
| May 12-15 | The Guess Who |
| May 19-22 | Hermans Hermits starring Peter Noone |
| May 26-29 | The Spinners |



Garden Rocks performances are at America Gardens Theatre at 5:30, 6:45, and 8 p.m. every Friday through Monday of the Festival and included with park admission.

Epcot Flower and Garden Festival Menu

Sample a wide array of fresh, farm-to-table flavors at 15 enticing Outdoor Kitchens sprinkled throughout the World Showcase. See park map for locations.

Look for this logo on the menus..... these items will qualify as snack credits on the Disney Dining Plan.



New! The Berry Basket

- Lamb Chop with Quinoa Salad and Blackberry Gastrique
- Field Greens with Fresh Strawberries, Blue Cheese, Strawberry Vinaigrette and Spiced Pecans (vegetarian)
- Warm Wild Berry Buckle with Pepper Berry Sorbet (vegetarian)

New! Northern Bloom

- Seared Scallops with French Green Beans, Buttered Potatoes, Brown Butter Vinaigrette and Applewood Smoke Bacon (gluten-friendly)
- Beef Tenderloin Tips, Mushroom Bordelaise Sauce, Whipped Potatoes with Garden Vegetables
- Nanaimo Bar Trifle

Urban Farm Eats Walkway near Imagination!

- Watermelon Salad with Pickled Onions, B&W Gourmet Farms Baby Arugula, Feta and Balsamic Reduction (gluten-friendly & vegetarian)
- Seared Pork Tenderloin with Mushroom Ragoût, Spring Vegetables and Fingerling Potatoes
- Crabless Cake with Crispy Vegetable Slaw, Lemon Vinaigrette and Old Bay Remoulade (vegetarian)

Pineapple Promenade - World Showcase Promenade

- Spicy Hot Dog with Pineapple Chutney and Taro Chips
- Pineapple Soft-serve (vegetarian)

La Isla Fresca - World Showcase Promenade

- Jamaican-braised Beef with Pigeon Pea Rice and Micro Cilantro
- Sugar Cane Shrimp Skewer with Steamed Rice and Coconut Lime Sauce
- Caribbean Conch Salad with Avocado, Mango and Onions
- FlanCocho: Vanilla Caramel Custard with Chocolate Coffee Cake (vegetarian)

Jardin de Fiestas - Mexico

- Chile Relleno de Picadillo: Battered Poblano Pepper filled with Ground Beef and Covered with Tomato Sauce and garnished with Queso Fresco and Toasted Almonds
- Brocheta de Pollo con Salsa Morita: Grilled Chicken with Red and Green Bell Pepper served with Salsa Chile Morita and garnished with Micro-cilantro and Edible Flowers
- Tres Leches: Vanilla Sponge Cake, Cajeta, Condensed Milk and Evaporated Milk and garnished with Orange Zest

Lotus House - China

- Spicy Chicken Lettuce Wrap
- Beijing-style Candied Strawberries (vegetarian)
- Vegetable Spring Rolls (vegetarian)

Bauernmarkt: Farmer's Market - Germany

- Potato Pancakes with House Made Apple Sauce (vegetarian)
- Potatoe Pancake with Caramelized Ham, Onions and Herb Sour Cream
- Currywurst with Paprika Chips (gluten free)
- Roasted Bratwurst with Curry Ketchup and Paprika-spiced Chips
- Warm Cheese Strudel with Mixed Berries

Primavera Kitchen - Italy

- Antipasto Mista: Cerignola Olives, Sweet Soppressata and Salami, Ovolini, Mozzarella, Sweet Roasted Peppers, Ciabatta Bread
- Meatball Parmigiana: Hand-made Beef and Veal Meatballs, Tomato Sauce, Mozzarella, Parmigiana, Fresh Basil

THE SMOKEHOUSE: Barbecue and Brews - The American Adventure

- Pulled Pig Slider with Coleslaw
- Smoked Pork Ribs with Black Beans and Corn Salad (gluten free)
- Beef Brisket Burnt Ends Hash with White Cheddar Fondue and Pickled Jalapeños
- Warm Chocolate Cake with Bourbon-Salted Caramel Sauce and Spiced Pecans (vegetarian)

Hanami - Japan

- Frushi Fresh Pineapple, Strawberry and Melon Rolled with Raspberry Coconut Rice, sprinkled with Toasted Coconut and Whipped Cream on the side (vegan)
- Ahi Tuna Poke Sesame Ginger
- Beef Teriyaki Udon Thin-sliced Beef, Onions and Noodles tossed on the grill with Soy and Ginger

Taste of Marrakesh - Morocco

- Merguez "Hot Dog" Sausage: Spicy Beef and Lamb with Sauteed Onions and Green Peppers
- Home-Made Falafel with Pickled Beet and Turnip, Tomato Salad and Tahini Sauce
- Baklava (vegan)

Florida Fresh Between Morocco and France

- Carne Asada with Black Bean Cake and Cilantro Lime Sour Cream
- Shrimp and Stone-ground Grits with Andouille Sausage, Sweet Corn, Tomatoes and Cilantro (gluten free)
- Florida Larder Board Orlando-made Ricotta Cheese, Cahaba Farms Micro Onions, Extra Virgin Olive Oil and Balsamic, Country Pâté and House-made Pickles
- Key Lime Tart with Toasted Meringue

Fleur de Lys - France

- Tarte à l'Onion Alsacienne Alsatian Onion Tart with Sautéed Onions, Fresh Thyme and Rosemary on a Flaky Puff Pastry Crust
- Puff Pastry Crust (vegetarian)
- Poulet aux Ecrevisses, Riz Pilaf: Baked Chicken with Crawfish served with Rice Pilaf
- Macaron Chocolat Framboise Large Raspberry Macaron with Chocolate Fudge and Raspberry Jam (gluten-friendly)

Cider House - United Kingdom

- Pear Cider-brined Shredded Corned Beef with Braised Cabbage and Pears and Branston Dressing
- House-made Potato and Cheddar Cheese Biscuit with Smoked Salmon Tartare
- Freshly Baked Lemon Scone with Crème Fraîche and Mixed Berries (vegetarian & gluten-friendly)