

little dinner series



SAMBA & SAVOR



MARCH 25, 2025

SIGNATURE COCKTAIL

Passion Fruit Caipirinha

Cachaça, Giffard Banane du Brésil Premium Liqueur,
Passion Fruit Juice, Lime Juice, Cream of Coconut, Banana Brûlée

HORS D'OEUVRES

Party in Ipanema

Gulf Red Snapper,
Mango Pico De Gallo,
Fried Plantain Tostones,
Avocado Puree

Copacabana Queijosa

Mozzarella & Aged White Cheddar,
Housemade Pastry

Bloco de Porco

Crispy Pork Belly,
Guava Jam, Black Sesame,
Green Onion

APPETIZER

Carnaval Camarão Skewers

Grilled Pineapple, Blistered Tomatoes, & Marinated Shrimp Skewers,
Honey-Lime Corn Salad

Colomé Estate | Torrontés | Salta | Argentina | 2023

SALAD

Samba Salad Sensation

Baby Lettuces, Strawberries, Grilled Hearts of Palm,
Cucumber, Avocado, Brazilian Vinaigrette

ENTRÉE

Sambadrome Steak & Yuca

Churrasco Steak Pichanna, Chimichurri,
Roasted Garlic Yuca Mash

Dos Almas | Carménère-Aglianico | Maipo Valley | Chile | 2018

DESSERT

Avenida Açaí

Açaí & Blackberry Filling, Cacao & Tree Nut Crust,
Passionfruit Whipped Cream, Berry Purée

Lucky Goat Coffee | Twinings Tea



**DEDMAN COLLEGE
OF HOSPITALITY**

Management Team

General Manager	Hunter Henson
Service Manager	Ash Austin
Service Manager	Nick Joseph
Service Manager	Sarah Jessee
Bar Manager	Ryan Volk
Chef	Hailey Church
Sous Chef	Carter Hilton
Steward Manager	Ella McColgan

Muito Obrigado

As our vibrant celebration ends, thank you for embracing the festive spirit with us. Tonight, we've immersed ourselves in the rhythm, colors, and energy of Brazilian Carnival—a tradition that celebrates life, culture, and togetherness. As we leave tonight, let us carry the essence of Carnival: joy, passion, unity, and the reminder to celebrate life in all its vibrant beauty.

Obrigada, thank you, and have a safe and wonderful evening!

The Little Dinner Series is graciously sponsored by:

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