

## Food and Wine Festival Items and Prices

Items in **bold red** are top choices; items in **bold blue** are second choices; items in **bold green** are third choices, items in plain black are extras. Booths are in order as you walk **counterclockwise** around the World Showcase.

**Scotland:** **Vegetarian haggis with neeps and tatties** - \$3.75; **Fresh potato pancake with smoked Scottish salmon** - \$4.25; Sea Scallop with Spinach Cheddar Gratin and Crispy Bacon - \$4.50;  
**Crannachan: dessert trifle** - \$2.25  
*Drinks:* Innis & Gunn Original - \$3.50; Glenfiddich Scotch 15 year - \$6.50; 18 year - \$7.75

**Hawaii:** **Tuna poke with seaweed salad** - \$4.50

**Puerto Rico:** **Ensalada de carrucho: Caribbean conch salad** - \$4.25; **Carne guisada con arroz blanco** - \$4.50; **Tostones: Fried Green Plantains with Mayo Ketchup** - \$3.50; FlanCocho: Vanilla caramel custard with chocolate coffee cake - \$3.50  
*Drinks:* Gasolina Sangria - \$5.50

**Refreshment Port:** **Fried chicken chunks with Dole pineapple sweet and sour sauce** - \$8.99

**Canada:** **Seared rainbow trout with bacon, frisee and Vinaigrette** - \$4.75; **“Le Cellier” wild mushroom beef filet mignon** - \$7.25

**France:** Boeuf bourguignon - \$5.75; **Crème brûlée caramel fleur de sel** - \$4.25  
*Drinks:* Sparkling Pomegranate Kir - \$7.75

**Brazil:** **Mocequa de pescado** - \$4.50

**Belgium:** **Potato/leek waffle with beef** - \$4.25  
*Drinks:* Stella Artois Cidre - \$3.50

**Morocco:** **Kefta pocket** - \$5.00; **Spicy shrimp roll** - \$5.00; **Baklava** - \$2.95  
*Drinks:* Sangria - \$5.00; Mimosa Royale - \$7.00

**Japan:** **Spicy hand roll** - \$4.95; **Teriyaki gyoza bun** - \$5.50; **Chirashizushi** - \$5.95  
*Drinks:* Sake: Kikusui Ginjo - \$7.50

**Hops & Barley:** **Fresh baked carrot cake with Craisins® and cream cheese icing** - \$3.75

**Italy:** **Filetto di pollo con funghi al marsala** - \$5.75  
*Drinks:* Chianti Classico, Placido - \$6.50

**Poland:** Sauerkraut Pierogi with Pork Goulash - \$5.25  
*Drinks:* Blaufraenkische Donausonne, Hungarian Wine - \$3.25

**Germany:** **Roast bratwurst in a pretzel roll** - \$5.00  
*Drinks:* Kallstadter Kobnert Spaetburgunder Spätlese Dry Barrique Style - \$3.00

**Singapore:** **Lemongrass chicken curry with coconut and jasmine rice** - \$3.75; **Seared mahi mahi with jasmine rice and “Singa” sauce** - \$4.50  
*Drinks:* Singapore Sling - \$8.00

**Africa:** Beef tenderloin tips berbere - \$4.50  
*Drinks:* Fairview Pinotage - \$3.25; The Wolftrap Red - \$2.50

**South Korea:** **Kimchi dog with spicy mustard sauce** - \$4.00; Roasted pork lettuce wrap with kimchi slaw - \$3.75

**China:** **Beijing roasted duck in steamed bun with hoisin sauce** - \$6.50; **Mongolian beef in steamed bun with chili mayo** - \$5.00; **Black pepper shrimp with Sichuan noodles** - \$5.50; Chicken potstickers - \$4.00  
*Drinks:* Francis Ford Coppola Su Yuen Syrah - \$3.50

**Farm Fresh:** Pepper Bacon Hash with Sweet Corn, Potatoes, Hollandaise and Pickled Jalapeño - \$4.00  
*Drinks:* St. Francis Old Vines Zinfandel – \$4.50

**Mexico:** **Rib eye taco** – \$5.50  
*Drinks:* Sangria – \$6.75

**Australia:** **Garlic shrimp** - \$4.75; Grilled Lamb Chop - \$6.25  
*Drinks:* Chateau Tanuda Grand Barossa Dry Riesling - \$2.75

**New Zealand:** **Steamed green lip mussels** - \$3.50; **Venison sausage** - \$4.25; **Lamb meatball with tomato chutney** - \$5.25  
*Drinks:* Kim Crawford Pinot Gris - \$4.75; Kim Crawford Pinot Noir - \$4.75

**Patagonia:** **Beef empanada** - \$4.50; Grilled beef skewer with chimichurri sauce and boniato purée - \$5.50; **Roasted Verlasso salmon with quinoa salad and arugula chimichurri** - \$4.75  
*Drinks:* Pascual Toso Sparkling Brut - \$4.00; Terrazas Reserva Malbec - \$3.75; Cono Sur Bicicleta Viognier - \$2.50; Cono Sur Bicicleta Pinot Noir Rosé - \$2.50