



Walrus Carp

Festival of the Arts Food Guide

2023

El Artista Hambriento

Carne Asada: Chipotle-marinated beef sirloin, sweet potato purée, and crispy-fried onions

Bombon Margarita "Marshmallow"

Painted Panda

General Tso's Chicken Shumai
Char Siu Pork Bun

Silk Road Hard Lemonade with Smirnoff Vodka, lavender-coconut syrup

Refreshment Outpost

Plant-based Bratwurst with spicy turmeric aioli, coffee barbecue jackfruit, and slaw
Berries & Cream Sour Berliner (Beer)

Pastoral Palate

Red Wine-braised Beef Short Rib with parsnip purée, broccolini, baby tomatoes, and aged balsamic

Wild Boar Cassoulet with duck confit

L'Arte di Mangiare

Mozzarella Fritta: w/ artist palette condiments

Ravioli ai Funghi, Perle Tartufate: Wild mushroom-stuffed pasta

Italian Margarita with Tequila and Limoncello

Artist's Table

Three-Meat Meatloaf with "Peas and Carrots"

Duck and Dumplings

Hummingbird Cake: Banana cake with pineapple, coconut

Funnel Cakes

Mocha Funnel Cake: Mini Funnel Cake with cappuccino ice cream

Goshiki

Sushi Donut: Donut-shaped Sushi featuring Salmon, Tuna, Shrimp, Cucumber

Rainbow Katsu Sando: Pork cutlet sandwich

Flavors of Medina

Carrots Three Ways: Chermoula-spiced grilled carrots, pickled carrots, and carrot ginger purée

Chai Tea Mint Mimosa

Encanto Cocina

House-made Chorizo and Potato Empanada with turmeric aioli and annatto aioli

L'Art de La Cuisine Française

Mille-Feuille de Betteraves: Plant-based napoleon with beets

Moelleux aux Noisettes et Chocolats

Valrhona: Molten chocolate and hazelnut cake

Frozen French Martini

Gourmet Landscapes

Roasted Bone Marrow with onion marmalade, pickled mushrooms, petite lettuce.

Wild Mushroom Risotto with aged Parmesan, truffle shavings

Refreshment Port

Gnocchi Poutine with red wine-braised beef, cheese curds, basil, and burrata

Deconstructed Dish

Deconstructed BLT - Crispy pork belly, soft-poached egg

Deconstructed Key Lime Pie- Flexible Key lime curd, "Key lime" mousse

Deco Delights

Decadent Valrhona Chocolate with dark chocolate mousse

Pop Eats

Tomato Soup w/ Grilled Cheese: pimiento, bacon, and fried green tomato

Craftsman's Courtyard

Beef Wellington

Moderne

Compressed Watermelon Tataki with pickled watermelon rind

Pan-seared Scallops with butternut squash purée, brown butter cauliflower

The Tropics: Lilikoï mousse, guava cake, coconut crèmeux

Connections

Figment Liege Waffle

Figment's Inspiration Station

Pop't Art: Sugar Cookie - blueberry filling
3 Daughters - Passion Fruit Hard Cider

Food Guide Key

Savory

Drink

Sweet

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For Funny, WDW Snack Clothing