



Mexican Tequila Lunch

Savor south-of-the-border cuisine paired with the fiery taste of tequila!

As you indulge in the authentic aromas and gourmet ingredients of a 4-course Mexican meal, you're invited to celebrate your senses as you sample from a diverse range of tequila and mezcal selections—each carefully chosen to complement the spices found in these unique, regionally themed dishes.

It's an unforgettable epicurean adventure—one that explains the history of agave spirits and the subtle nuances found in this series. Get ready to eat, drink... and merrily sing "Olé!"

Where: La Hacienda de San Angel, Mexico at Epcot®
Dates: August: 30, 31
September: 6, 7, 13, 14, 20, 21, 27, 28
October: 4, 5, 10, 11, 12, 17, 18, 19, 24, 25, 26, 31
November: 1, 2, 7, 8, 9
Time: 12:00 pm – 1:30 pm
Price: \$85.00 per person, plus tax, gratuity included

Italian Food, Wine Vs. Beer Pairing at Via Napoli

Discover authentic Italian dishes with an original twist, each expertly prepared and served with regional beverages.

Guests will eat, stay and love an amazing menu filled with robust flavors adored the world over. Sit down to a 5-course gourmet meal paired with the chef's own impeccable selection of Italian wines and craft beer—all chosen to complement his/her original recipes. One taste is all it takes to see why Italian cuisine warms the heart and satisfies the palate. *Mangiare!*

Where: Via Napoli Ristorante e Pizzeria, Italy at Epcot®
Dates: September: 25, 27
October: 2, 4, 9, 11, 16, 18, 23, 25, 30
November: 1, 6, 8
Time: 1:30PM – 4:15PM
Price: \$88.00 per person, plus tax, gratuity included

Italian Regional Food & Wine Pairing Luncheon

Gather in a rustic wine cellar as Italy's finest food and drink are paired in perfect harmony.

Amidst the Tuscan-style stone walls, luncheon Guests are in for the ultimate dining experience. Savor a spectacular 5-course meal of epicurean delights—all served with select wines chosen for their distinct yet complementary flavors.

Capturing the true essence of the country's rich culture, your chef promises to prepare an authentic Italian meal that's pure perfezione.

Where: Tutto Gusto at Tutto Italia Ristorante, Italy at Epcot®
Dates: September: 10, 12, 17, 19, 24, 26
October: 1, 3, 8, 10, 15, 17, 22, 24, 29, 31
November: 5, 7
Time: 12:00PM – 2:30PM
Price: \$99.00 per person, plus tax, gratuity included

Parisian Breakfast

Start the day with fabulous fresh-baked goodness, from baguettes and croissants to patisserie-perfect pain au chocolat.

Wake up and smell the petit déjeuner! Guests are invited to sip cappuccino, hot chocolate or amazing French sparkling mimosas all while indulging in an authentic Parisian breakfast buffet that's deliciously decadent.

Be sure to slather a bit of confiture on your baguette for a traditional tartine. With buttery croissants, pastries and more, your first meal of the day will never be the same!

Where: Chefs de France
Dates: September: 22, 29
October: 6, 13, 20, 27
November: 3, 10
Time: 9:15AM – 10:30AM
Price: \$40.00 per person, plus tax, gratuity included

French Family Meal Traditions

From hors d'oeuvres to entrées, experience authentic French fare just like Maman used to make.

There's no place like home—whether it's Avignon, Lyon or Vendôme! As the chefs at Monsieur Paul share their treasured family recipes, Guests will experience a culinary adventure that's deliciously nostalgic. Each dish is created with traditional Le Creuset cast iron pots for a rustic, family-style meal. Masterfully paired with the perfect wines, these magnifique meals promise to take you on a tasty trip through some of the country's most famous places.

Where: Monsieur Paul
Dates: October: 5, 7, 12, 14, 19, 21, 26, 28
November: 2, 4, 9, 11
Time: 12:00PM – 3:30PM
Price: \$95.00 per person, plus tax, gratuity included

The Parisian Afternoon, Sandwiches, Macarons and Bubbles!

C'est merveilleux... indulge in heavenly morsels from Monsieur Paul, the culinary jewel of the France pavilion.

Love is in the fare! From finger sandwiches and savory mignardises to melt-in-your-mouth macarons and an assortment of delicate petit fours, both foodies and Francophiles alike will feel as if they've been whisked away to a dreamy bistro along la Rive Gauche.

Take a respite from your Epcot adventures to relax, sip unlimited mimosas and nibble our magnifique medley of treats—it's a Parisian-style afternoon that's ooo-la-la-luscious!

Where: Monsieur Paul
Dates: September: 29
October: 6, 13, 20, 27
November: 3, 10
Time: 1:30PM – 3:30PM
Price: \$55.00 per person, plus tax, gratuity included

The “Hibachi” Experience: Iron Chef

Eat, drink and be amazed while these culinary masters show off some seriously delicious skills.

Watch the spirit of Japanese cuisine come to life! Guests are in for an unforgettable dining experience as the restaurant's “performing” chefs add a modern twist to traditional cooking techniques. This amazing 5-course culinary adventure features Wagyu beef, seafood and poultry.

Prepared communal-style at your table, each dish is served with sake that complement the meal's exotic flavors. Surrounded by authentic Japanese décor, you'll feel as if you're in the Land of the Rising Sun—tanoshimimasu!

Where: Teppan Edo, Nihonbashi Dining Room, at the Japan Pavilion
Dates: October: 1, 15, 29
November: 5
Time: 4:00PM – 6:00PM
Price: \$180.00 per person, plus tax, gratuity included

Tokyo Pairing

Sample exquisitely prepared meals that showcase the Land of the Rising Sun's creative presentation.

Itadakimasu! Amidst a modern setting, Guests will dine on 3 traditional courses perfectly paired with sake and other thirst-quenching libations. The authentic menu exemplifies a seamless fusion of harmony, culture and culinary art—including Wagyu beef, lobster tail, and Blue Fin sushi.

From the first bite to the last sip, don't miss this amazing medley of flavors—each delicious dish is sure to please the most sophisticated palate!

Where: Tokyo Dining, Japan at Epcot®
Dates: October: 4, 11, 18, 25
November: 1, 8
Time: 4:00PM – 6:00PM
Price: \$160.00 per person, plus tax, gratuity included

Mediterranean Food & Wine Pairing

Discover the magic of Mediterranean dining as our gourmet chefs bring an array of zesty recipes to life.

Guests are treated to expertly prepared gourmet cuisine that showcases the unique flavors of Morocco, the Mediterranean and beyond. Paired with the perfect wine, each delicious meat and seafood dish embodies the cultural diversity and spirit of this region—you'll feel like you've been swept away to the shores of an amazing epicurean adventure! This experience will also include a sparkling wine reception prior to the event. This is a four tasting size course.

Where: Spice Road Table, Morocco at Epcot®
Dates: September: 3, 5, 10, 12, 17, 19, 24, 26
October: 1, 3, 8, 10, 15, 17, 22, 24, 29, 31
November: 5, 7, 12
Time: 1:00PM – 3:00PM
Price: \$65.00 per person, plus tax, gratuity included