



DUNWOODY
Restaurant
WEEK

JUNE 9-16, 2018
7TH ANNUAL

2018 Dunwoody Restaurant Week
Fogo De Chao \$45 Prix Fixe Dinner Menu (per person)
**Mention Restaurant Week to receive special pricing*

Market Table & Feijoada Bar

Fresh salads, exotic vegetables, Fogo[®] feijoada (*traditional black bean stew with sausage*), seasonal soup, and more. *Visit as often as you like.*

Main Course (continuous tableside service of re-roasted meats)

- Picanha*** (Prime part of the Top Sirloin) - Seasoned with sea salt or garlic
Filet Mignon* (Tenderloin) - Delicate and tender Alcatra* (Top Sirloin) - Seasoned for tenderness and sliced thin
Fraldinha* (Bottom Sirloin) - Flavorful steak with strong marbling
Beef Ancho* (Prime part of the Ribeye) - Seasoned for flavor
Costela* (Beef Ribs) - Tender and juicy Medalhões com Bacon* (Bacon-Wrapped Steak) - Hardwood smoked, honey-cured bacon
Cordeiro* (Lamb) - Prime lamb steak, leg of lamb or tender marinated chops
Lombo (Pork) - Parmesan-encrusted pork loin lets Costela de Porco (Pork Ribs) - Slow-roasted for flavor and tenderness
Bisteca de Porco (Pork Chops) - Cured, center-cut, roasted on the bone
Linguiça (Pork Sausage) - Slow-roasted and savory
Frango (Chicken) - Breast, bacon-wrapped breast or tender legs

Brazilian Side Dishes (served throughout the meal)

Warm pão de queijo (*cheese bread*), crispy polenta, mashed potatoes and caramelized bananas.

Dessert (choice of one)

New York cheesecake, chocolate mousse cake or key lime pie.

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dunwoodyrestaurantweek.com