

The
GRANDVIEW
RESTAURANT

Taste of Brazil : Sao Salvador da Bahia

WELCOME COCKTAIL

Caipirinha (Brazil's National Cocktail)
Cachaca Rum • Simple Syrup • Lime • Mint

DINNER

1st Course

Acaraje (Black Eyed Pea Fritter)
Colossal Shrimp • Palm Oil • Toasted Cashews
Cocktail Pairing: Nightshade Punch - Leblon Rum • Orange Juice • Cream • Paprika • Cumin •
Red Pepper

2nd Course

Moqueca (Brazilian Fish Stew)
Scallops • Branzino • Colossal Shrimp • Little Neck Clams • Coconut Milk • Palm Oil
Cocktail Pairing: Tamarind Samba - Sparkling White Wine • Tamarind and Coriander Stock •
Pineapple Juice • Sweet Sap

3rd Course

Churrasco
Wagyu Skirt Steak • Farofa with Pancetta • Shredded Kale • Chimichurri
Cocktail Pairing: Churrascaria de Brazil - BBQ Stock • Charred Strawberry • Amaretto

4th Course

Pudim de Leite
Vanilla Flan • Caramel
Cocktail Pairing: Banana Punch - Rumchata • Wild Banana Chai Tea • Roasted Banana Peel
stock • Cinnamon • Blood Orange