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FOGO DE CHÃO®

FOGO DE CHÃO OPENS SECOND WASHINGTON LOCATION IN LYNNWOOD

Leading Restaurant Brand Debuts its Newest Location in The Village at Alderwood with a Benefit for Lynnwood Food Bank

Lynnwood, WA (April 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, April 21, 2023, in The Village at Alderwood, Lynnwood’s premier high-end destination for shopping and dining.

The Lynnwood restaurant marks the brand’s second restaurant in Washington state, joined by an existing location in Bellevue. As part of their introduction to the Lynnwood community, Fogo will donate a portion of its first week of sales to the [Lynnwood Food Bank](#), which provides food assistance in Lynnwood and South Snohomish County. The opening of the Lynnwood restaurant comes on the heels of 15% restaurant growth in 2022 and a strong start to 2023, with 12 new domestic and international leases signed and recent openings in key markets across the U.S., including Woodland Hills, CA, National Harbor, MD, Paramus, NJ, Austin, TX, and Reston, VA to name a few.

“We’re excited to expand our footprint in the Pacific Northwest and to share the culinary art of churrasco with food explorers who are seeking new discoveries in Lynnwood soon,” said Barry McGowan, Chief Executive Officer of Fogo de Chão. “As we grow our brand globally, it’s important to us to continue serving our local communities like we have for the past 45 years, which is why we’re looking forward to partnering with The Lynnwood Food Bank as we open our newest restaurant in Alderwood.”

Designed in partnership with architecture and design agency [Innovation & Design in Architecture](#), 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 Lynnwood location also showcases an outdoor dining patio, soaring wine cases, a white Carrara marble Market Table, dry-aged meat cabinets for in-house aging and a lively indoor Bar Fogo area ideal for all-day happy hour.

The Lynnwood team is led by General Manager Helena Capucho, who started her career with Fogo as a hostess in Portland, OR in 2020. She was quickly promoted to Assistant Manager in Denver, CO, and became general manager in 2022. Capucho and her team look forward to becoming part of the Lynnwood community and providing 130 local jobs for talented individuals 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 Lynnwood 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 the following:

- **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 Lynnwood 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.
- **Inclusive Menu Options** — Guests can discover options for all dietary tribes from vegan to pescatarian and more. These nutrient-dense dishes include entrée alternatives to the Churrasco experience like Chilean Sea Bass, Seared Tofu & Black Bean Pasta and Cauliflower Steak, or indulgent appetizer options like jumbo shrimp cocktail and 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 Lynnwood 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 Lynnwood, and ages seven to twelve dine at half-price for the Full Churrasco Experience.

For more information, visit fogodechao.com.

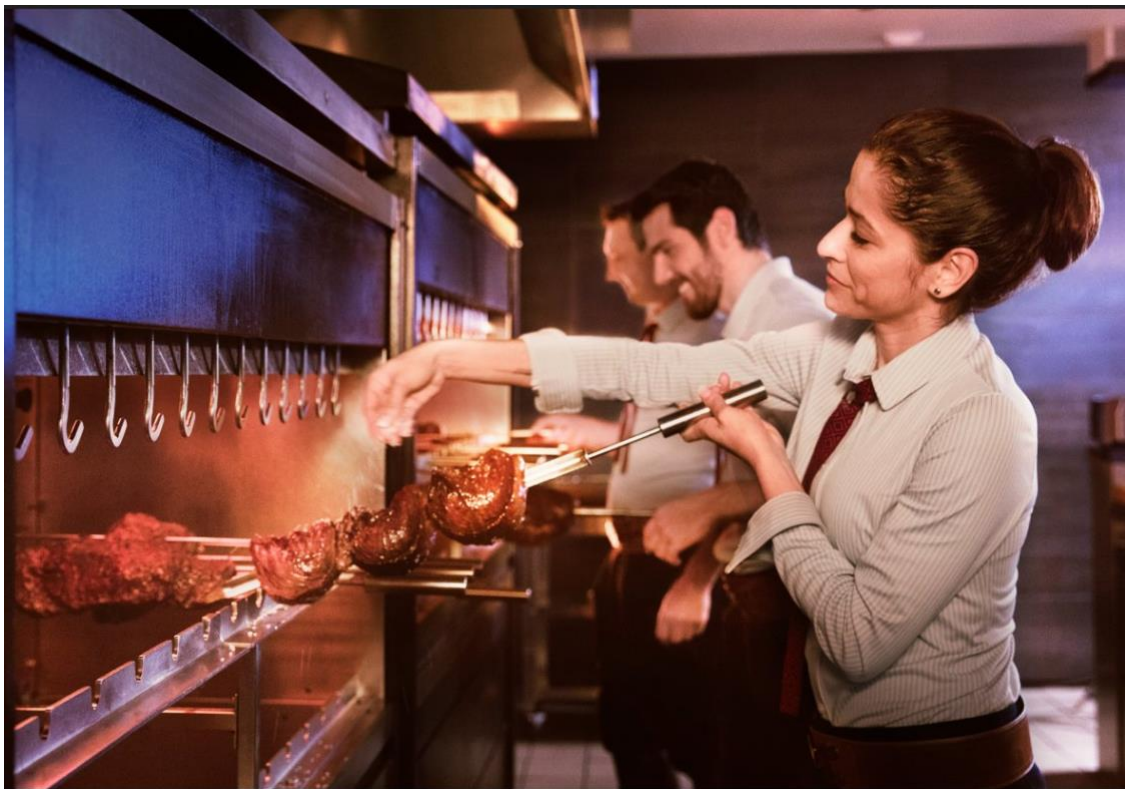
About Fogo de Chão

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



Fogo opens its second Washington location at The Village at Alderwood in Lynnwood. [Fogo.com](https://www.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://www.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 Lynnwood 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://www.fogo.com)