



VERBENA



KITCHEN

SPRING 2022

San Diego Restaurant Week \$40

Course One

FARMERS MARKET SALAD

*Farm greens, local apples, candied pecans, artisan cheddar,
pickled shallots, seeds, aged balsamic*

PERUVIAN CEVICHE

*Aji amarillo, red onion, lime, furikake, Peruvian corn nuts, sweet
potato chips*

GRILLED NAAN

Red curry whipped butter, garlic yogurt, picked herb salad

Course Two

VK BURGER

*Grass-fed beef, dijonnaise, onion jam, artisanal cheese, brioche,
arugula salad, pickled stuff*

SUMAC SPICED PORK LOIN

Israeli couscous, currants, chermoula

CAVATELLI PASTA

Pork ragu, chili flake, parmesan, herbed breadcrumbs

SEARED LOCAL TUNA

*Zaatar, green harissa aioli, pickled potatoes, pomegranate and
cilantro vinaigrette*

Course Three

CHOCOLATE POT DE CREME

White chocolate, coco nibs, maldon salt

BROWN BUTTER LEMON CURD

Candied pecans, tangerine, fennel pollen

CHEESE PLATE

*Two cheeses featuring Venissimo, candied nuts, seasonal jam,
local fruit*

