

## Where To Eat :: San Diego, Ca. Part 3

These next two are both good choices for dining in the Gaslamp Quarter:

### **Currant Brasserie**

We loved the location of our restaurant the following night, Currant Brasserie, an “ooh-la-la” Parisian/American bistro, since it’s the featured restaurant at the newly renovated Sophia Hotel, where we were lucky enough to be staying!



This smallish restaurant makes the most of its space with soaring 17-foot ceilings, vintage chandeliers draped with bling, ornate Louis XVI style furnishings playing nicely with the classic Black & White tiled floor. About 30 seats are offered alfresco which is the perfect place to take advantage of their daily bargain-priced happy hour (4:00-6:00) offering artisanal 🍷 cheese plates and a glass of wine, each only \$5.00. However, you might want to cough up an extra dollar and share some of their addictive Truffled Popcorn.

Chef Jonathan Pflueger has long been a San Deigo fave, and those folks are thrilled that he’s back home after a stint at New York’s venerable Russian Tea Room. Perhaps that’s where he got the inspiration for the luscious beet salad with horseradish cream and onion straws. The Beer steamed little-neck clams with chorizo arrived swimming in a nicely spiced red-chile pesto broth, perfect for double-dipping our bread into. I tried the Chef’s special that night which was an embarrassment of culinary riches....spiny lobster, crispy sweetbreads layered over a generous portion of foie gras 🍷. The kitchen struck out however, with the Roasted Jidori Chicken and warm Tuscan Bread Salad. Flabby, undercooked and flavorless, they could really use a tutorial on this dish, or else just check out the delectable recipe in Judy Rodgers “The Zuni Cafe Cookbook” ☐☐?

Our servers could not be sweeter or more attentive and the place is a lot of fun, but be prepared to shout to make yourself heard over the roar of enthusiastic diners.

**Currant Brasserie**  
140 W Broadway  
San Diego, CA 92101  
619-702-6309  
[Website](#) 🍷