

BRAZIL

STARTER

FRIED PLANTAIN

POBLANO PEPPER CITRUS AIOLI

PLANTAINS TEND TO BE FIRMER AND LOWER IN SUGAR CONTENT THAN DESSERT BANANAS AND ARE USED EITHER WHEN GREEN OR UNDER RIPE. PLANTAINS ARE A STAPLE FOOD IN THE TROPICAL REGIONS OF THE WORLD, TREATED IN MUCH THE SAME MANNER AS POTATOES, AND HAVE A SIMILAR NEUTRAL FLAVOR AND TEXTURE TO POTATOES WHEN UNRIPE. THEY ARE GROWN AS FAR NORTH AS FLORIDA, THE CARIBBEAN, THE CANARY ISLANDS, MADEIRA, EGYPT, AND SOUTHERN JAPAN OR TAIWAN AND AS FAR SOUTH AS KWAZULU-NATAL AND SOUTHERN BRAZIL.

ENTREE

CHURRASCO STEAK SKEWERS

COCONUT VANILLA RICE, ROASTED GARLIC ORANGE SAUCE, CHIMICHURRI

CHURRASCO IS THE PORTUGUESE AND SPANISH NAME FOR BEEF OR GRILLED MEAT MORE GENERALLY. IT IS A PROMINENT FEATURE IN THE CUISINE OF BRAZIL, URUGUAY AND ARGENTINA. THE RELATED TERM CHURRASCARIA IS MOSTLY UNDERSTOOD TO BE A STEAKHOUSE.

SIDE

FEIJOADA

SLOW SIMMERED BLACK BEANS, BRAZILIAN SPICES, BRAISED PORK

FEIJOADA IS A STEW OF BEANS WITH BEEF AND PORK. IT IS COMMONLY PREPARED IN PORTUGAL, BRAZIL, ANGOLA, CAPE VERDE, GUINEA-BISSAU, MOZAMBIQUE, TIMOR, GOA, AND MACAU, WHERE IT IS ALSO CONSIDERED A NATIONAL DISH.

DESSERT

DULCE DE LECHE CAKE

STRAWBERRY ICE CREAM

DULCE DE LECHE IS A CARAMEL CONFECTION FROM LATIN AMERICA PREPARED BY SLOWLY HEATING SUGAR AND MILK OVER A PERIOD OF SEVERAL HOURS. THE RESULTING SUBSTANCE, WHICH TAKES ON A SPREADABLE, SAUCE-LIKE CONSISTENCY, DERIVES ITS RICH FLAVOR AND COLOR FROM NON-ENZYMATIC BROWNING. IT IS TYPICALLY USED TO TOP OR FILL OTHER SWEET FOODS.