

As you wish

An Event Planning Company

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Texas de Brazil

51 East Ohio Street
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Behind a nondescript entryway just off Michigan Avenue, Texas de Brazil has taken Chicago by storm! It is the latest Brazilian churrascaria (or steakhouse or - as we like to call it - MEAT HEAVEN!) featuring modern Latin-influenced décor, high ceilings and stunning floral. If available, request a table with a view of the acrobatic sommelier retrieving wine bottles from a two story, glassed in wine refrigerator.

Once out of the hustle and bustle of downtown, ease into your dining experience with the famous Brazilian cocktail - the Caipirinha. Created with Cachaca Rum and combined with fresh lime juice and sugar poured over crushed ice, it will refresh you and prepare your palate for the delights to come.

Your server will orient you to the style of dining - salad bar first, then meat. Texas de Brazil's salad bar features a palate boggling 50 plus items that change seasonally. There is everything from prosciutto, buffalo mozzarella and marinated olives to more exotic choices including a goat cheese terrine, tabbouleh and grilled asparagus with strawberry sauce. Our favorite was the quinoa with cranberries. It was crunchy, sweet and savory all at the same time and boasts health benefits for you as well.

In addition to the incredible salad bar, there are a variety of warm sides including feijoada (Brazilian black beans with pork), farofa (seasoned yucca flour), moqueca de peixe (codfish with coconut sauce), sautéed mushrooms and a rich lobster bisque. For sushi lovers, there is mini sushi bar tucked under the stairs with a chef making rolls including tuna, spicy tuna, salmon, eel and veggie... dig in, it is all you can eat!

We were advised to try the beef ribs, so when our gaúcho came by with those, we jumped at the chance. Totally worth it! Smoked for five and a half hours, the beef ribs fell off the bone with a smoky goodness. We then proceeded to sample meats galore! Parmesan chicken drumettes were tasty morsels but we liked the parmesan crusted pork tenderloin even more. The gaúchos kept on coming and we kept on eating - flank steak, filet mignon, bacon wrapped chicken breasts, BBQ pork ribs, South American sausages and baby lamb chops. For us, the stand out meat selection was the signature garlic picanha top sirloin of beef. Do not forget the accoutrement - little cheesy rolls, chunky garlic mashed potatoes and fried bananas sprinkled with cinnamon sugar (to be eaten in between meat "courses" as a palate cleanser).

To round out our meal, we sampled several delectable desserts. "Richer than Donald Trump" was the Brazilian cheesecake on a chocolate crust topped with caramel sauce. For a lighter finish, try the passion fruit mousse. The blue ribbon went to the coconut chess pie a la mode. A sweet crust filled with coconut cream and topped with toasted coconut with coolness of ice cream. We were swooning from deliciousness!

During June 2009, bring this flyer to Texas de Brazil and receive dinner (delectable salad bar, sizzling meats and exquisite dessert) for \$34.99.

Valid Sunday-Thursday for up to 6 people for regular full price dinner. Does not include beverages, additional desserts, taxes or gratuity. Not valid on Father's Day or with any other offer or discount.

Texas de Brazil is open for dinner seven days a week and for lunch on Friday. If you are not a carnivore, you can enjoy the salad, sides and sushi at a reduced price. Texas de Brazil boasts outstanding private event space for any celebration, special dinner or corporate outing.

Welcome to a world where dining is... AS YOU WISH!

Claudia & Jane

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from the small details... to the big picture

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Hours

Dinner

Monday - Thursday:	5:00 p.m. - 10:00 p.m.
Friday:	5:00 p.m. - 10:30 p.m.
Saturday:	4:30 p.m. - 10:30 p.m.
Sunday:	4:30 p.m. - 9:00 p.m.

Lunch

Friday:	11:00 a.m. - 2:30 p.m.
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Contact

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