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FOGO DE CHÃO®

FOGO DE CHÃO OPENS FOURTH METRO D.C. LOCATION IN RESTON TOWN CENTER

Leading Restaurant Debuts its Newest Location in Reston with a Benefit for Cornerstones

RESTON, VA (December 2, 2022) – [Fogo de Chão](#), the internationally-renowned restaurant from Brazil that allows guests to make culinary discoveries at every turn, opens its newest restaurant on Friday, December 2nd in Reston Town Center, home to Reston's world-class businesses and leading retail destinations, located at 11915 Democracy Drive.

The Reston restaurant marks the brand's 70th location globally and the fourth location in the Metro D.C. area, joined by locations in Tysons, Washington D.C. and North Bethesda. As part of their introduction to the Reston community, Fogo will donate a portion of its first week of sales, as well as unused meals, to Cornerstones, a nonprofit organization that promotes self-sufficiency by providing support and advocacy for those in need of food, shelter and other necessities in the local community.

"We are proud of our brand's rapid growth in recent years as we expand in new and existing cities, and credit that to our differentiated dining experience and our humble roots from Brazil," said Barry McGowan, Chief Executive Officer of Fogo de Chão. "We've been fortunate to be able to bring our experience to the Metro D.C. area for nearly 17 years, and we look forward to sharing the culinary art of churrasco with guests at Reston Town Center as we open our doors this week."

Designed in partnership with global architecture and design agency [Harrison](#), the new restaurant features an expansive dining room centered around an open-air churrasco grill where guests can dine while watching gaucho chefs demonstrate the culinary art of churrasco as they butcher, prepare and grill different cuts of protein over an open flame. The Reston location also showcases soaring wine cases, a white Carrara marble Market Table, dry-aged meat lockers for in-house aging and a lively indoor Bar Fogo area. Additional experiential elements unique to this location include the Next Level Lounge on the mezzanine level, where guests can relax with a pour of premium whiskey and bourbon, and purchase hand-rolled cigars.

The Reston team will be led by General Manager Fabrizzio Silveira. Born and raised in São Paulo, Brazil, Silveira started his career with Fogo in 2016 in New Orleans as a Gaucho Chef, working his way through the ranks to his current position in Reston. Silveira and his team look forward to making their entrance into Reston and are bringing 130 jobs for talented individuals who are committed to delivering an exceptional experience to all guests.

Fire-roasted meats are the core of Fogo's experience and include guest favorites such as Ribeye, Lamb Chops and the house specialty, Picanha, the prime part of the top sirloin. Fogo Reston offers a range of menu selections and prices to fit guests' needs for lunch and dinner, including:

- **Full Churrasco Experience** – The signature prix-fixe menu selection that includes all premium and classic cuts, plus the fresh and seasonal Market Table & Feijoada Bar and authentic Brazilian side dishes.
- **Indulgent Cuts** – Guests can enhance their experience with a 20 oz. Wagyu New York Strip that is carved tableside on a Himalayan salt block to complement the cut's intense marbling and buttery texture. A decadent, dry-aged 32 oz. long bone Tomahawk Ribeye or 24 oz. Wagyu Ribeye is also available to order for the table.

In addition to these options, the menu also includes:

- **Weekday Lunch** – Includes the seasonal Market Table & Feijoada Bar, plus family-style service of Brazilian side dishes for \$15 per person. Guests may choose to add a single cut of fire-roasted meat or have the Full Churrasco Experience.
- **Weekend Brazilian Brunch** – Includes the Full Churrasco Experience combined with Brazilian-inspired brunch items like Braised Beef Rib Hash and made-to-order waffle and omelet stations.
- **Bar Fogo** – The Reston bar offers an elevated experience with a contemporary design and dedicated bar staff designed to allow guests to linger and discover something new with each visit. Guests can enjoy \$9 Brazilian-Inspired cocktails, \$7 glasses of South American wines, and \$6 small plates like the mouthwatering grilled Brazilian cheese, Picanha Burger or Lobster & Shrimp Tacos in the main dining room, patio and Bar Fogo area.
- **Seafood** – Brazilian-inspired seafood options are available *a la carte*, including a Chilean sea bass entrée, jumbo shrimp cocktail and a Seafood Tower.
- **Fogo To-Go & Catering** – Bring the Fogo experience home with individual churrasco entrees, *à la carte* offerings, full-service catered events with on-site grilling and ready-to-eat or ready-to-grill options.
- **Group and Private Dining** – Whether celebrating a special birthday or hosting a corporate meeting, the Reston location has a dedicated sales manager and offers customizable menus, beautiful private and semi-private dining spaces and complimentary A/V equipment.

A dining experience for all ages, children six and under enjoy complimentary dining at Fogo Reston and ages seven to twelve dine at half-price for the Full Churrasco Experience.

For more information, visit fogodechao.com/location/washington-dc-reston or call 571-531-9777.

About Fogo de Chão

Fogo de Chão (fogo-dee-shown) is an internationally renowned restaurant 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.

For more information on Fogo de Chão or to make a reservation, please visit Fogo.com. For images, logos and other media assets, please visit the [Fogo Newsroom](#).

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Fogo opens its 4th Metro D.C. location in Reston at Reston Town Center. [Fogo.com](https://fogo.com)



Fogo de Chão's reimagined design offers a timeless, warm atmosphere. An open-air churrasco grill is anchored in the heart of the dining room for guests to watch Gaucho Chefs demonstrate the culinary art of churrasco. [Fogo.com](https://fogo.com)



Fogo's Gaucho Chefs practice the culinary art of Churrasco- butchering, preparing and fire-roasting different cuts of meat over an open flame. [Fogo.com](https://fogo.com)



Guests can enhance their experience with a 20 oz. Wagyu New York Strip, renowned for intense marbling and buttery texture. [Fogo.com](https://fogo.com)



Guests can enjoy small plates like Lobster & Shrimp Tacos, Churrasco meat boards or the house-ground Picanha Burger at Bar Fogo. [Fogo.com](https://fogo.com)



Brazilian-inspired seafood options are available à la carte including a Seafood Tower with jumbo shrimp, lobster and more. [Fogo.com](https://fogo.com)