

ONCE EVERY 100 YEARS--BE THERE TUESDAY, OCTOBER 29!

Join us for the **KCA's 100TH ANNIVERSARY CELEBRATION**, featuring a three-course dinner at the Grill from Ipanema, 1858 Columbia Road, for \$30.00 plus tax and tip. All alcoholic beverages will be at the happy hour price, roughly half off! Happy hour at 6, dinner at 7. The menu is shown below to entice you--make your choices and pay at the restaurant. **All we need now is your reservation.** Call or text Denis James at 202-705-7411 or email him at denisjames@verizon.net There will be door prizes and awards.

APPETIZERS

1. Brazilian croquette stuffed with chicken and cheese, lightly breaded and fried, served with a spicy sauce.
2. Cod fish croquette served with a spicy sauce.
3. Half shell jumbo mussels in a leek, watercress, garlic, and butter sauce.
4. Crispy chicken pieces on the bone marinated in olive oil, garlic, and basil.
5. Fried yuca with a spicy sauce.
6. Half an avocado stuffed with shrimp, tomatoes, cilantro, onions, green pepper, and our house dressing.
7. House green salad with lettuce, tomatoes, cucumber and olives.

ENTREES

8. Grilled chicken breast served with farofa, rice, black beans, vegetables and fresh vinaigrette sauce.
9. Chicken breast sautéed in light cream sauce w/capers, onions, & parsley, served with rice & vegetables.
10. Chicken breast sautéed with five cracked peppers (very spicy), served with rice and vegetables.
11. Hot Pork Sausage sautéed in onion, tomato, green pepper, capers & parsley sauce with linguini or penne pasta.
12. Large half shell green mussels with linguine in a leek, watercress, butter and garlic sauce.
13. Grilled pork chops served with rice, black beans and yuca flour puree and collard greens.
14. Grilled slices of cap of rump beef served with salad, rice, collard greens, farofa, and vinaigrette sauce.
15. Grilled fresh salmon filet in a white wine, green peppercorn, and asparagus sauce, served with sautéed vegetables, rice, and mashed potatoes.
16. The Brazilian National Dish, A rich stew of black beans, dry beef, pork, sausages, and smoked meat served with rice, collard greens, farofa, and orange.
17. Vegetariano: Our Brazilian vegetarian dish includes garlic sautéed collard greens and vegetables, rice, black beans, farofa (ground yuca roasted with garlic and butter) and salad with hearts of palm, avocado and jumbo olives, Romaine and red leaf lettuce.

DESSERTS

18. Coconut flan.
19. Sweet caramel flan.
20. Passion fruit mousse.
21. Brazilian cheese mousse topped with melted guava sauce.