

Sueno.

Event Menu

\$90 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, totopos

Salsa of the Day

Second Course

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

Piquillo Peppers / goat cheese stuffed, chipotle butter

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

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

Third Course

Carne Asada / steak bavette, hoja santa chimichurri, frijoles charros

Swordfish / coconut lime rice, mole coloradito, chile oil, eggplant ash

Papas / fried potatoes, salsa chermoula, quesosón, jalapeño

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

Individual Seasonal Dessert

To Reserve Your Event Please Email hola@suenodyt.com

