

# Sueno.

## Event Menu

**\$60 Per Person**

Served Family Style

**4-course Wine Pairing by Sommelier Lauren Gay +\$40 (optional)**

### First Course

**Sikil P'ak** / mayan pumpkin seed dip, totopos

**Guacamole** / lime, onions, cilantro, totpos

**Salsa of the Day**

### Second Course

**Taco de Cochinita** / adobo marinated pork, salsa tamulado, pickled red onions

**Taco Vegetarianos** / Seasonal veggie selection

**Ensalada** / greens, apples, pepitas, almonds, cranberries, bleu cheese, mustard vinaigrette

### Second Course

**Pollo a la Leña** / achiote marinated chicken, smoked pir-piri, chives

**Tamales** / poblano rajas, chihuahua cheese, mole amarillo, sesame seeds, pistachio

**Papas** / fried potatoes, salsa chermoula, requesón, jalapeño

**Col de Bruselas** / fried brussels sprouts, chile vinaigrette, cilantro, sesame seeds

### Individual Seasonal Dessert

**To Reserve Your Event Please Email [hola@suenodyt.com](mailto:hola@suenodyt.com)**

