

EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

---

FRIDAY, SEPTEMBER 25, 2015

1:00 PM Andrea Robinson M.S., The One, Saint Helena, CA

3:00 PM Rey De La Osa, Publix Super Markets Inc., Boca Raton, FL

5:00 PM TBD

Salmon

Lamb

TBD

SATURDAY, SEPTEMBER 26, 2015

1:00 PM Laura Staples, The Wave... of American Flavors, Disney's Contemporary® Resort

3:00 PM Meredith O'Connor, Magic Kingdom Food & Beverage, Magic Kingdom® Park

5:00 PM Paul Nicholas, Intermission Food Court, Disney's All-Star Resort

Duck

Buffalo

Beef

SUNDAY, SEPTEMBER 27, 2015

1:00 PM Brett Laude, Trader Sam's Grog Grotto, Disney's Polynesian Resort

3:00 PM Amber Pruet, Publix Super Markets Inc., Lakeland, FL

5:00 PM Christopher Fread, Kona Café, Disney's Polynesian Resort

Lamb

Chicken

Salmon



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

---

**MONDAY, SEPTEMBER 28, 2015**

1:00 PM Mark Boor, Fulton's Crab House, Downtown Disney® Area

3:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!

5:00 PM Matthew Reed, Yachtsman Steakhouse, Disney's Yacht Club Resort

Florida Grouper

Salmon

Beef

**TUESDAY, SEPTEMBER 29, 2015**

1:00 PM John Prieto, Le Cellier Steakhouse, Epcot®

3:00 PM Moises Flores, La Hacienda de San Angel & San Angel Inn, Epcot®

5:00 PM Matthew Reed, Yachtsman Steakhouse, Disney's Yacht Club Resort

Shrimp

Pork

Lamb

**WEDNESDAY, SEPTEMBER 30, 2015**

1:00 PM Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian® Resort & Spa, WDW  
presented by Ocean Spray® Craisins® Brand Dried Cranberries

3:00 PM Norman Van Aken, Norman's at The Ritz-Carlton Grande Lakes, Orlando, FL

5:00 PM Rob McNeelege, Coral Reef Restaurant, Epcot®

Pastry

Pork

Scallop

**THURSDAY, OCTOBER 1, 2015**

1:00 PM Aphisek Yongsirikun, Tokyo Dining, Epcot®

3:00 PM Huda Mumin, Pretty and Delicious, Washington, DC

5:00 PM Bruno Vrignon, Chefs de France, Epcot®

Beef

Scallop

Escargots

**FRIDAY, OCTOBER 2, 2015**

1:00 PM James Boyce, Cotton Row Restaurant, Huntsville, AL

3:00 PM Terry Letson, fume Bistro and Bar, Napa, CA

5:00 PM Peng Looi, Asiatique, Louisville, KY

Beef

Lobster

Salmon

**SATURDAY, OCTOBER 3, 2015**

1:00 PM Bryan Voltaggio, VOLT, Family Meal, RANGE, AGGIO, Lunchbox, Frederick, MD

3:00 PM Amanda Freitag, Presented by Mylan

5:00 PM Amanda Freitag, Presented by Mylan

Shrimp

Vegetarian

Pork

**SUNDAY, OCTOBER 4, 2015**

1:00 PM Christopher Lee, The Forge, Miami Beach, FL

3:00 PM Celina Tio, Julian and The Belfry, Kansas City, MO

5:00 PM Brian & Shanna O'Hea, Academe at The Kennebunk Inn, Kennebunk, ME

Octopus

Vegetarian

Beef



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

**MONDAY, OCTOBER 5, 2015**

1:00 PM Emily Ellyn, Emily Ellyn Productions, Orlando, FL Pastry  
3:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor! Shrimp  
5:00 PM Mo Lakmichi, Paradiso 37, Downtown Disney® Area Shrimp

**TUESDAY, OCTOBER 6, 2015**

1:00 PM Emily Ellyn, Emily Ellyn Productions, Orlando, FL Pastry  
3:00 PM David Barrette, Citricos, Disney's Grand Floridian Resort & Spa Pork  
5:00 PM Carlos Torres, Park Event Operations, Epcot® Oxtail

**WEDNESDAY, OCTOBER 7, 2015**

1:00 PM Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian® Resort & Spa, WDW Pastry  
presented by Ocean Spray® Craisins® Brand Dried Cranberries  
3:00 PM Bob Waggoner, Sing for Your Supper, Charleston, SC Duck  
5:00 PM Tim Donnelly, Publix Super Markets Inc., Lakeland, FL Pork

**THURSDAY, OCTOBER 8, 2015**

1:00 PM Kenny Gilbert, Gilbert's underground Kitchen, Fernandina Beach, FL Pork  
3:00 PM Richard Capizzi, Lincoln Ristorante, Merrick, NY Pastry  
5:00 PM Jonathan Benno, Lincoln Ristorante, Merrick, NY Beef

**FRIDAY, OCTOBER 9, 2015**

1:00 PM Clay Conley, Buccan, Palm Beach, FL Striped Bass  
3:00 PM Kevin Sbraga, Sbraga Dining, Philadelphia, PA Chicken  
5:00 PM Fritz Sonnenschmidt, Hosted by Cutco® Turkey

**SATURDAY, OCTOBER 10, 2015**

1:00 PM Duskie Estes and John Stewart, Zazu Kitchen + Farm and Black Pig Meat Co., Sebastopol, CA Pork  
3:00 PM Pascal Oudin, Brasserie Central, Coral Gables, FL Cod  
5:00 PM Jenny Sly, Turf Club Bar and Grill, Disney's Saratoga Springs Resort Chicken

**SUNDAY, OCTOBER 11, 2015**

1:00 PM Fritz Sonnenschmidt, Hosted by Cutco® Turkey  
3:00 PM Warren Brown, CakeLove, Washington, DC Pastry  
5:00 PM Ken Vedrinski, Trattoria Lucca and Coda del Pesce, Charleston, SC Skatewing

EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

MONDAY, OCTOBER 12, 2015

1:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
3:00 PM Dominique Macquet, Saveur, New Orleans, LA	Stone Crab
5:00 PM Daniel Rogers, Boatwright's Dining Hall, Disney's Port Orleans Resort - Riverside	Pork

TUESDAY, OCTOBER 13, 2015

1:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
3:00 PM Thomas Massey, Rose & Crown Pub & Dining Room, Epcot®	Scallop
5:00 PM Omar Gonzalez, Hosted by the Ministry of Tourism of the Dominican Republic	TBD

WEDNESDAY, OCTOBER 14, 2015

1:00 PM Piero Premoli, Pricci, Atlanta, GA	Halibut
3:00 PM Vincezo Vaccaro, Via Napoli Ristorante e Pizzeria, Italy at Epcot®	Pastry
5:00 PM Pano Karatassos, Kyma & Buckhead Life Restaurant Group, Atlanta, GA	Octopus

THURSDAY, OCTOBER 15, 2015

1:00 PM Rock Harper, American Tap Room, Reston, VA	Beef
3:00 PM Joe Rodriguez, Scandic Lerkendal, Trondheim, Norway	Scallop
5:00 PM Noah French, Sugarmill Restaurant, Denver, CO	Pastry

FRIDAY, OCTOBER 16, 2015

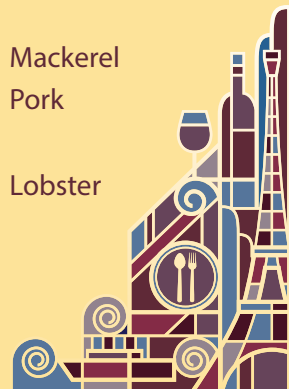
1:00 PM Jerome Brown, Hot Grits LLC., Raleigh, NC	Elk
3:00 PM Roberto Rivera Otero, Le Cellier Steakhouse, Epcot®	Pork
5:00 PM Paula Dasilva, 3030 Ocean, Fort Lauderdale, FL	Rabbit

SATURDAY, OCTOBER 17, 2015

1:00 PM The Hearty Boys, Dan Smith and Steve McDonagh, SpritzBurger, Chicago, IL	Lamb
3:00 PM Alan Gibb, Gleneagles Hotel, Perthshire, Scotland presented by The Scottish Government & VisitScotland	TBD
5:00 PM Cat Cora, Ocean by Cat Cora, San Francisco, CA	Crab

SUNDAY, OCTOBER 18, 2015

1:00 PM Adam Mali, Executive Chef of Twitter, San Francisco, CA	Mackerel
3:00 PM Tim Dacey, Capa Steakhouse & Lounge, Four Seasons Resort at Walt Disney World, Lake Buena Vista, FL	Pork
5:00 PM John Coletta, Quartino Ristorante & Wine Bar, Chicago, IL	Lobster



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

MONDAY, OCTOBER 19, 2015

1:00 PM Kevin Dundon, Raglan Road, Downtown Disney® Area  
3:00 PM Tony Marotta, Disney's Port Orleans Resort - Riverside  
5:00 PM Duane Lewis, The Crystal Palace, Magic Kingdom® Park

Pork Belly  
Shrimp  
Rabbit

TUESDAY, OCTOBER 20, 2015

1:00 PM Kevin Dundon, Raglan Road, Downtown Disney® Area  
3:00 PM Jennifer Hill Booker, Your Resident Gourmet, Lilburn, GA  
5:00 PM Bill Clark, Grand Floridian Bakery, Disney's Grand Floridian Resort & Spa, WDW  
presented by Ocean Spray® Craisins® Brand Dried Cranberries

TBD Protein  
Beef  
Pastry

WEDNESDAY, OCTOBER 21, 2015

1:00 PM Faithy Harris-Dowdell, Yak & Yeti™ Restaurant, Animal Kingdom® Theme Park  
3:00 PM Robert Stackhouse, Publix Super Markets Inc., Orlando, FL  
5:00 PM Rabii Saber, Four Seasons Resort at Walt Disney World, Lake Buena Vista, FL

Shrimp  
Pork  
Pastry

THURSDAY, OCTOBER 22, 2015

1:00 PM Mace Maison, Cape May Café, Disney's Beach Club Resort  
3:00 PM Alphonso Walker, Crystal Palace, Magic Kingdom® Park  
5:00 PM Jeremy Moore, Catering, Disney's Coronado Springs Resort

Beef  
Salmon  
Pork

FRIDAY, OCTOBER 23, 2015

1:00 PM Kelly Rudnicki, Presented by Mylan  
3:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!  
5:00 PM Tim Donnelly, Publix Super Markets Inc., Lakeland, FL

Chicken  
Beef  
Pork

SATURDAY, OCTOBER 24, 2015

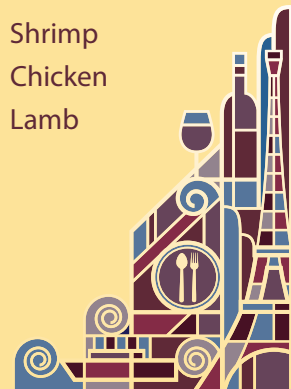
1:00 PM Didier Rosada, Hosted by Douce France Bakery, Winter Garden, FL  
3:00 PM John Ash, Verlasso®, Santa Rosa, CA  
presented by Verlasso® Farm Raised Sustainable Salmon  
5:00 PM Kelly Rudnicki, Presented by Mylan

Bread  
Salmon  
Chicken

SUNDAY, OCTOBER 25, 2015

1:00 PM Allen Susser, Chef Allen's Consulting, Miami, FL  
3:00 PM Kelly Rudnicki, Presented by Mylan  
5:00 PM David Ormsby, Summerhouse at Golden Oak, WDW

Shrimp  
Chicken  
Lamb



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

MONDAY, OCTOBER 26, 2015

1:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
3:00 PM Amber Vega, Production Bakery, Animal Kingdom® Theme Park	Pastry
5:00 PM Tj Sudiswa, Trails End Restaurant, Disney's Fort Wilderness Resort & Campground	Duck

TUESDAY, OCTOBER 27, 2015

1:00 PM Jason Stricker, Production Bakery, Epcot®	Pastry
3:00 PM Nicholas. Crispino, Be Our Guest Restaurant, Magic Kingdom® Park	Beef
5:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso® Farm Raised Sustainable Salmon	Salmon

WEDNESDAY, OCTOBER 28, 2015

1:00 PM Chris Proseri, Metro Bis, Simsbury, CT	Shrimp
3:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE presented by Verlasso® Farm Raised Sustainable Salmon	Salmon
5:00 PM Paul Nicholas, Intermission Food Court, Disney's All-Star Resort	Beef

THURSDAY, OCTOBER 29, 2015

1:00 PM Robert Leonardi, Wolfgang Puck Café, Downtown Disney® Area	Pasta
3:00 PM Matthew Gennuso, Chez Pascal Restaurant, Providence, RI	Vegetarian
5:00 PM Joe Murphy, Jean-Georges, New York, NY	Pastry

FRIDAY, OCTOBER 30, 2015

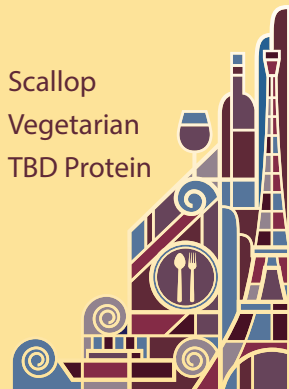
1:00 PM Matthew Reed, Yachtsman Steakhouse, Disney's Yacht Club Resort	Buffalo
3:00 PM Jamey Fader, Lola, Denver, CO	Buffalo
5:00 PM Andrew Yeo, The Ritz-Carlton Ameila Island, Amelia Island, FL	Quail

SATURDAY, OCTOBER 31, 2015

1:00 PM Keegan Gerhard, D bar Restaurants, Denver, CO	Pastry
3:00 PM Erika Cline, Bleu Chocolate, Tortola, British Virgin Islands	Pastry
5:00 PM Erika Cline, Bleu Chocolate, Tortola, British Virgin Islands	Pastry

SUNDAY, NOVEMBER 1, 2015

1:00 PM Kent Rathbun, Kent Rathbun Concepts: Abacus, Jasper's, Hickory, Dallas, TX	Scallop
3:00 PM Jonathon Sawyer, Trentina, Cleveland, OH	Vegetarian
5:00 PM TBD	TBD Protein



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

MONDAY, NOVEMBER 2, 2015

1:00 PM Rachid Rahali, Restaurant Marrakesh, Epcot®

Beef

3:00 PM Patrick Walley, Publix Super Markets Inc., Lakeland, FL

Skatewing

5:00 PM Kevin Johnson, The Grocery, Charleston, SC

Shrimp

TUESDAY, NOVEMBER 3, 2015

1:00 PM Paul Nicholas, Intermission Food Court, Disney's All-Star Resort

Beef

3:00 PM Edgardo Ruiz, Park Event Operations, Epcot®

Shellfish

5:00 PM Wade Camerer, Coral Reef Restaurant, Epcot®

Lobster

WEDNESDAY, NOVEMBER 4, 2015

1:00 PM Ryan Hart, Be Our Guest Restaurant, Magic Kingdom® Theme Park

Shrimp

3:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE

Salmon

presented by Verlasso® Farm Raised Sustainable Salmon

5:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE

Salmon

presented by Verlasso® Farm Raised Sustainable Salmon

THURSDAY, NOVEMBER 5, 2015

1:00 PM Tony Mantuano, Portobello Country Italian Trattoria, Downtown Disney® Area

Salmon

3:00 PM Tony Charbonnet, Publix Super Markets Inc., Jacksonville, FL

Snapper

5:00 PM Jennifer Bushman, Verlasso®, Wilmington, DE

Salmon

presented by Verlasso® Farm Raised Sustainable Salmon

FRIDAY, NOVEMBER 6, 2015

1:00 PM David Guas, Bayou Bakery Coffee Bar & Eatery, Arlington, VA

Lamb

3:00 PM Gary Himelfarb, Doctor Dread's Jerk, Port Antonio, Jamaica

Chicken

5:00 PM Cathal Armstrong, Restaurant Eve, Alexandria, VA

Lamb

SATURDAY, NOVEMBER 7, 2015

1:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!

Pork

3:00 PM Kevin Fonzo, K Restaurant, Orlando, FL

Duck

5:00 PM Cathal Armstrong, Restaurant Eve, Alexandria, VA

Striped Bass

SUNDAY, NOVEMBER 8, 2015

1:00 PM Pam Brandon, Food & Wine Cookbook Author, and

Beef

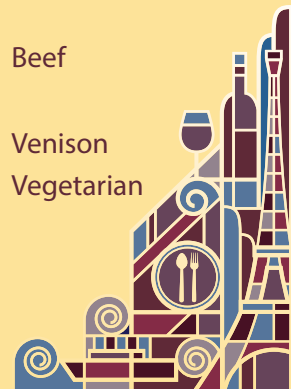
Gregg Hannon, Executive Chef, Epcot®

3:00 PM Cathal Armstrong, Restaurant Eve, Alexandria, VA

Venison

5:00 PM Kathleen Blake, The Rusty Spoon, Orlando, FL

Vegetarian



EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

---

MONDAY, NOVEMBER 9, 2015

1:00 PM Ron Cavileer, Crystal Palace, Magic Kingdom® Theme Park	Beef
3:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!	Pork
5:00 PM James Hendry, Publix Super Markets Inc., Sarasota, FL	Pork

TUESDAY, NOVEMBER 10, 2015

1:00 PM Brian Mullins, Publix Super Markets Inc., Lakeland, FL	Duck
3:00 PM Bayron Sagastume, Coral Reef Restaurant, Epcot®	Scallop
5:00 PM Paul Nicholas, Intermission Food Court, Disney's All-Star Resort	Beef

WEDNESDAY, NOVEMBER 11, 2015

1:00 PM Stephen Lawlor, Sunshine Seasons, Epcot®	Duck
3:00 PM Sergio Endara, Pioneer Hall, Disney's Fort Wilderness Resort & Campground	Pork
5:00 PM Anthony Armstrong, Park Event Operation, Epcot®	Buffalo

THURSDAY, NOVEMBER 12, 2015

1:00 PM Mikko Gruenzner, Park Event Operation, Epcot®	Lamb
3:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!	Chicken
5:00 PM Javier Pareja, Sunshine Seasons, Epcot®	Pork





EPCOT INTERNATIONAL  
**FOOD & WINE**  
FESTIVAL

Presented by



CULINARY DEMONSTRATIONS

---

FRIDAY, NOVEMBER 13, 2015

1:00 PM Heather McPherson, Katie Farmand, and Pam Brandon,  
Field to Feast and a Farmer, Winter Park, FL

3:00 PM Suvir Saran, American Masala, Salem, NY

5:00 PM Anthony Logerfo, Publix Super Markets Inc., Tampa, FL

Clam

Shrimp

Pork

SATURDAY, NOVEMBER 14, 2015

1:00 PM Heather McPherson, Katie Farmand, and Pam Brandon,  
Field to Feast and a Farmer, Winter Park, FL

3:00 PM Sarah Fioroni , Fattoria Poggio Alloro, San Gimignano, Italy

5:00 PM Suvir Saran, American Masala, Salem, NY

Clam

Turkey

Pacific Cod

SUNDAY, NOVEMBER 15, 2015

1:00 PM Heather McPherson, Katie Farmand, and Pam Brandon,  
Field to Feast and a Farmer, Winter Park, FL

3:00 PM Alex Guarnaschelli, Butter, New York, NY

5:00 PM Suvir Saran, American Masala, Salem, NY

Clam

Chicken

Beef

MONDAY, NOVEMBER 16, 2015

1:00 PM Tj Sudiswa, Trails End Restaurant, Disney's Fort Wilderness Resort & Campground

3:00 PM Sarah Fioroni , Fattoria Poggio Alloro, San Gimignano, Italy

5:00 PM Pamela Smith, RDN, Festival Emcee, Author and Creator of PS Flavor!

Duck

Turkey

Seafood

