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# FOGO DE CHÃO®

## **FOGO DE CHÃO OAK BROOK LOCATION TO OPEN TUESDAY, NOVEMBER 23**

*Experiential Steakhouse from Brazil to open fourth Chicago-area location near Oakbrook Center*

**CHICAGO (November 1, 2021)** – [Fogo de Chão](#), the internationally-renowned steakhouse from Brazil that allows guests to make culinary discoveries at every turn, is set to open its fourth Chicago-area location on **Tuesday, November 23** at 1205 22<sup>nd</sup> Street in Oak Brook, IL. The restaurant will be in the newly-developed Oak Brook Commons neighborhood, a premiere, high-end destination for shopping and dining in the Chicagoland area. The new location will be a “Center of Excellence” for the brand where guests will be able to discover what’s next for Fogo by experiencing the latest innovation across food, beverage and design platforms.

Fogo’s Oak Brook location, designed in partnership with Dallas-based global design consultant firm [Harrison](#), will feature dry-aged meat lockers for in-house aging, soaring wine case displays, natural wood finishes and dramatic chandeliers across a vaulted ceiling. The dining room will be anchored by an open-air churrasco bar for guests to dine while gaucho chefs display the culinary art of churrasco as they butcher, prepare and grill different cuts of meat over an open flame. Fogo’s seasonal Market Table welcomes guests to discover fresh salads and soup, exotic fruits, vegetables, imported charcuterie and more.

The new restaurant will also feature an expansive patio with firepits for al fresco churrasco dining and a reimagined bar area where guests will be able to linger on bold leather couches and settee seating. The Oak Brook location will open with new craft cocktails and a premium bourbon and whiskey menu, as well as full-service catering. The newest Chicago location will be a test location for all new menu innovation, including seasonal items, before launching nation-wide.

The Oak Brook team will be led by Chicago-native General Manager, Nasco Angelov, who started his career with Fogo in 2014 at the Rosemont location as a gaucho chef, working his way up to his most recent position, General Manager of downtown Chicago location on La Salle.

“The Village of Oak Brook has been very welcoming to our growing team and we are looking forward to showing our warm Brazilian hospitality at another location in Chicagoland. At Fogo, we continuously strive to provide a dining experience of discovery and joy for our guests,” said Angelov. “The premier dining and shopping scene in Oak Brook is the perfect setting for us to show our Fogo fans and new guests what’s next for Fogo as we showcase our new design and menu innovation.”

With the opening of its restaurant in Oak Brook, Fogo expects to bring an estimated 130 new jobs. Applicants for both front and back of house can visit [fogo.com/careers](https://fogo.com/careers) or call (630) 716-2929 for more information.

### **About Fogo de Chão**

Fogo de Chão (fogo-dee-shown) is an internationally-renowned steakhouse that allows guests to discover what’s next at every turn. Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery. In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs. Guests can also indulge in dry-aged or premium Wagyu cuts, seafood a la carte, Bar Fogo Features including signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar Fogo. Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

Fogo has 60 locations across the globe, including 46 in the United States, seven in Brazil, five in Mexico and two in the Middle East. Four additional U.S. locations, plus franchised restaurants in Mexico, are currently under development, including a flagship experience in Coral Gables, Fla., that will feature a Next Level cigar lounge and the Butchery.

For more information, visit [Fogo.com](https://fogo.com), [Facebook](#), [Twitter](#) and [Instagram](#).