



Disney California Adventure

# Festival of Holidays 2019 Food Guide

## Merry Mashups

- Turkey & Stuffing Tamale – With Cranberry Relish
- Pork al Pastor Naan Taco – With Pineapple Pico de Gallo and Cilantro-Lime Crema
- Churros Yule Log
- House-made Horchata
- Habanero Hibiscus Margarita
- Non-Alcoholic House-made Horchata

## A Twist on Tradition

- Reimagined Beef Wellington
- Reuben Potato Tots with Russian Dressing and Rye Toast
- Vanilla Pear Mule
- Skyside, Cabernet Sauvignon

## Making Spirits Bright

- Caramelized Apple Cake – With Crème Anglaise and Salted Caramel Sauce
- Hot Cocoa Marshmallow Macaron (Gluten-Friendly)
- Various Wines and Mimosas
- White Wine Flight
- Red Wine Flight
- Mimosa Flight

## Grandma's Recipes

- Shepherd's Upside-down Pie (Plant-Based)
- Curried Cauliflower & Chicken – With lemon tahini sauce and black garlic drizzle
- Crimson Pear Cocktail
- Modelo Negro, Dark Lager
- Navidad Punch (Non-Alcoholic)

## Winter Sliderland

- Fried Turkey Slider – With cranberry sauce
- Beef Pot Roast – Served on a potato roll with horseradish cream
- Bourbon Cranberry Cocktail
- Warm Peppermint Chocolate Float (Non-Alcoholic)

## Brews & Bites

- Chorizo Fundido  
Served with House-made Tortilla Chips
- Assorted Beers and Beer Flights

## Cocina Cucamonga

- Horchata Agua Fresca
- Tamales Plate



## Favorite Things

- Glazed Ham Shanks – With Honey Crumble
- Holiday Stuffing Mac & Cheese
- Gingerbread Mickey Cookie
- Warm Bourbon Cider
- Bell's Brewery, Lager of the Lakes, Czech-style Pilsner
- Kronenbourg 1664 Blanc, Witbier
- Modern Times Beer, Space Ways, Hazy IPA
- Legends Brewery, Cookies Galore Beer, Chocolate Cookie Milk Stout
- Stone Brewing, 2014 Imperial Russian Stout
- Beer Flight

## Festival-Inspired Offerings:

- Buñuelos with Cajeta – Two golden fried flour tortillas dusted with cinnamon sugar served with a side of cajeta
- Mojito
- Red Sangria
- Dos Equis Lager
- Dos Equis Ambar

## Paradise Gardens Seasonal Cart

- Holiday Tamale
- Seasonal Empanada



## Viva Navidad at Paradise Garden Grill

- Burrito – Flour tortilla filled with black beans, Spanish rice, molcajete salsa, crema, and choice of beef, carnitas, or chicken served with tortilla chips and molcajete salsa
- Plant-Based Chile Relleno – Roasted poblano stuffed with vegetable stew, topped with roasted tomato sauce and tofu sour cream, and served with Spanish rice and black beans
- Torta al Pastor – Pork al pastor, chorizo beans, cabbage, guacamole, and crema on a soft terela roll, served with tortilla chips and molcajete salsa
- Street-Style Tacos – Three corn tortillas filled with carne asada, carnitas, and chicken
- House-Made Pozole – Mild red chile and pork stew with hominy topped with shredded cabbage, chopped onions, radishes, lime, and oregano served with tortilla chips
- Kid's Cheese Quesadilla – Whole wheat tortilla with melted cheese served with apple slices
- Kid's Street-Style Tacos – Corn tortilla filled with choice of carne asada, carnitas, or chicken served with Spanish rice and black beans topped with queso blanco

## Holiday Duets

- Braised Pork Belly Adobo with garlic fried rice
- Shrimp & Grits – With Andouille sausage
- Mickey & Minnie Cookies
- Cranberry Sangria
- Churro Toffee Cold Brew (Non-Alcoholic)

## Pacific Wharf Café

- Apple Fritter Bread Pudding
- Pumpkin Soup

## Pacific Wharf Coffee Cart

- Blueberry Apple Cider

## Smokejumpers

- Loaded Latkes

## Sonoma Terrace

- Merry Cherry Punch

## Willy's Churros on Buena Vista Street

- Pecan Pie Churro