



Metropolitan Washington Restaurant Week Summer 2024

August 12th to 18th

\$55 per person 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

Rodizio items: Top sirloin (our traditional cut – Picanha), top sirloin with garlic, top sirloin with jalapeno and chimichurri, flank steak, filet wrapped in bacon, beef ribs, leg lamb, 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.

The \$55 menu excludes: lamb chops, filet mignon, ribeye, and salmon

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Second course

Rodizio and side dishes

Top sirloin (our traditional cut – Picanha), top sirloin with garlic, top sirloin with jalapeno and chimichurri, filet mignon, ribeye, lamb chops, leg of lamb, flank steak, filet wrapped in bacon, beef ribs, shrimp, salmon, 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.