

**FOR IMMEDIATE RELEASE**

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# FOGO DE CHÃO®

## **FOGO DE CHÃO OPENS FIFTH LOS ANGELES LOCATION IN WOODLAND HILLS**

*Leading Restaurant Brand Debuts New Location with a Benefit for West Valley Food Pantry*

**Woodland Hills, CA (March 31, 2022)** – [Fogo de Chão](#), the internationally-renowned restaurant from Brazil that allows guests to make culinary discoveries at every turn, opens its fifth Los Angeles location on Saturday, January 27, in Woodland Hills in the first floor of The Q Topanga, a luxury apartment community located in the heart of Warner Center in the San Fernando Valley.

The Woodland Hills restaurant marks the brand's 74<sup>th</sup> location globally and the fifth in Los Angeles, joining restaurants in Beverly Hills, Pasadena, Downtown LA and El Segundo. As part of their introduction to Woodland Hills, Fogo will donate a portion of its first week of sales to West Valley Food Pantry, a non-profit organization that serves to alleviate hunger in the local community.

"We're proud to have been a part of the Los Angeles area for nearly 20 years and look forward to bringing our latest innovative experiences to The Valley," 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 teams and by feeding those most in need. That's why we're excited to partner with The West Valley Food Pantry, who helps bring hunger relief to so many families throughout the area."

The Woodland Hills restaurant features an expansive dining room centered around a peninsula churrasco grill, offering guests a 360-degree view of gaúcho chefs butchering, hand carving and grilling high-quality cuts of protein over an open flame. A white Carrera marble Market Table is anchored at the front of the grill featuring seasonal salads, fresh super foods, cured meats, antipasti and more. The Woodland Hills restaurant also showcases a large, covered outdoor patio for al fresco dining, dry-aged meat lockers for in-house aging, a lively indoor Bar Fogo area ideal for all-day happy hour and private dining spaces available for guests to reserve for any occasion.

The Woodland Hills team is led by General Manager Stephany Rodarte, who started her career with Fogo in 2015 as a server in The Woodlands, TX. Since then, she has worked in various roles, including Assistant Manager in San Antonio, TX, working her way up to her current position leading the Woodland Hills team as General Manager.

Fire-roasted cuts 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 Woodland Hills 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 Brazilian Beer all-day, every day, in the dining room, patios and bar.
- **Bar Fogo** – The Woodland Hills 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 *à 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 Woodland Hills 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 Woodland Hills and ages seven to twelve dine at half-price for the Full Churrasco Experience.

For more information, visit [www.fogo.com/locations](http://www.fogo.com/locations) or call (213) 282-6699.

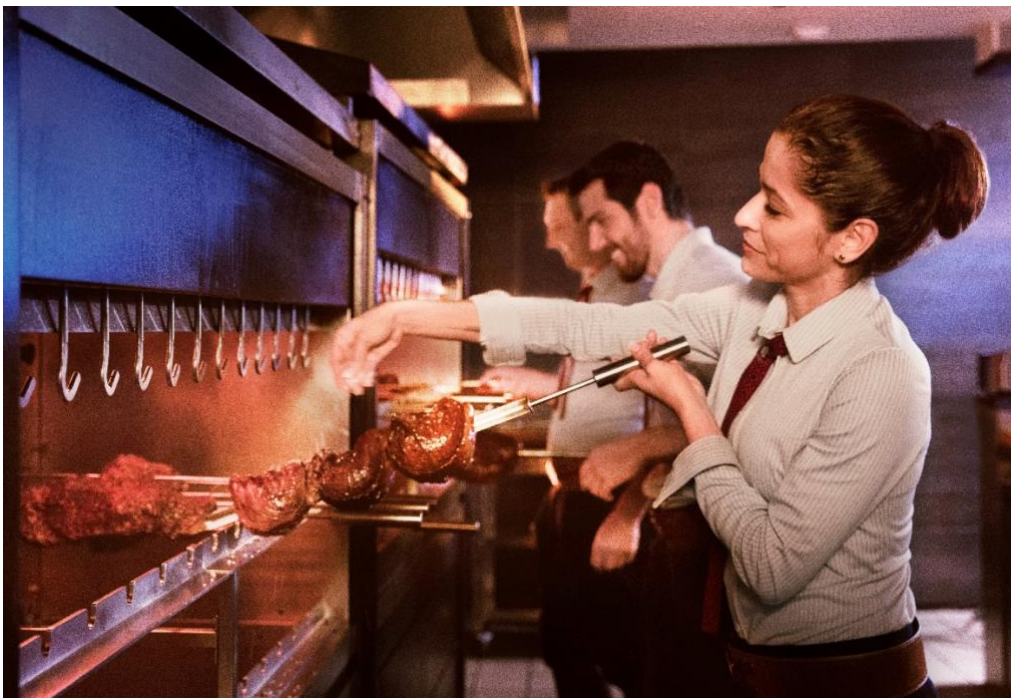
### **About Fogo de Chão**

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



*Fogo opens its 5<sup>th</sup> Southern California location in Woodland Hills. [Fogo.com](https://www.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://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 small plates like Lobster & Shrimp Tacos, Churrasco meat boards or the house-ground Picanha Burger at Bar Fogo. [Fogo.com](https://www.fogo.com)



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