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FOGO DE CHÃO®

FOGO DE CHÃO OPENS THIRD MARYLAND LOCATION IN NATIONAL HARBOR

Leading Restaurant Brand Debuts its Newest Location in The Waterfront District with a Benefit for Capital Area Food Bank

National Harbor, MD (March 10, 2023) – [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, March 24 in the Waterfront District, home to National Harbor's world-class businesses and leading retail destinations just minutes from the nation's capital.

The National Harbor restaurant marks the brand's sixth location in the DMV area, joined by restaurants in Penn Quarter, Tyson's Corner, Reston, Baltimore and North Bethesda. As part of their introduction to the National Harbor community, Fogo will donate a portion of its first week of sales to the [Capital Area Food Bank](#), the anchor of the hunger relief infrastructure in the region. The opening of the National Harbor restaurant comes on the heels of 15% restaurant growth in 2022, and a strong start to 2023, with 12 new international leases signed and recent openings in key markets across the U.S. including Paramus, N.J., Reston, V.A., Queens, N.Y., and Pasadena C.A. to name a few.

"We're excited to continue expanding our footprint in the DMV area and to share the culinary art of churrasco with guests in National Harbor as we have for nearly 17 years," said Barry McGowan, Chief Executive Officer of Fogo de Chão. "As we grow our brand globally, it's important that we continue to serve our local communities by feeding our guests, our team, and by feeding those most in need. That's why we're looking forward to partnering with The Capital Area Food Bank, who helps bring hunger relief to so many families throughout the area."

Designed in partnership with global architecture and design agency [Harrison](#), the new restaurant features two enclosed patios with outdoor seating, plus a mezzanine level outdoor dining area. 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 National Harbor location also showcases an outdoor dining patio with waterfront views of the Potomac River, soaring wine cases, a white Carrara marble Market Table, dry-aged meat lockers for in-house aging and a lively indoor Bar Fogo area ideal for all-day happy hour.

The National Harbor team is led by General Manager Armando Tello. Tello started his career with Fogo in 2011 in Dallas, TX as a server. Since then, he has worked in various roles including Assistant Manager in Washington D.C., working his way up to his current position leading the National Harbor team as General Manager. Tello and his team look forward to making their entrance into National Harbor and bringing 130 local 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 Bone-In Ribeye, Lamb Chops and the house specialty, Picanha, the prime part of the top sirloin. Fogo National Harbor 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.
- **All-Day Happy Hour** - Guests can enjoy \$9 Brazilian-Inspired cocktails, \$7 glasses of South American wines, and \$5 Beer all-day every day, in the dining room, patio and bar.
- **Bar Fogo** – The National Harbor bar offers an elevated experience with a warm, timeless design and dedicated bar staff designed to allow guests to linger while enjoying smaller, shareable plates like a Picanha Burger or Lobster & Shrimp Tacos.
- **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 National Harbor 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 National Harbor and ages seven to twelve dine at half-price for the Full Churrasco Experience.

For more information, visit fogodechao.com.

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](https://fogo.com). For images, logos and other media assets, please visit the [Fogo Newsroom](#).



Fogo opens its sixth Metro D.C. Restaurant in the Waterfront District of National Harbor. [Fogo.com](https://fogo.com)



Fogo's Gaucho Chefs practice the culinary art of Churrasco- butchering, preparing and fire-roasting different cuts of protein 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://www.fogo.com)



Guests can enjoy All-Day Happy Hour every day at the National Harbor location in the dining room, patio and Bar Fogo areas. [Fogo.com](https://www.fogo.com)



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