



Wednesday, May 1, 2024

# SALADA DE GRÃO-DE-BICO / Chickpea Salad

tomatoes, cucumbers, red wine vinaigrette, herbs

### PAO DE QUEIJO / Cheese Bread

filled with catupity (creamy cow's milk cheese)

#### **MOQUECA / Seafood Stew**

shrimp & haddock in a red pepper tomato sauce, served with rice

#### **CHURRASCO MIXED GRILL**

grilled Hager's Farm beef, chorizo, chicken, herbed vinaigrette, served with yuca fries

## **BRIGADEIRO / Chocolate Truffle**

made with sweetened condensed milk and cocoa powder

40 Beverage Pairing Plus, tax & gratuity

Executive Chef,
Jon Sterrett
Wine Director,
Tim Fustis

CULINARY PASSPORT Ulinner Series.