

RESTAURANT WEEK

DINNER MENU - \$75 | CHOOSE ONE FROM EACH

[first course]

Ahi Tuna Tostada

Marinated Ahi Tuna | Guacamole | Smoky Chipotle Aioli
Thinly Sliced Red Onion | Chili Oil

Pork Belly Bites

Honey Sriracha Sauce | Serrano Aioli | Served with Warm Tortillas

Grilled Baby Romaine Salad

Blackened Chicken | Parmesan Crisp | Baby Heirloom Tomatoes
Lemon Black Pepper Vinaigrette

[second course]

Braised Lamb Shank

Red Wine Mushroom Risotto | Swiss Chard | Demi Glace

Bone-in Pork Chop 10oz

Cheesy Cheddar Grits | Asparagus | House Bearnaise Sauce | Herb Oil

Potato Crusted Halibut

Black Forbidden Fried Rice | Tri-Colored Cauliflower | Soy-Beurre Blanc

Vegetable Lasagna

Zucchini | Bell Pepper | Spinach | Ricotta | Mushroom | House Marinara

[third course]

Mocha Pound Cake

Mascarpone | Chocolate Ganache

Pistachio Cake

Cream Cheese Frosting | Berry Compote



THE CORK
& CRAFT
AT ABNORMAL CO.

SAN DIEGO
Restaurant
Week
JAN 25 - FEB 1
Presented by California Restaurant Association