



Carnival Dinner

Wednesday, March 27th

Open Seating

1st:

Pao de Queijo

Brazilian Cheese Bread

and

Acaraje con Vatapa

Blackeyed Pea Fritters

Sauteed Shrimp and Toasted Nut Puree

2nd:

Feijoada

Traditional Black Bean and Pork Stew

Brazilian Style Rice and Collard Greens, Oranges and Vinagrette

3rd:

Quindim

Baked Coconut Egg Custard

and

Brigadeiro

Brazilian Style Chocolate Bonbon