FOGO DE CHÃO
CHURRASCARIA
BRAZILIAN STEAKHOUSE

Our Concept

Fogo de Chão – pronounced fo-go dèe shoun – is an authentic Brazilian steakhouse that originated in Rio Grande do Sul, Southern Brazil in 1979. Fogo de Chão has been awing patrons with the history and tradition of a churrascaria, known in Brazil as a restaurant where meat is the specialty. With its Gaucho chefs, delectably slow roasted meats and a spectacular exhibition of authenticity, Fogo has grown to 16 U.S. locations and six restaurants in Brazil.



Churrasco has been a culinary tradition for over three centuries in Rio Grande do Sul. For centuries, Gauchos (Southern Brazilian cowboys) use to skewer meats and slowly roast them over pits of open fire while relaying their adventures on the plains. Fogo de Chão has proudly kept the tradition alive, offering this dining experience in a modern setting. Authentic Gaucho chefs roast all meats over open fire, as it has been done for centuries, preserving the individual taste of each tender cut.



Fogo operates under the unique concept of 'espeto corridor', which translates from Portuguese to continuous service. Instead of a traditional menu, the restaurant offers a prix fixe system. Guests control the pace of their meal with a two-sided disk. The green side signals the Gaucho chefs to bring skewers of sizzling meats to carve at the table, while the red side indicates a stopping point. Turn to green again and the Gaucho chefs re-appear to serve more. The prix fixe menu includes 15 different cuts of meat, a gourmet salad bar and traditional side dishes. To complement the experience, Fogo also features an award-winning wine list, full bar and a variety of decadent desserts.



Fogo de Chão is open for lunch and dinner and is ideal for both business and leisure meals.

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The Menu



Fogo de Chão restaurants are open for lunch and dinner. Our prix fixe menu includes fifteen different, delectable cuts of fire roasted meats served tableside by our Gaucho chefs. The menu also includes a dazzling buffet of gourmet salads, cheeses and fresh cut vegetables, and a variety of Brazilian side dishes. In addition to our prix fixe menu, Fogo features an award-winning wine list, a full bar, traditional Brazilian beverages and wonderful desserts.

Gourmet Salad Bar

Features 30+ items including smoked salmon, imported cheeses, Brazilian hearts of palm, shitake mushrooms, jumbo asparagus, cured meats, artisan breads and a variety of fresh salads.

Main Course

Includes 15 cuts of delectable, fire roasted meats that are carved tableside by our Gaucho chefs. Meats include lamb, beef, chicken, pork and sausage.



Side dishes

Garlic mashed potatoes, crispy polenta, caramelized bananas as well as our famous pão de queijo (Brazilian cheese bread).



Desserts

Selection of 12 decadent desserts including such favorites as homemade papaya cream, crème brule and chocolate molten cake.

Drinks

Fogo has a Wine Spectator award-winning wine list encompassing the world's greatest wine regions. In addition to wine, we have many non-alcoholic options and a full bar with specialty cocktails, aged scotches, and after dinner drinks.

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Group and Private Dining

Venue: Fogo de Chão has private and semi-private dining areas for groups of 5 to 150+. Our restaurants are beautifully designed with dark woods, custom murals and glass-enclosed wine cellars. Whether planning a speaker presentation or a business meeting we offer the table layout flexibility you require as an event planner. Our elegant, upscale atmosphere is comfortable for guests and well balanced by our warm southern Brazilian hospitality.





Planning: Fogo's prix fixe menu takes the worry out of menu planning. We have customizable packages to meet the needs of your event and budget. Fogo also has a very simple booking process. We can take payment the evening of your event, set up a direct bill or work with a third party billing agent. We recognize that as busy professionals your time is valuable. We have streamlined our process and expect you will be relieved at how easily it works.

Experience: Over our 30 year history in Brazil and 12 years in the United States, Fogo de Chão has built a strong international reputation for excellence in the restaurant industry. Our staff is there for your guests' every need, but also understand when it is time to step back during speaker presentations and when business is being conducted. We are very flexible – the pace of your meal and timing during your event is seamlessly customizable based on your expectations and needs. At Fogo, our goal is to provide a distinctive, memorable experience that you and your guests will find yourselves talking about well after you've dined.



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Our Awards

America's Top Restaurants
by Zagat Survey

Five Skewers
by Chicago Tribune

Award of Excellence 2002 – 2009
by Wine Spectator Magazine



Best Group Dining,
Best Special Occasion Dining,
Best Brazilian food
by Citysearch

Best Brazilian Steakhouse in Dallas
Best Place to Power Eat
by Avidgolfer Magazine

Best Steakhouse
by Atlanta Magazine

Top 50 Best Restaurants
by Atlanta Journal-Constitution

One of Chicago's Best
New Restaurants
by Chicago Magazine

Best New Restaurant
by Atlanta Creative Loafing

Most Memorable Meal Award
by Where Atlanta Magazine

Best New Restaurant
Best Service
by Houston Business Journal

Top 10 Best New Restaurants
by The Dallas Morning News

Silver Spoon Award
by Georgia Trend Magazine

Hot! Concepts Award
by Nation's Restaurant News



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