

DFB'S GUIDE TO THE EPCOT

FESTIVAL OF THE ARTS



AJ Wolfe & the DFB Team

FOOD STUDIOS

INTRODUCTION

Let’s start with our favorite form of art here at the DFB... the Culinary Arts! The Culinary Arts are recognized by the presence of Food Studios. These standalone marketplace booths offer enhanced food options around EPCOT, with a focus on unique presentation in keeping with the artistic Festival theme.

These kiosks, which are a lot like the Marketplace Booths at the EPCOT Food and Wine Festival, feature delicious small plates that celebrate cuisine for both its flavor and visual appeal.



COST AND DINING PLAN

Menu items cost around \$4-\$10, with larger beverages (and flights) costing a bit more. Guests on the [Disney Dining Plan](#) can use snack credits to purchase many of the food items at these booths.

Booths are open and accessible while the World Showcase is open—currently from 11AM-9PM (be sure to check park hours before you go).





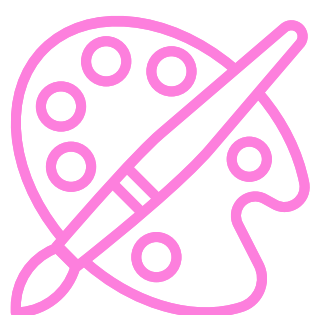
MENU ICONS BREAKDOWN



BEST OF THE FEST

Items noted with this star symbol are DFB’s picks for the **Best of the Fest** eats and drinks at the 2026 EPCOT Festival of the Arts.

Items with this symbol are DFB’s picks for our top recommendations at this year’s festival.



FESTIVAL HIGHLIGHT

Items noted with this paint palette symbol are included on the Wonderful Walk of Colorful Cuisine.



GLUTEN/ WHEAT-FRIENDLY



NON-ALCOHOLIC



DISNEY DINING PLAN

Items that can be purchased with a Disney Dining Plan snack credit are marked with this popcorn and beverage icon.



PLANT BASED

This icon highlights plant-based items identified by Disney. For dietary questions, contact Disney’s Special Diets team at **(407) 824-5967** or email Special.Diets@DisneyWorld.com.



ORDERING/PAYMENT

Once you get to the front of the line at a booth, you'll see one (or two) cast members next to cash registers.

Take a look at the menu and give your order to these cast members.

Your payment will be taken at that time (don't forget that you can use your Festival of the Arts gift card, Disney Dining Plan snack credit, or your **MagicBand** if you're a resort guest, in addition to cash or credit card to pay) and you'll receive a receipt.

Take the receipt to the booth window and give it to the cast member there. After your order is filled, the cast member will put a small rip in your receipt, and off you go!

WHERE TO EAT

Ah, the true dilemma of the Festival of the Arts! Not which booths to

visit... but where to physically park yourself and your food so that you can actually eat.

While a few tall boy tables are set up around the World Showcase, there are, in truth, very few places to set down your plate and eat. Some folks (myself included) have even taken to using the tops of trash cans as tables.

And it's true, DFB team members often bring their own trays.

Luckily, a few seating areas and picnic tables have popped up next to some of the booths in the past couple of years.

Chances are that within just a few yards you'll be able to find a bench, counter-service restaurant table, or other seating.

NEW MENU ITEMS

You can try **48 (!!) NEW menu items** this year!

SPECIAL DIETS

At an event like the EPCOT Festival of the Arts, dealing with food allergies and other dietary restrictions can be discouraging. But that doesn't mean there aren't any options.

At each Food Studio, you should ask to speak to a chef or manager about your specific concerns. You can also ask to see their notebook that contains ingredients for all the dishes being served.

FESTIVAL PASSPORT

When you arrive at the Festival of the Arts in EPCOT you can get a festival passport. This booklet is a special

festival version of the EPCOT park map and includes what you need to know about the event.

Inside, you'll find every item at the Food Studios listed.

Guests can pick up one of these booklets for free after entering the park and use it to note what studios they've visited, and what menu options they've tried.

Vegetarian (plant-based) items are noted in the Festival Passport. An allergy-friendly menu can be accessed with the QR code.



Don't be afraid to ask!
Asking a chef about dining options when you have a special request can go a long way.



NAVIGATING EPCOT

Whether you are a new or frequent visitor to EPCOT, you'll want a solid strategy to help navigate this park.

It's a very large park, encompassing over 300 acres and twice the size of Magic Kingdom.

The front of the park is sectioned into three areas: World Discovery, World Celebration, and World Nature. Formerly known as Future World, you'll find some festival offerings at Joffrey's kiosks and other Quick Service locations.

World Showcase boasts 11 global pavilions nestled around a beautiful lagoon. Crisscrossing this section of the park (where you'll find the majority of Food Studios) isn't feasible, unless you hop on a Friendship Boat.

We suggest saving some steps by utilizing our Food Studios Map to plan out your path.

FOOD STUDIOS MAP



- | | |
|----------------------------------|-----------------------------------|
| 1. The Artist's Table | 13. L'Art de la Cuisine Française |
| 2. Connections Eatery | 14. L'Arte di Mangiare |
| 3. The Craftsman's Courtyard | 15. Opening Bites |
| 4. Deco Delights | 16. The Painted Panda |
| 5. The Deconstructed Dish | 17. Pastoral Palate |
| 6. El Artista Hambriento | 18. Pop Eats |
| 7. Fictional Victuals | 19. Refreshment Outpost |
| 8. Figment's Inspiration Station | 20. Sunshine Seasons |
| 9. Funnel Cakes | 21. Swirled Showcase |
| 10. Goshiki | 22. Tangerine Café |
| 11. Gourmet Landscapes | 23. Vibrante & Vívdo |
| 12. Kringla Bakeri Og Kafe | |



THE ARTIST'S TABLE ↗

[Read Our Review ↗](#)



Steakhouse Lobster Caesar Salad

\$8.99

with romaine and red oak lettuces, warmwater lobster, radish, herbed breadcrumbs, and house-made Caesar dressing



Peppercorn-crusted Striploin

\$9.29

with grilled asparagus, potatoes au gratin, and au poivre butter



Dark Chocolate Torte

\$6.49

Flourless chocolate cake, whipped cream, and raspberries



Playalinda Brewing Co. Old Fashioned Playa Ale

\$6.00/\$9.75

6/12 oz

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Caymus Cabernet Sauvignon

\$13.00

6/12 oz



CONNECTIONS CAFE & EATERY ↗

[Read Our Review ↗](#)



NEW!
BBQ Chicken Pizza
\$12.29

Two slices of freshly baked pizza topped with smoked chicken, sweet barbecue sauce, cheese blend, peppers, and red onions



NEW!
Nashville Hot Chicken Sandwich
\$13.19

Spicy hand-breaded chicken, roasted garlic aioli, and southern slaw on a toasted brioche bun



NEW!
Classic Mojito
\$16.50
With Mint Foam



CRAFTSMAN’S COURTYARD ↗

[Read Our Review ↗](#)



Beef Wellington-inspired Croissant Supreme

\$8.49

with creamed spinach croissant pinwheel, mushroom-gorgonzola ragout, mustard-grilled flank steak, red wine sauce, and pickled mustard seeds



Cast Iron-roasted P.E.I. Mussels

\$7.99

with sautéed tomatoes, garlic, and fresh herbs



Coffee Old Fashioned Cocktail

\$11.75

Joffrey’s Coffee Cold Brew, simple syrup, orange bitters, and Jim Beam Kentucky Straight Bourbon



BrewDog Black Heart Nitro Oatmeal Stout

\$6.00/\$9.75

6/12 oz



DECO DELIGHTS ↗

[Read Our Review ↗](#)



Sparkling Spectacle Gâteau

\$5.99
Vanilla bean mousse with a golden caramel center and apricot jam on a hazelnut cookie



Espresso Martini

\$12.50
featuring Boyd & Blair Potato Vodka



Crooked Can Brewing Company Buttercream Fresco

\$6.00/\$9.75
6/12 oz

Keel Farms Shortcake Hard Cider

\$6.00/\$9.75
6/12 oz



THE DECONSTRUCTED DISH ↗

[Read Our Review ↗](#)



Deconstructed BLT

\$7.29

Pork belly, soft-poached egg, onion bread pudding, watercress espuma, and tomato jam



Deconstructed Key Lime Pie

\$5.29

Key lime curd, key lime gelée, toasted meringue, and graham cracker crumbs with waffle cone triangles



Deconstructed Strawberry Mint Julep

\$4.79

Frozen mint and simple syrup blend with strawberry purée



\$12.75

Spirted version available with Old Forester 86 Bourbon

Wicked Weed Brewing Blank Canvas Belgian Blonde Witbier

\$6.00/\$9.75

6/12 oz



EL ARTISTA HAMBRIENTO ↗

[Read Our Review ↗](#)



Chile Relleno Taco
\$8.75
Flour tortilla filled with seared beef tenderloin, poblano pepper, black beans, and salsa roja




Tostada de Cangrejo
\$9.50
Crispy corn tortilla topped with guacamole, lump crab, mango, crispy onions, and hot sauce




Passion Fruit Paleta
\$6.50
Tropical passion fruit ice pop filled with sweetened condensed milk and topped with chili-lime seasoning




Matcharita
\$15.75
Contraluz Reposado Cristalino Tequila, matcha tea, strawberry liqueur, and sweet cream



Pear-fect Margarita
\$16.75
Calenda Mezcal Joven, prickly pear purée, passion fruit purée, and LeJay Crème de Cassis with a potpourri salt rim



Mexican Craft Beer
\$6.00/\$11.25
6/12 oz



FICTIONAL VIRTUALS ↗

[Read Our Review ↗](#)



Chapter 1: Beach Oysters

\$7.99
Grilled oysters, mustard seed-peppercorn sabayon, and creamed spinach



Chapter 2: Plate of Impossible Bites

\$7.49
Roasted turkey breast, onion and bacon custard tart, cherry gel, brown butter toast milk foam, and pineapple-toffee butter



Chapter 3: Tea Treat

\$5.99
Twinings Earl Grey Tea Treat, Chocolate Pot de Crème, lemon madeleine, rose and raspberry jam, and a tea biscuit crumble



Upside Down Shake

\$5.29
Yellow cake soft-serve featuring Twinings English Breakfast Tea



\$12.50
spirited available with whipped cream vodka

NEW!

Central 28 Beer Company Rose Garden Red Ale

\$6.00/\$9.75
6/12 oz



FIGMENT'S INSPIRATION STATION ↗

[Read Our Review ↗](#)



Color Scheme Cake
\$5.29
Fruit-flavored Rainbow-hued cake topped with SKITTLES POP'd Sour and Original Freeze Dried Candy



Figment Artist Popcorn Bucket
\$29.00
with Rainbow Popcorn
Limit two per person, per transaction. Available while supplies last. Mobile Order only.



Popcorn, Popcorn Chicken and Waffles
\$6.79
with Rainbow Popcorn, Popcorn Chicken, Mini Mozzarella, and Maple Syrup



Figment Imagination Lemonade
\$5.29
with choice of flavor



Figment Fantasy Cake
\$5.79
Sponge Cake filled with Strawberry Whipped Cream topped with a White Chocolate Ganache, Orange Icing, and White Chocolate Figment Wings

3 Daughters Brewing Orange Cream Hard Cider
\$6.00/\$9.75
6/12 oz

3 Daughters Brewing Strawberry Banana Hard Cider
\$6.00/\$9.75
6/12 oz

Brouwerij Huyghe Floris Cactus Belgian Wheat Ale
\$6.00/\$9.75
6/12 oz

Playalinda Brewing Co. Port of Blue Stout
\$6.00/\$9.75
6/12 oz

The Bruery Enticing Boysenberry Sour Blonde Ale
\$6.00/\$9.75
6/12 oz

3 Daughters Brewing Black Cherry Hard Cider
\$6.00/\$9.75
6/12 oz

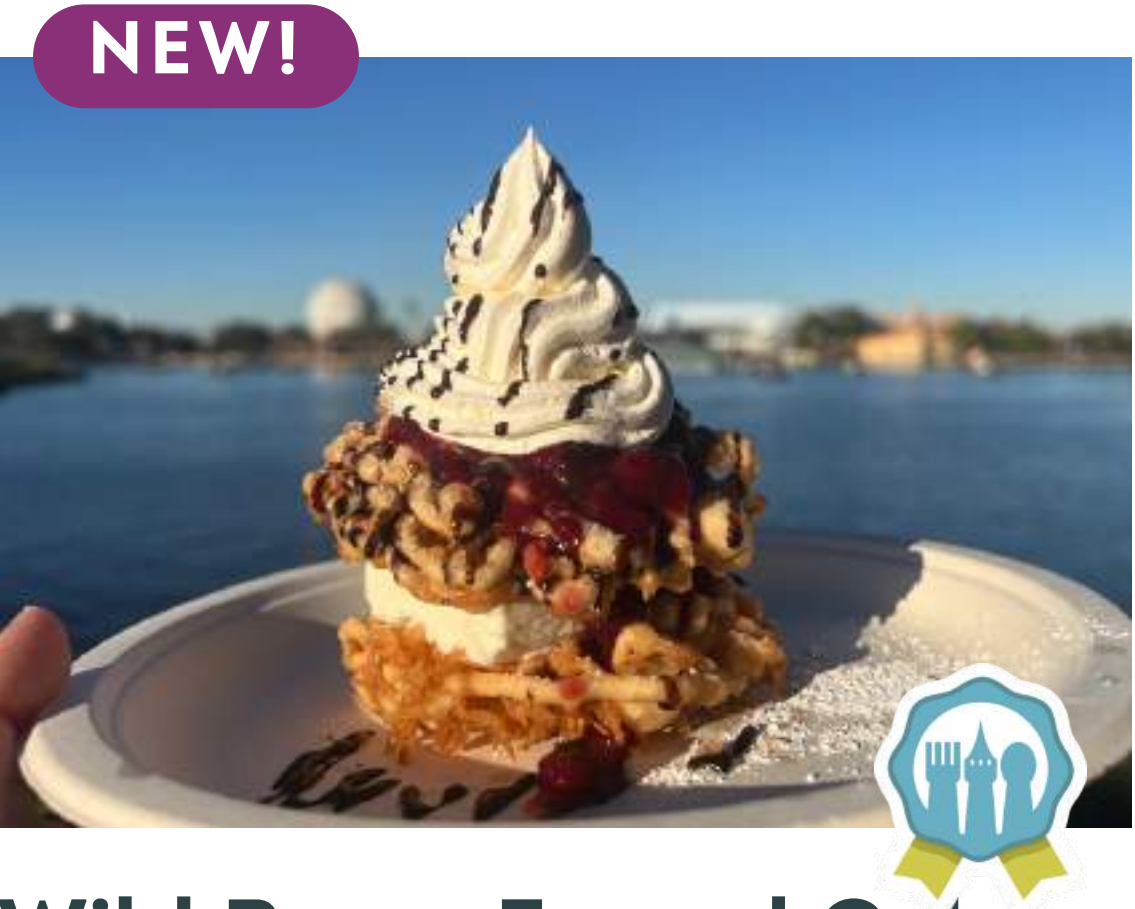
Hard Cider Flight
\$12.75

Beer Flight
\$12.75



FUNNEL CAKES ↗

[Read Our Review ↗](#)



Wild Berry Funnel Cake

\$12.50

Funnel cake sandwich with vanilla ice cream and powdered sugar topped with brown sugar brandy-wild berry compote, whipped cream, and dark chocolate sauce



GOSHIKI ↗

[Read Our Review ↗](#)



Sushi Donut
\$8.75
Donut-shaped sushi featuring salmon, tuna, shrimp, cucumber, and sesame seed over a decorated plate of wasabi aioli, sriracha aioli, and eel sauce



Wagyu Bun
\$10.75
Steamed bun filled with American wagyu beef served with Japanese karashi mustard sauce and violet shiso sauce



Taiyaki
\$7.75
Crisp, flaky fish-shaped chocolate-flavored pastry filled with custard and served with whipped topping



Tokyo Kawaii Roll
\$9.75
Crispy shrimp tempura wrapped in multicolor sushi rice and topped with refreshing yellow yuzu sauce and tangy plum sauce



Grapey Apple Boba
\$6.75
Crafted black grape beverage with green apple popping boba



Masu Sake
\$14.00
in a traditional personalized wooden cup



Yuzu-Pineapple Punch
\$8.75
Shochu-based cocktail with refreshing yuzu and pineapple flavors



Sake Flight
\$19.75
Peach, mango, and strawberry-flavored Nigori sake

**Crooked Can Brewing Company
Wasabi IPA**
\$5.75/\$9.75
6/12 oz
Plum, yuzu, hyuganatsu, and sakuranbo Cherry



GOURMET LANDSCAPES ↗

[Read Our Review ↗](#)



Citrus-braised Beet Tartare
\$5.49
with golden beet “egg yolk,” mustard vinaigrette, pickled mustard seeds, pickled mushrooms, spiced pistachios, and “feta” snow





Wild Mushroom Risotto
\$9.79
with aged parmesan, truffle shavings, and zinfandel reduction




Frozen Scotch Cocktail
\$15.50
Scotch and herbal tea garnished with a chocolate nail



Roasted Bone Marrow
\$10.79
with onion marmalade, pickled mushrooms, and petite lettuce




Whole Hog Brewery Raspberry Chéret Double Radler
\$6.00/\$9.75
6/12 oz

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NEW!
Orin Swift Abstract California Red Blend
\$8.00

Schlumberger Cuvée Klimt Brut
\$9.00



JOFFREY'S COFFEE & TEA COMPANY ↗

[Read Our Review ↗](#)



Pop Art Latte
\$7.19
Espresso with choice of milk and vanilla syrup topped with lavender whipped cream and SKITTLES POP'd Original Freeze Dried Candy



\$15.99
Spirited version available with Baileys Original Irish Cream Liqueur



KRINGLA BAKERI OG KAFE ↗

[Read Our Review ↗](#)



NEW!



Hazelnut Praline Boller

\$5.49

Cardamom bun with hazelnut cream





L'ART DE LA CUISINE FRANCAISE ↗

[Read Our Review ↗](#)



NEW!

Éclair au Chocolat et à l'Orange, Crème à l'Orange, Ganache au Chocolat, Croustillant de Noisettes et Oranges Confites

\$8.95

Chocolate-orange éclair, orange cream, chocolate ganache, crispy hazelnut, and candied oranges



Crème de Brie en Petit Pain

\$10.25

Warm creamy brie in a house-made bread bowl



NEW!

Gâteau de Crabe, Bisque de Homard, Crème Citron et Aneth

\$11.95

Crab cake, lobster bisque, and lemon-dill sour cream



Frozen French Martini

\$15.50

Grey Goose Vodka, Vodka, Chambord Liqueur, DOLE Pineapple Juice, Minute Maid Orange Juice, and grape juice with lemon-lime foam

Charles Lafitte, Brut Rosé Prestige, Méthode Traditionnelle Champenoise French Rosé Sparkling Wine

\$9.95

NEW!

Chardonnay, Laroque, Cite de Carcassonne

\$6.95



L'ARTE DI MANGIARE ↗

[Read Our Review ↗](#)



Polenta Pasticciata
\$8.00
Polenta, bolognese, Parmesan, mozzarella, and tomato sauce



Mozzarella Fritta
\$9.50
Flash-fried breaded fresh mozzarella with artist palette condiments



Raspberry Spuma
\$5.50
Vanilla sauce, mint whipped cream, and puffed rice



Italian-inspired Margarita
\$12.00
with Tequila and Fabrizia Blood Orange Liqueur



Italian Red Sangria
\$12.00



Prosecco
\$12.00



Sicilian Sunrise
\$16.00
Canella Granriviera Mimosa and Luxardo Aperitivo

Moscato
\$12.00

Peroni Pilsner
\$6.50/\$12.00
6/12 oz

Chianti
\$11.00



OPENING BITES ↗

[Read Our Review ↗](#)



Soft Shell Crab Slider
\$7.49
Green papaya slaw and mango ketchup on toasted brioche



Enchanted Rose
\$6.49
Milk chocolate rose with raspberry and rose center



Beer Flight
\$12.75



Crooked Can Brewing Company Fantasia Fusion IPA
\$6.00/\$9.75
6/12 oz



von Trapp Brewing Bohemian Pilsner
\$6.00/\$9.75
6/12 oz



Southern Tier Brewing Co. Caramel Cookie Bar Imperial Stout
\$6.00/\$9.75
6/12 oz

Charles Heidsieck Brut Réserve Champagne
\$12.00



THE PAINTED PANDA ↗

[Read Our Review ↗](#)



General Tso's Chicken Shumai
\$10.75
Dumplings filled with chicken, asparagus, onion, and water chestnut topped with General Tso's sauce



Egg Tart
\$5.50
Hong Kong-style egg custard tart



Char Siu Pork Bun
\$8.75
Sweet-and-savory Cantonese-style BBQ pork in a steamed bun



Silk River Hard Lemonade
\$14.50
with Smirnoff Vodka, lavender-coconut syrup, and lemonade



Strawberry Bubble Milk Tea
\$8.75



Butterfly Blue
\$14.50
Butterfly pea flower-infused cocktail with vodka, light rum, lychee syrup, and magic boba pearls

Dragonfruit Lager
\$6.00/\$11.00
6/12 oz



PASTORAL PALATE ➔



[Read Our Review ➔](#)



Red Wine-braised Beef Short Rib
\$8.79
with parsnip purée, broccolini, baby tomatoes, and balsamic glaze



Black Forest Cake
\$4.99
Chocolate Mousse with morello cherries and Chantilly cream



A Play on Rosé Flight
\$13.50



Frozen Rosé
\$7.25



3 Daughters Brewing Rosé Hard Cider
\$6.00/\$9.75
6/12 oz



81Bay Brewing Co. Rosé Blonde Ale
\$6.00/\$9.75
6/12 oz

NEW!

Hex Vom Dasenstein Pinot Noir
\$7.00



POP EATS! ↗

[Read Our Review ↗](#)



Grilled Cheese

\$5.99

Served with tomato soup



NEW!

Croque Monsieur-inspired Grilled Cheese

\$6.79

with Black Forest ham, Gruyère, and béchamel sauce served with tomato soup



Blanc de Bleu Cuvée Mousseux

\$10.75

with fruit juice-filled pearls

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NEW!

Gulf Stream Brewing Company Pixel Perfect Pilsner

\$6.00/\$9.75

6/12 oz



REFRESHMENT OUTPOST ↗

[Read Our Review ↗](#)



Artist Palette Jumbo Chocolate Chip Cookie
\$5.79



Parish Brewing Co. Blueberry Mochi Berliner Weiss
\$12.50
6/12 oz



Boyd & Blair Blood Orange Cosmo
\$12.50

Brewlando Liquid Art Pilsner
\$12.50
6/12 oz

NEW!

Wicked Weed Brewing Abstract Blonde Ale
\$12.50
6/12 oz



SUNSHINE SEASONS ↗

[Read Our Review ↗](#)



The Architecture of Drip

\$10.99

Blueberry-flavored gelato topped with scoops of banana and berry whipped cream, a waffle cone, and sprinkles



SWIRLED SHOWCASE ↗

[Read Our Review ↗](#)



Imagination Cone

\$6.99

Pink vanilla soft-serve in a lavender cone, “sparks” of imagination, and white chocolate wings



Candy Trio Flight

\$8.29

DOLE Whip Strawberry with STARBURST MINIS fruit chews, DOLE Whip Lemon with SKITTLES POP'd Freeze Dried Candy, and DOLE Whip Lime with chili-lime seasoning and LIFE SAVERS gummies



Liquid Nitrogen Minnie Cake Pop

\$4.79

with cotton candy sponge cake, white chocolate ganache, and colorful chocolate splats



DOLE Whip in a Cone

\$6.29

Choice of Lemon, Lime, or Strawberry



Pink Vanilla Soft-serve in a Cone

\$6.29





TANGIERINE CAFE ↗

[Read Our Review ↗](#)



Moroccan Wrap with tomato-cucumber relish and garlic sauce served on warm Moroccan flatbread

\$6.29

with choice of Chermoula Chicken or Moroccan-spiced Lamb or Plant-based Falafel



Hard Cider Flight

\$12.75



Stone-Baked Moroccan Bread

\$5.25

with assorted dips



Keel Farms Blueberry Lavender Hard Cider

\$6.00/\$9.75

6/12 oz



Rekorderlig Strawberry-Lime Hard Cider

\$6.00/\$9.75

6/12 oz



NEW!

Blake's Hard Cider Co. Pomegranate Fizz Hard Cider

\$6.00/\$9.75

6/12 oz



VIBRANTE & VÍVIDO ↗

[Read Our Review ↗](#)



Chorizo and Potato Empanada

\$6.79

with turmeric aioli and annatto aioli



Passion Fruit-filled Mango Cheesecake

\$5.29

with coconut-pineapple cake, dragon fruit gelée, and dragon fruit-strawberry sauce



Layered Tropical Berry Smoothie

\$4.99

Wild berry, piña colada, and strawberry



\$14.75

Wild berry, piña colada, and strawberry with spiced rum



Spicy Ajiaco Soup

\$5.99

with guajillo and árbol chili-spiced chicken, potato, avocado, corn, and crème fraîche



Collective Arts Guava Dream Blonde Ale

\$6.00/\$9.75

6/12 oz



BEST OF THE FEST CRAWL



We've eaten our way through the festival—desserts, snacks, sips, and everything in between—so you don't have to guess what's worth your time (or your budget). These are our can't-miss picks for the 2026 EPCOT Festival of the Arts!



PASTORAL PALATE

2026 Best of the Fest Booth

THE ARTIST'S TABLE

- Dark Chocolate Torte

DECONSTRUCTED DISH

- Deconstructed BLT

FIGMENT'S INSPIRATION STATION

- Figment Fantasy Cake
- Popcorn, Popcorn Chicken, and Waffles

GOSHIKI

- Wagyu Bun
- Taiyaki

GOURMET LANDSCAPES

- Citrus-braised Beet Tartare

FUNNEL CAKES

- Wild Berry Funnel Cake

L'ARTE DE LA CUISINE FRANCAISE

- Crème de Brie en Petit Pain
- Éclair au Chocolat et à l'Orange

OPENING BITES

- Enchanted Rose

PASTORAL PALATE

- Red Wine-braised Beef Short Rib
- Black Forest Cake
- A Play on Rose Flight



BEST OF THE FEST CRAWL MAP



Best of the Fest Booth

Pastoral Palate

1. Dark Chocolate Torte

The Artist's Table

2. Deconstructed BLT

Deconstructed Dish

3. Figment Fantasy Cake

Figment's Inspiration Station

4. Popcorn, Popcorn Chicken, and Waffles

Figment's Inspiration Station

5. Wagyu Bun

Goshiki

6. Taiyaki

Goshiki

7. Citrus-braised Beet Tartare

Gourmet Landscapes

8. Wild Berry Funnel Cake

Funnel Cakes

9. Crème de Brie en Petit Pain

L'arte de la Cuisine Francaise

10. Éclair au Chocolat et à l'Orange

L'arte de la Cuisine Francaise

11. Enchanted Rose

Opening Bites



Red Wine-braised Beef Short Rib

Pastoral Palate



Black Forest Cake

Pastoral Palate



A Play on Rose

Pastoral Palate

JUST THE NEW STUFF CRAWL

This crawl is just for the new items! We picked one item at each booth, if they had multiple new options. You can see ALL the new items [here](#).

THE ARTIST’S TABLE

- Peppercorn-crusted Striploin

CONNECTIONS EATERY

- Nashville Hot Chicken Sandwich

DECO DELIGHTS

- Sparkling Spectacle Gâteau

EL ARTISTA HAMBRIENTO

- Pear-fect Margarita

FICTIONAL VICTUALS

- Upside Down Shake

FIGMENT’S INSPIRATION STATION

- Figment Fantasy Cake

FUNNEL CAKES

- Wild Berry Funnel Cake

GOSHIKI

- Grapey Apple Boba

JOFFREY’S COFFEE & TEA COMPANY

- Pop Art Latte

KRINGLA BAKERI OG KAFE

- Hazelnut Praline Boller



L’ART DE LA CUISINE FRANCAISE

- Éclair au Chocolat et à l’Orange, Crème à l’Orange, Ganache au Chocolat, Croustillant de Noisettes et Oranges Confites

L’ARTE DI MANGIARE

- Raspberry Spuma

THE PAINTED PANDA

- Char Siu Pork Bun

POP EATS!

- Croque Monsieur-inspired Grilled Cheese

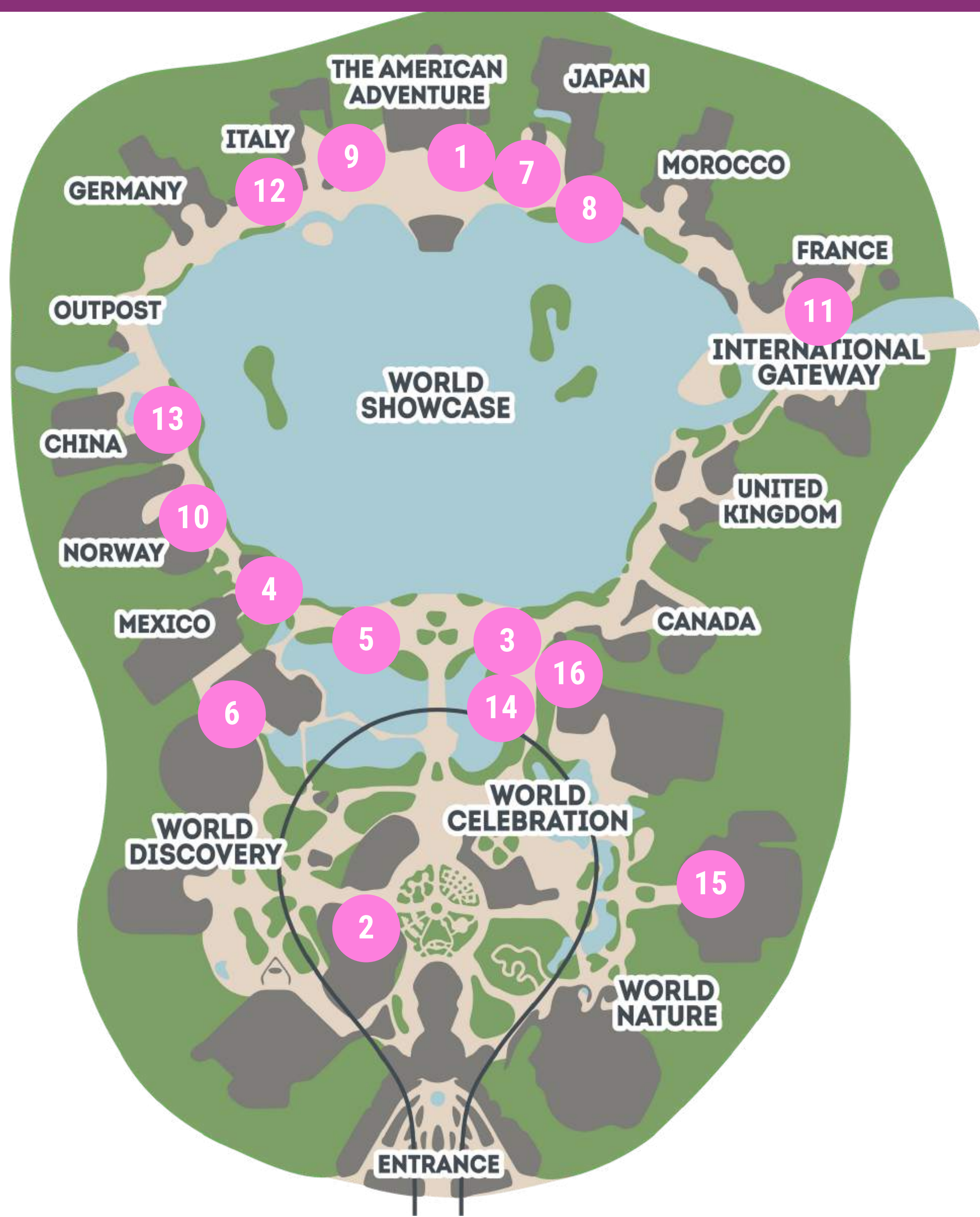
SUNSHINE SEASONS

- The Architecture of Drip

SWIRLED SHOWCASE

- Liquid Nitrogen Minnie Cake Pop

JUST THE NEW STUFF CRAWL MAP



- | | | |
|--|---|---|
| <p>1. Peppercorn-crusted Striploin
The Artist's Table</p> <p>2. Nashville Hot Chicken Sandwich
Connections Eatery</p> <p>3. Sparkling Spectacle Gâteau
Deco Delights</p> <p>4. Pear-fect Margarita
El Artista Hambriento</p> <p>5. Upside Down Shake
Fictional Victuals</p> <p>6. Figment Fantasy Cake
Figment's Inspiration Station</p> | <p>7. Wild Berry Funnel Cake
Funnel Cakes</p> <p>8. Grapey Apple Boba
Goshiki</p> <p>9. Pop Art Latte
Joffrey's Coffee & Tea Company</p> <p>10. Hazelnut Praline Boller
Kringla Bakeri OG Kafe</p> <p>11. Éclair au Chocolat et à l'Orange, Crème à l'Orange, Ganache au Chocolat, Croustillant de Noisettes et Oranges Confites
L'art de la Cuisine Francaise</p> | <p>12. Raspberry Spuma
L'Arte Di Mangiare</p> <p>13. Char Siu Pork Bun
The Painted Panda</p> <p>14. Croque Monsieur-inspired Grilled Cheese
Pop Eats!</p> <p>15. The Architecture of Drip
Sunshine Seasons</p> <p>16. Liquid Nitrogen Minnie Cake Pop
Swirled Showcase</p> |
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WONDERFUL WALK OF COLORFUL CUISINE

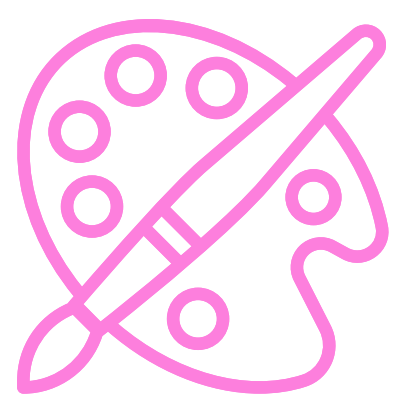
Are you all about completing a challenge? Or maybe all about getting FREE stuff? Well, then you won't want to miss the returning Wonderful Walk of Colorful Cuisine. Essentially, this is a food challenge.

You'll purchase designated items at various food booths, receive a stamp in your Festival Passport for each item, with the stamp colors representing the colors of the rainbow. You'll need to purchase 5 out of the 8 items offered (you can find those on the next page.)

Note that you don't have to complete this challenge in one visit. You can do it over time (but you need to complete it before the 2026 Festival is over)!

Once you've completed the challenge you get a prize! For your prize, you receive a Figment-frosted colorful crisped rice treat.

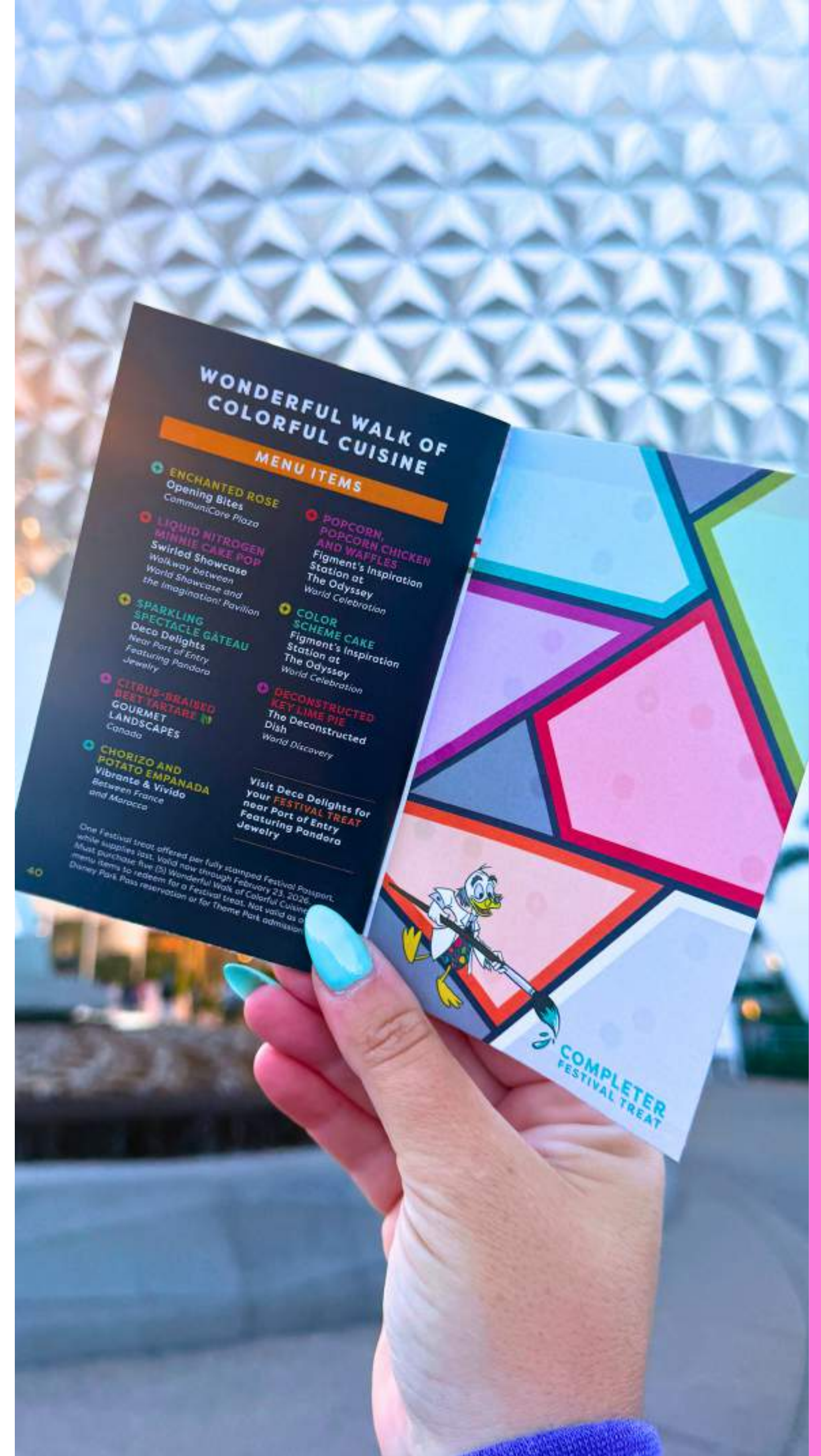




PARTICIPATING ITEMS

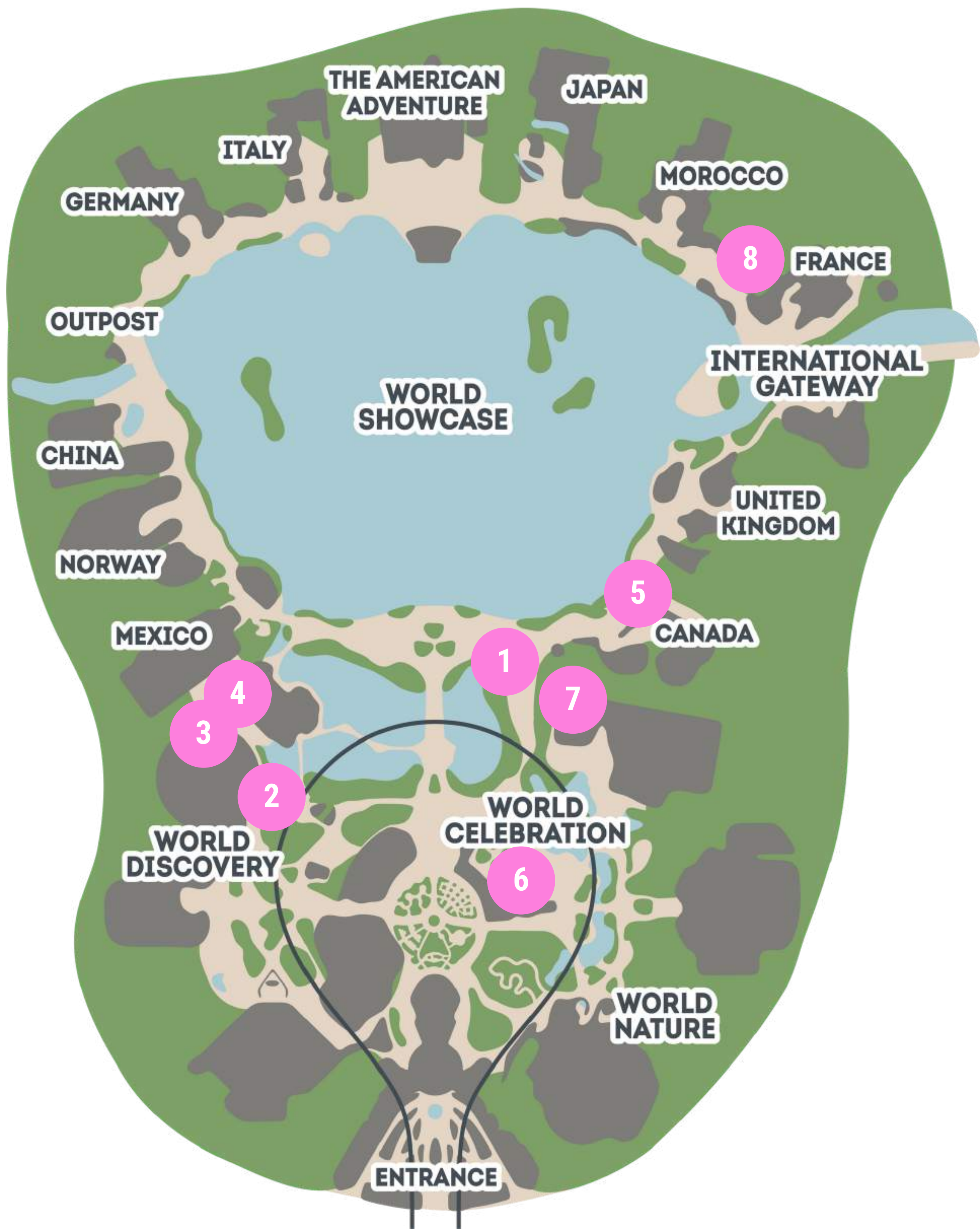
You can choose any five of the eight items offered:

- **Deco Delights**– Sparkling Spectacle Gâteau: Vanilla bean mousse with a golden caramel center and apricot jam on a hazelnut cookie
- **The Deconstructed Dish**– Deconstructed Key Lime Pie: Key lime curd, key lime gelée, toasted meringue, and graham cracker crumbs with waffle cone triangles
- **Figment’s Inspiration Station**– Popcorn, Popcorn Chicken and Waffles with rainbow popcorn, popcorn chicken, mini mozzarella, and maple syrup
- **Figment’s Inspiration Station**– Color Scheme Cake: Fruit-flavored rainbow-hued cake topped with SKITTLES POP’d Sour and Original Freeze Dried Candy
- **Gourmet Landscapes**–Citrus-braised Beet Tartare with golden beet “egg yolk,” mustard vinaigrette, pickled mustard seeds, pickled mushrooms, spiced pistachios, and “feta” snow (Plant-based)
- **Opening Bites**–Enchanted Rose: Dark chocolate mousse rose
- **Swirled Showcase**– Liquid Nitrogen Minnie Cake Pop with cotton candy sponge cake, white chocolate ganache, and colorful chocolate splats
- **Vibrante & Vívido**–Chorizo and Potato Empanada with turmeric aioli and annatto aioli





COLORFUL CUISINE CRAWL MAP



- 1. Sparkling Spectacle Gâteau**
Deco Delights
- 2. Deconstructed Key Lime Pie**
The Deconstructed Dish
- 3. Popcorn, Popcorn Chicken and Waffles**
Figment's Inspiration Station
- 4. Color Scheme Cake**
Figment's Inspiration Station

- 5. Citrus-braised Beet Tartare**
Gourmet Landscapes
- 6. Enchanted Rose**
Opening Bites
- 7. Liquid Nitrogen Minnie Cake Pop**
Swirled Showcase
- 8. Chorizo and Potato Empanada**
Vibrante & Vivido

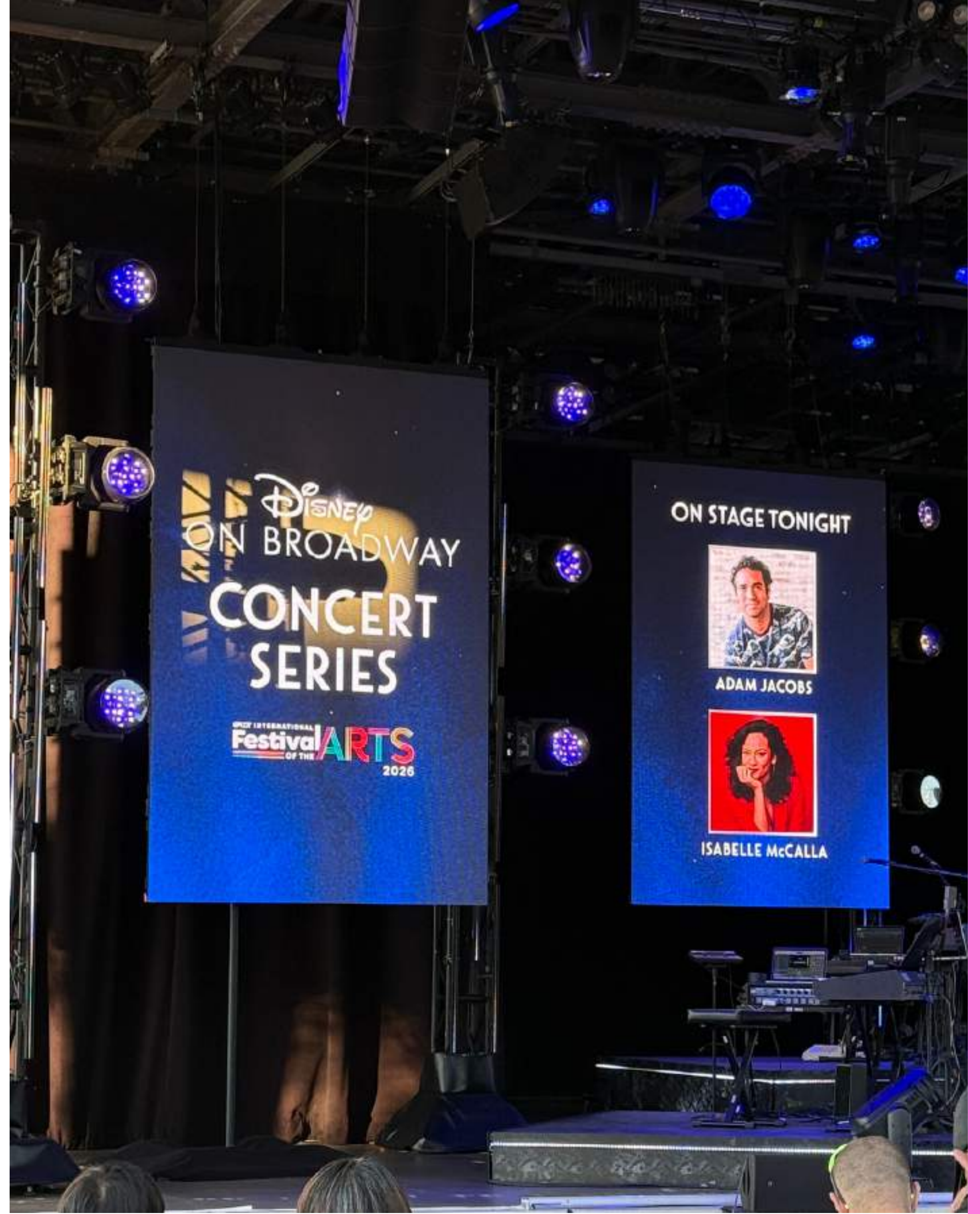
DINING PACKAGES

Dining Packages are available to pair lunch or dinner with guaranteed priority seating for an evening show on the same date.

Garden Grill will offer breakfast.

Reservations will be available for booking online [on the Disney World website](#) and through My Disney Experience app.

[Advance Dining Reservations](#) can be made 60 days prior to your desired date.



MEALS

Typically the following will be included with your meal:

- **Spice Road Table:** two small plates, a shared tagine, a shared dessert platter, and a nonalcoholic beverage or an alcoholic beverage for of-age guests
- **Other Restaurants:** An entrée, and dessert or one full buffet/family-style meal (where applicable)—as well as a nonalcoholic beverage or an alcoholic beverage for of-age guests



For a guaranteed seat at a Disney on Broadway Concert, book a Dining Package.

RESTAURANTS AND COST

Guests with the Disney Dining Plan (DDP) can pay with Table Service (TS) Credits. See requirements below.

[Biergarten Restaurant ↗](#)

1 DDP TS Credit or Adult: \$66;
Child (ages 3-9): \$35

[Chefs de France ↗](#)

1 DDP TS Credit or Adult: \$88;
Child (ages 3-9): \$33

[Coral Reef Restaurant ↗](#)

1 DDP TS Credit or Adult: \$73;
Child (ages 3-9): \$29

[Garden Grill Restaurant ↗](#)

1 DDP TS Credit or Adult: \$66
breakfast; \$77 lunch and dinner;
Child (ages 3-9): \$40 breakfast;
\$49 lunch and dinner

[La Crêperie de Paris ↗](#)

1 DDP TS Credit or Adult: \$56;
Child (ages 3-9): \$30

[La Hacienda de San Angel ↗](#)

1 DDP TS Credit or Adult: \$82;
Child (ages 3-9): \$37

[Le Cellier ↗](#)

2 DDP TS Credits or Adult: \$99;
Child: \$39

[Nine Dragons ↗](#)

2 DDP TS Credit or Adult: \$60;
Child (ages 3-9): \$23

[Rose & Crown Dining Room ↗](#)

1 DDP TS Credit or Adult: \$61; Child
(ages 3-9): \$26

[Shiki-Sai: Sushi Izakaya ↗](#)

1 DDP TS Credit or Adult: \$89;
Child: \$45

[Spice Road Table ↗](#)

1 DDP TS Credit or Adult: \$56;
Child: \$21

[Teppan Edo ↗](#)

1 DDP TS Credit or Adult: \$89;
Child: \$45

[Tutto Italia Ristorante ↗](#)

1 DDP TS Credit or Adult: \$77;
Child: \$29

[Via Napoli Ristorante e Pizzeria ↗](#)

1 DDP TS Credit or Adult: \$65;
Child: \$28

SAME DAY PACKAGES

The Counter Service restaurant, [Regal Eagle Smokehouse](#), will offer a same day Dining Package. These packages are first-come, first-served, and only available in-person and on the day of the concert.

At Regal Eagle Smokehouse, the package includes a guaranteed seat at the show, an entree, non-alcoholic beverage, and dessert for \$36 for adults and \$21 for kids (ages 3-9).

These are only available in limited quantities, so you'll want to get one FAST on the day of your trip.