

## SPRING WINE FLING 2025

March 20th - 31st

**\$55 per person (plus tax & service)**

Two-Course Dinner + Two Glasses of Wine

### FIRST COURSE (CHOOSE ONE)

#### **Bolinho de Bacalhau**

Codfish croquette with spicy sauce

#### **Bolinho de Carne**

Brazilian meatballs with gourmet spicy sauce

#### **Churrasquinhos**

Grilled brochette (Beef, Chicken, or Shrimp) with farofa & vinaigrette

#### **Caldo de Feijão**

Black bean soup with parmesan & bacon

#### **Caldo Verde**

Potato soup with smoked sausage, collard greens, garlic & onion

#### **Caldo de Sururu**

Spicy mussel soup with vegetables & jalapeños

#### **Coxinha de Galinha**

Brazilian chicken & cheese croquette

#### **Abacate Marajá**

Avocado salad with shrimp, tomato, cilantro & house dressing

#### **Cogumelo com Siri**

Grilled Portobello mushroom with crabmeat sauce

### SECOND COURSE (CHOOSE ONE)

#### **Peito de Frango ao Molho de Coco**

Grilled chicken in coconut milk sauce

#### **Frango à Copacabana**

Grilled chicken with rice, black beans & vinaigrette

#### **Xinxim de Galinha com Camarões**

Chicken & shrimp stew with coconut milk, cashew nuts & palm oil

#### **Carré à Mineira**

Grilled pork chops with Tutu à Mineira & collard greens

#### **Churrasco Misto**

Mixed grill of beef, chicken, sausage & pork

#### **Picanha Biro**

Grilled beef steak with rice, eggs, parsley, bacon & collard greens

#### **Feijoada**

Brazilian black bean stew with pork, sausage & smoked meats

#### **Salmão ao Molho de Maracujá**

Fresh salmon in passion fruit sauce



Vegan



Vegetarian



Contains Gluten