



# VERBENA KITCHEN

IMAGINED BY CHEF JESSE CARAMBAS & CHEF TINO MARTINEZ

## San Diego Restaurant Week Menu

**\$40**

### FIRST COURSE

**Oysters** | Half Dozen | House made hot sauce, mignonette, cocktail sauce + \$10

**Farmer's Market Salad** | Farm greens, plum, candied pecans, sunflower seeds, ricotta salata, preserved lemon vinaigrette

**Grilled Naan** | Red curry whipped butter, garlic yogurt, picked herb salad

**Peruvian Shrimp Ceviche** | Aji amarillo, red onion, lime, furikake, peruvian corn nuts, sweet potato chips

**Cocktail or Wine** | Choose any cocktail or wine from the menu to replace a course

### SECOND COURSE

**Seasonal Vegetables** | Fried quinoa, bulgur wheat, squash & peach succotash, sweet long pepper gremolata

**Seared Local Tuna** | Melon gazpacho, pomegranate, pistachio, togarashi oil

**VK Burger** | Grass fed beef, dijonnaise, onion jam, artisanal cheese, brioche, arugula salad, pickled stuff

**Sumac Spiced Pork Loin** | Fried quinoa, bulgur wheat, bell pepper puree, sweet long pepper gremolata

**Ribeye** | Seasonal herbs and garlic, squash & peach succotash, feta, compound butter +20

### THIRD COURSE

**Chocolate Pot de Creme** | White chocolate, coco nibs

**Local Peaches** | Peach confit, strawberry mousse, pistachio, fennel pollen, honey

**Cocktail or Wine** | Choose any cocktail or wine from the menu to replace a course