

DINNER MENU

APPETIZERS

- Tapioca Fritters with spicy agave dipping sauce
- Pizza Bites
- Brazilian Beef Jerky and Vegetables Pastel
- Scallop Ceviche with bloody mary jelee and french bread toasts
- Salmon Tartar with avocado cream and wasabi chantilly
- Orange Fennel Salad
- Frutti & Fiori Salad
- Brasilina Caesar Salad

LARGE PLATES

- Lamb Chops with quinoa couscous
- Brasied Short Ribs with yucca and yam puree
- Oven Roasted Half Baby Chicken With Corn Angu and Sauted Vegetables
- Moqueca with Toasted Nuts White Rice
- Flounder with Plantaine Pure and Coconut Farofa
- Sealed Duck Magret With Cupuacu Sauce
- Steak a Poivre and Fries
- T Bone with safron puree and green beans
- Cheese Burger

PASTAS

- Citric Shrimp and Lobster risotto
- Homemade Fungi Lasagna
- Spaghetti a la Carbonara
- Yucca gnocchi with creamy Brazilian beef jerky sauce
- [Focaccia with artichoke cream](#)

SIDE DISHES

- [Crushed Potatoes](#)
- [Cassava Puree Gratin](#)
- Garlic Collard Greens
- Roasted Vegetables (mini zuchini, carrot, shitake, green beans ,brócoli and cherry tomatoes)
- Arroz Birô birô

DESSERTS

- Milk Pudding
- Dark Chocolate Molten Cake With Cupuaçu Ice Cream
- Guava Cheese Cake
- [Fruits of the Season Cachaça Flambee](#)
- Green Apple Tart
- [Homemade Ice Cream of the Day](#)