



Metropolitan Washington Restaurant Week – Dinner Menu

\$55 – Dinner Menu

First Course

Appetizer and gourmet salad bar

Appetizer: cheese bread served with turkey spread.

Gourmet salad bar: over 30 items available (traditional salads, seafood salad, smoked salmon, beef carpaccio, charcuterie items, cheeses, hot items, soup, and much more).

Second course

Rodizio and side dishes

Top sirloin (our traditional cut – Picanha), top sirloin with garlic, top sirloin with jalapeno and chimichurri, leg of lamb, flank steak, filet wrapped in bacon, beef ribs, shrimp, aji chicken, beer marinated drumsticks, sausage, grilled Brazilian cheese, pineapple with cinnamon, and veggies skewer.

Side dishes: creamy mashed potatoes, fried polenta, and fried banana.

Third course

Dessert - Choice of cheesecake or chocolate cake.