



**THE CORK
& CRAFT**
AT ABNORMAL CO.

SAN DIEGO
Restaurant
Week
SEPT 14 - 21
Presented by California Restaurant Association

Restaurant Week Dinner Menu - \$60

[appetizers]

Buttermilk Fried Quail

Jicama Slaw | Sweet and Spicy BBQ Sauce

Sesame Seed Crusted Ahi Tuna

Soba Noodles | Julienne Peppers | Scallions | Ponzu Dressing

Scallop Aquachile

Thinly Sliced Red Onion | Cilantro | Avocado | Orange Segments
Served with Crispy Tortilla Chips

[entrees]

Seabass

Dashi Broth | Baby "Coin" Potatoes | Romesco
Purple Cauliflower | Tempura Fried Bok Choy

Steak Oscar

5oz Filet Mignon | Jumbo Lump Crab | Roasted Mushrooms
Asparagus | Bearnaise Sauce

Airline Chicken

Parsnip Puree | Charred Shallot | Cauliflower | Baby Carrots
Fingerling Potatoes | Port Demi

Couscous Succotash

Charred Peppers | Heirloom Baby Tomatoes | Garbanzo Beans
Roasted Pepper Hummus | Fresh Herbs

[dessert]

Hazelnut Crunch Square

Cocoa Meringue | Dusted Cocoa Powder

Butter Toffee Cake

Cookies and Cream Ice Cream



A 4% surcharge is added to all guest checks before tax to help offset increasing costs. This allows us to continue providing you with the highest quality service and food you have come to enjoy, while responsibly caring for our team.