



INTERNATIONAL NIGHT DINNER:
BRAZIL

Tuesday, April 16 · 5–9PM

Three Courses: \$45 | Additional Wine Pairings (2): +\$15

FIRST COURSE

TAPIOCA FRITTERS

With Pepper Jelly and Yuca Fries

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SECOND COURSE

GALINHADA – Stew of Rice with Chicken

A Brazilian dish popular in the states
of Goias and Minas Gerais.

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THIRD COURSE

SEAFOOD MOQUECA

A tasty slow-cooked stew with Seafood,
Coconut Oil, Milk, Tomatoes, Onions and Coriander.

The neighboring states of Baianos
and Capixabas both claim to have invented it.

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DESSERT

BRIGADEIRO AND BEIJINHO DE COCO

Brazilian Truffles

vgt · vegetarian | gf · gluten-free

RESERVATIONS:
LAGRANTERRAZA.COM
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