

EPCOT INTERNATIONAL
FOOD & WINE
FESTIVAL

MIX IT, MAKE IT, CELEBRATE IT!

WEDNESDAY, SEPTEMBER 14, 2016

4:00 PM Sushi 101 - Macy MacNealy & Patrick Walley, Publix Aprons Cooking School
Learn the basics of perfectly seasoning sushi rice, forming sushi rolls and making nigiri.

THURSDAY, SEPTEMBER 15, 2016

4:00 PM Taste Experience - Rey de la Osa, Publix Aprons Cooking School
This interactive tasting experience will help you understand your palette and learn what chefs go through to create truly mesmerizing dining memories. Discover how and why certain tastes pair so well together.

FRIDAY, SEPTEMBER 16, 2016

4:00 PM Tequila Tasting & Margarita Making- Jean Paul Varona, Casa Noble Tequila
Sip various Casa Noble Tequilas and test your mixology skills by making your own magnificent margarita! Olé!

SATURDAY, SEPTEMBER 17, 2016

4:00 PM *Culinary Experience To Be Announced*- Masaharu Morimoto, Morimoto Asia, Disney Springs™

SUNDAY, SEPTEMBER 18, 2016

4:00 PM Red Blends & Chocolate Pairings- Kelly Himel, Constellation Brands
Explore red wine blends and how they pair perfectly with delicious chocolate.

MONDAY, SEPTEMBER 19, 2016

4:00 PM Cabernet and Chocolate Tasting featuring Franciscan Estate Wines-Kelly Himel, Constellation Brands
Explore Cabernets and how they pair perfectly with delicious chocolate.

TUESDAY, SEPTEMBER 20, 2016

4:00 PM Chocolate Ganache Kisses-Amanda Lauder, The Ganachery, Disney Springs™
Learn how to make your own chocolaty treats with one of Disney's professional chocolatiers!

WEDNESDAY, SEPTEMBER 21, 2016

4:00 PM WINEOLOGY- Roxanne Langer, Wine FUNdamentals

The worlds of wine and cocktails collide with this exciting demonstration that combines wine, liquor & other ingredients to create a perfect wine cocktail.

THURSDAY, SEPTEMBER 22, 2016

4:00 PM Compounding Interest-John Westergaard, Publix Super Markets, Inc.

We all know butter can add great flavor to any dish. By adding some different ingredients, it is possible to make butter better!

FRIDAY, SEPTEMBER 23, 2016

4:00 PM Vodka Tasting & Cocktail Making - Asema Bektemessova, Zubrowka Bison Grass Vodka

Discover the flavor of Zubrowka Bison Grass Vodka and create a delicious handcrafted cocktail!

SATURDAY, SEPTEMBER 24, 2016

4:00 PM Mix It with Whiskey! - Marc Tiberia, Infinum Spirits

Find the right balance for your tastes when making a cocktail using fresh ingredients and spirits! Learn about Templeton Rye Whiskey, the Prohibition story and how to make a great cocktail!

SUNDAY, SEPTEMBER 25, 2016

4:00 PM Exploring Gin- Jaki Winkles, Martin Miller Gin

Explore Gin and learn how to reinvent a classic by creating a signature Gin & Tonic!

MONDAY, SEPTEMBER 26, 2016

4:00 PM Sweet Celebrations -Bronwen Weber, Frosted Art Bakery, Dallas, TX

Sharpen your pastry skills while creating your own piece of edible art!

TUESDAY, SEPTEMBER 27, 2016

4:00 PM Sweet Celebrations -Bronwen Weber, Frosted Art Bakery, Dallas, TX

Sharpen your pastry skills while creating your own piece of edible art!

WEDNESDAY, SEPTEMBER 28, 2016

4:00 PM Make Your Own Orecchiette -Tony Mantuano, Portobello, Disney Springs™

Learn how to roll pasta dough and create your own orecchiette style pasta from an expert! Chef Tony Mantuano from Portobello in Disney Springs® will walk you through this italian classic.

THURSDAY, SEPTEMBER 29, 2016

4:00 PM **Make Your Own Italian “Dumplings” - Richard Capizzi & Jonathan Benno, Lincoln Ristorante, Chicago, IL**

Learn to make your own "Ravioli Gnudi" from the Chef duo of Jonathan Benno and Richard Capizzi!

FRIDAY, SEPTEMBER 30, 2016

4:00 PM ***Beverage Experience To Be Announced***

SATURDAY, OCTOBER 1, 2016

4:00 PM **Jack Daniel’s Tasting with Master Distiller Jeff Arnett, Jack Daniels Tennessee Whiskey**

Sip on various flavors of Jack Daniels Tennessee Whiskey and learn from Master Distiller Jeff Arnett about the history, flavors and cocktail blending using an American classic whiskey.

SUNDAY, OCTOBER 2, 2016

4:00 PM **Jack Daniel’s Tasting with Master Distiller Jeff Arnett, Jack Daniels Tennessee Whiskey**

Sip on various flavors of Jack Daniels Tennessee Whiskey and learn from Master Distiller Jeff Arnett about the history, flavors and cocktail blending using an American classic whiskey.

MONDAY, OCTOBER 3, 2016

4:00 PM **Homemade “Berrymisu”-William Clark, Disney’s Grand Floridian Resort & Spa Bakery**

Perfect your techniques under the guidance of our own Grand Floridian Pastry Chef and learn how to make a classic dessert favorite with a twist!

TUESDAY, OCTOBER 4, 2016

4:00 PM **Chocolate, Cheese and Wine: Perfect Pairing-Tonda Corrente, Lisa Wilk and Jill Mail, Orlando, FL**

Three of life’s greatest joys: Wine, Cheese & Chocolate! What more do you need? Journey through different wines and pair them with cheese and chocolate that will make your mouth water.

WEDNESDAY, OCTOBER 5, 2016

4:00 PM **Mason Jar Meals-Macy MacNealy, Publix Aprons Cooking School**

Learn how to build some of your favorite dishes and present them in creative ways!

THURSDAY, OCTOBER 6, 2016

4:00 PM Spices of the Caribbean-Allen Susser, Chef Allen's, Hollywood, FL

We look to spices to capture the flavors of faraway places. There was a time in history that spices were so precious that they were locked away. Let's let loose the wonders of spice together. Join James Beard Award winning Chef Allen Susser and his spicy culinary excitement.

FRIDAY, OCTOBER 7, 2016

4:00 PM Spirit Tasting & Cocktail Making- Trevor Schneider & Jaime Salas, Reyka Icelandic Vodka & Milagro Tequila

Where lava rock meets arctic waters in Iceland to the mineral-rich agave landscapes of Mexico. Join us as we explore the making, mixing and enjoying of two of the world's most popular white spirits.

SATURDAY, OCTOBER 8, 2016

4:00 PM Make it a Mule! - Philip McDaniel & Zach Lynch, St. Augustine Distillery

Sample Vodka and Gin "Mules" and learn how to make your own fresh juice "Ginger Beer" without fermenting it!

SUNDAY, OCTOBER 9, 2016

4:00 PM Spirit Tasting & Cocktail Making- Trevor Schneider & Jaime Salas, Reyka Icelandic Vodka & Milagro Tequila

Where lava rock meets arctic waters in Iceland to the mineral rich agave landscapes of Mexico. Join us as we explore the making, mixing and enjoying of two of the world's most popular white spirits.

MONDAY, OCTOBER 10, 2016

4:00 PM Art of Pastry Making-Erin McKenna, Erin McKenna's Bakery NYC, Disney Springs™

Learn how to create some delicious pastries that just so happen to be vegan and gluten friendly!

TUESDAY, OCTOBER 11, 2016

4:00 PM Maine Lobster Grapefruit Ceviche and "El Conejo"-Clay Conley, Buccan/Grato, Palm Springs, FL

Learn how to make a Latin staple from scratch and add a little twist. Follow that with a refreshing cocktail!

WEDNESDAY, OCTOBER 12, 2016

4:00 PM All About Stout-Anthony LoGerfo, Publix Aprons Cooking School, Tampa, FL

Come celebrate your love of stouts with us as we prepare a few basic dishes with not so basic ingredients!

THURSDAY, OCTOBER 13, 2016

4:00 PM Dough For It!-Tony Charbonnet, Publix Aprons Cooking School
From quick spoon breads to hearty bread bowls, we'll show you how it's done!

FRIDAY, OCTOBER 14, 2016

4:00 PM Crafting Cocktails with BOLS- Chris Hopkins, Lucas BOLS
Mix it up with BOLS unique flavors and enjoy crafting your own delicious cocktail!

SATURDAY, OCTOBER 15, 2016

4:00 PM *Beverage Experience to be Announced*

SUNDAY, OCTOBER 16, 2016

4:00 PM Crafting Cocktails with BOLS- Chris Hopkins, Lucas BOLS
Mix it up with BOLS unique flavors and enjoy crafting your own delicious cocktail!

MONDAY, OCTOBER 17, 2016

4:00 PM Not Your Normal Chocolate Mousse-Kristine Thomas, Welli Desserts, Orlando, FL
With a little wellness and innovation, learn to create a simple, but oh-so decadent chocolate mousse. So delicious, you'll forget it's healthy!

TUESDAY, OCTOBER 18, 2016

4:00 PM New Orleans Cobb Salad- Tony Marotta, Disney's Port Orleans Resort-Riverside
Prepare an old favorite with a creole twist! Prepare your own seasoning mix to create your own blackened shrimp salad topper.

WEDNESDAY, OCTOBER 19, 2016

4:00 PM Taste Experience-Tim Donnelly, Publix Super Markets, Inc.
This interactive tasting experience will help you understand your palette and learn what chefs go through to create truly mesmerizing dining memories. Discover how and why certain tastes pair so well together.

THURSDAY, OCTOBER 20, 2016

4:00 PM Espresso Me!-Jim Hendry, Publix Aprons Cooking School
Discover how coffee enhances many flavors, giving a new dimension to traditional dishes. Come learn how to use this magical elixir for more than your morning brew!

FRIDAY, OCTOBER 21, 2016

4:00 PM Four Roses Bourbon Tasting & Manhattan Making- Cile Moreno, Four Roses Bourbon
Take part in this interactive Bourbon tasting where you will learn to make a perfect Black Manhattan!

SATURDAY, OCTOBER 22, 2016

4:00 PM Vodka Tasting & Crafting the Perfect Florida Mule- Susan Trotter & Sue Jacobson, St. Petersburg Distillery

Taste the extraordinary vodka from St. Petersburg Distillery as you learn how to make the perfect Florida Mule!

SUNDAY, OCTOBER 23, 2016

4:00 PM Food & Cocktail Pairing with Don Q Rum- John D. Meisler, Don Q Rum

In this exciting demo you'll learn how to use rum as an ingredient in your food, as well as create your own rum cocktail!

MONDAY, OCTOBER 24, 2016

4:00 PM Pumpkin Decorating-Scott Norman, Picasso of Pumpkins, Galva, IL, hosted by Melissa's Produce

Learn about the art of pumpkin carving from the "Picasso of Pumpkins" himself and try your hand at decorating like a master!

TUESDAY, OCTOBER 25, 2016

4:00 PM *Culinary Experience to be Announced-* Cathal Armstrong, Restaurant Eve, Alexandria, VA

WEDNESDAY, OCTOBER 26, 2016

4:00 PM Pumpkin Decorating-Scott Norman, Picasso of Pumpkins, Galva, IL, hosted by Melissa's Produce

Learn about the art of pumpkin carving from the "Picasso of Pumpkins" himself and try your hand at decorating like a master!

THURSDAY, OCTOBER 27, 2016

4:00 PM Pumpkin Decorating-Scott Norman, Picasso of Pumpkins, Galva, IL, hosted by Melissa's Produce

Learn about the art of pumpkin carving from the "Picasso of Pumpkins" himself and try your hand at decorating like a master!

FRIDAY, OCTOBER 28, 2016

4:00 PM Maker's Mark Mixology with a Master Distiller- Greg Davis, Maker's Mark & Bobby "G" Gleason, Beam Suntory

Experience a hands-on cocktail-making workshop with Maker's Mark Master Distiller Greg Davis and Beam Suntory Master Mixologist Bobby "G" Gleason!

SATURDAY, OCTOBER 29, 2016

4:00 PM *Maker's Mark Mixology with a Master Distiller- Greg Davis, Maker's Mark & Bobby "G" Gleason, Beam Suntory*

Experience a hands-on cocktail-making workshop with Maker's Mark Master Distiller Greg Davis and Beam Suntory Master Mixologist Bobby "G" Gleason!

SUNDAY, OCTOBER 30, 2016

4:00 PM *Maker's Mark Mixology with a Master Distiller- Greg Davis, Maker's Mark & Bobby "G" Gleason, Beam Suntory*

Experience a hands-on cocktail-making workshop with Maker's Mark Master Distiller Greg Davis and Beam Suntory Master Mixologist Bobby "G" Gleason!

MONDAY, OCTOBER 31, 2016

4:00 PM *Chef Dana's Mascarpone Trio -Dana Herbert, Desserts by Dana, Newark, DE*

Mascarpone has long been a staple of Italian desserts, noted mainly for it's most popular use in Tiramisu. Come learn from TLC's Cake Boss: Next Great Baker Champion Chef Dana as he shows you some creative uses with mascarpone.

TUESDAY, NOVEMBER 1, 2016

4:00 PM *Sweet and Salty Creations-Matt Lewis and Renato Profialto, Baked, New York, NY*

People are always scared of caramel, but they shouldn't be. Learn to temper your fears and make your own basic caramel with the "Sweet and Salty Brownie Wizards" of New York. Put your new skills to use by learning to make your own sweet and salty brownie.

WEDNESDAY, NOVEMBER 2, 2016

4:00 PM *Cupcake Decorating-Geraldine Randlesome, Creative Cutters, Richmond Hill, ON*

Learn different ways of approaching the decoration of pastries while practicing basic icing skills and creating simple chocolate decorations.

THURSDAY, NOVEMBER 3, 2016

4:00 PM *Cupcake Decorating-Geraldine Randlesome, Creative Cutters, Richmond Hill, ON*

Learn different ways of approaching the decoration of pastries while practicing basic icing skills and creating simple chocolate decorations.

FRIDAY, NOVEMBER 4, 2016

4:00 PM *Grand Marnier Experience to be Announced*

SATURDAY, NOVEMBER 5, 2016

4:00 PM *Mastering the Mule with Ketel One Vodka- Dianna Greene, Ketel One Vodka*

Sample delicious Ketel One Vodka and learn to create your own "Moscow" Mule Cocktail!

SUNDAY, NOVEMBER 6, 2016

4:00 PM Discover Nolet's Gin with James Fitzgerald, Ty Eldien, & Carl Nolet, Nolet's Gin
Discover the Nolet's story through the making, history and the family of Nolet's Gin!

MONDAY, NOVEMBER 7, 2016

4:00 PM Chocolate, Cheese and Wine: Perfect Pairing-Tonda Corrente, Lisa Wilk and Jill Mail, Orlando, FL
Three of life's greatest joys: Wine, Cheese & Chocolate! What more do you need? Journey through different wines and pair them with cheese and chocolate that will make your mouth water.

TUESDAY, NOVEMBER 8, 2016

4:00 PM "New-Stalgic" Candy Shoppe-Emily Ellyn, Emily Ellyn Productions, Orlando, FL
Retro Rad Chef, Emily Ellyn and mü Coffeehouse Cocktails present a hands-on demo for trendy Boozy Milkshakes. Then roll up your sleeves and learn some fun frosting and decorating tips when you top Emily's homemade Haute Fudge Sundae Cupcakes.

WEDNESDAY, NOVEMBER 9, 2016

4:00 PM Sushi 101-Patrick Walley, Publix Super Markets, Inc.
Learn the basics of perfectly seasoning sushi rice, forming sushi rolls and making nigiri.

THURSDAY, NOVEMBER 10, 2016

4:00 PM Summer Rolls and Spring Rolls-Brian Mullins, Publix Aprons Cooking School
Learn how to make your own shrimp summer rolls using rice paper and fresh ingredients!

FRIDAY, NOVEMBER 11, 2016

4:00 PM Gin Tasting and Aviation Cocktail Making- Paul Johnsten, Aviation Gin
Experience the storytelling of Aviation Gin and the history of the New Western Gin category while you learn to create your own Aviation Cocktail!

SATURDAY, NOVEMBER 12, 2016

4:00 PM *Beverage Experience to be Announced*

SUNDAY, NOVEMBER 13, 2016

4:00 PM *Beverage Experience to be Announced*

MONDAY, NOVEMBER 14, 2016

4:00 PM Become a Spice Blend Mix-Master-Pam Smith, P.S. Flavor! Orlando, FL
Learn how to blend spices the P.S. Flavor! way and become a top chef in your own kitchen!