

For Immediate Release

## It's All About the Meat – Terra Gaucha Opens in Stamford – October 22

October 6, 2022, Stamford, Connecticut - Terra Gaucha, Connecticut's only authentic Churrascaria or Brazilian Steakhouse located at Stamford Town Center, 280 Tresser Blvd. in Stamford has announced a Grand Opening on Saturday, October 22, 2022 from 4 p.m. to 10 p.m. The new restaurant will occupy the former space of the Cheesecake Factory in the heart of downtown Stamford. This prime location is easily accessible with plenty of parking. A special introductory price for lunch and dinner will run through the end of October.

Stamford's new churrasco styled restaurant, Terra Gaucha, offering authentic Brazilian food is like going to the land of the gauchos (Brazilian cowboys) and more! One of the things to know about this extraordinary dining experience is that churrasco refers to a style of cooking that was invented in the 1800s by the gauchos, of Brazil. They found that slow roasting meat flavored only with rock salt over open flames brought out the natural flavor of meat and made it more succulent. Today, the churrascaria style steakhouse is popular all over Brazil and is now trending in the United States. On October 22 this time-honored tradition of fire roasting meat – beef, chicken, lamb, pork, and seafood on skewers with a dash of salt has arrived in Stamford, Connecticut. "Although Stamford is part of a large metropolitan area, I think that it is a very close knit and welcoming community that we want to be a part of. Stamford has a unique identity and we are looking forward to bringing a taste of southern Brazilian hospitality and cuisine to this dynamic area," said owner, Rodolfo Melo. "It is our third location and we couldn't be more excited about introducing our gaucho chefs to the folks that live here."

Terra Gaucha "gaucho chefs" are experts in the art of fire roasting meats. They hand select, butcher, and season each fire-roasted skewer that is served, elevating this centuries old cooking technique. At Terra Gaucha a red carpet cultural experience is rolled out for diners with delectable meat and seafood brought on long skewers and expertly carved, tableside. Part of the fun is watching servers slicing meat right into your dish instead of having it plated in the kitchen. To add to the experience, each guest receives a card, one side is red and says "No Thanks" and the other side is green and says "Yes Please." This ensures you will always get the juiciest meats cooked to your liking with the added benefit pacing yourself by indicating when you are ready to eat and when you want to stop. This signature experience is the price-fixed all you can eat "Rodizio" consisting of unlimited trips to the gourmet salad bar and unlimited tableside service of fire-roasted meats and seafood. The waiters keep bringing meat until you tell them to stop!

Simply seasoned, fire roasted meats are the heart of the Rodizio experience at Terra Gaucha where diners discover a variety of flavors. The most prized cut of meat is called Picanha, a savory crescent shaped prime cut of top sirloin with a carefully

crafted fat cap that flavors the entire cut. Since it is the prime part of top sirloin flavored only with a dash of rock salt, it's extremely tender and utterly delicious. The meat offerings in this cathedral of churrasco doesn't stop there – bacon wrapped chicken breasts, chicken drumsticks marinated in bourbon and beer, grilled salmon, grilled shrimp with a passion fruit and mango glaze, lamb in a special mint marinade and lightly wine marinated pork are also part of the meat parade. Mainstays of the extensive salad bar include smoked salmon, lobster bisque, shrimp salad, and much more. Traditional desert like a Brazilian Flan or something decadent like a Petite Gateau-Molten Lava cake.

Terra Gaucha offers a full service bar and a restaurant with 200 seats inside, three private dining rooms for groups and special occasions and an outside patio which seats 40. The restaurant is open for Lunch Monday – Friday from 11 a.m. to 2 p.m., Saturday and Sunday from 11:30 a.m. to 3 p.m. Dinner is offered Monday – Thursday from 5 p.m. to 10 p.m., Friday, 5 p.m. to 10:30 p.m., Saturday, 4 p.m. to 10:30 p.m., and Sunday, 4 p.m. to 9 p.m. The last seating is 30 minutes before closing. For more information call 475-977-3522 or visit [terragaucha.net](http://terragaucha.net).

### **About Terra Gaucha**

This Brazilian style steakhouse offers an authentic cultural churrasco dining experience that allows diners to experience the best of southern Brazilian hospitality and cuisine. There are three locations including Stamford, Connecticut, Tampa, Florida, and Jacksonville, Florida. The restaurant offers lunch and dinner and has private rooms for group or special occasion dining.