



CURRANT RESTAURANT
ONE-FORTY WEST BROADWAY
SAN DIEGO CALIFORNIA 92101

BREAKFAST * LUNCH * DINNER

BREAKFAST
MON-FRI: 6:30am-10am
SAT&SUN: 6:30am-12pm

LUNCH
MON-FRI: 11am-2:30pm

DINNER
MON-SUN: 5pm-10pm

BAR MENU
MON-SUN: 2:30pm-12am
SAT&SUN: 12pm-12am

IN THE BEGINNING

LOCAL SPINY LOBSTER BISQUE

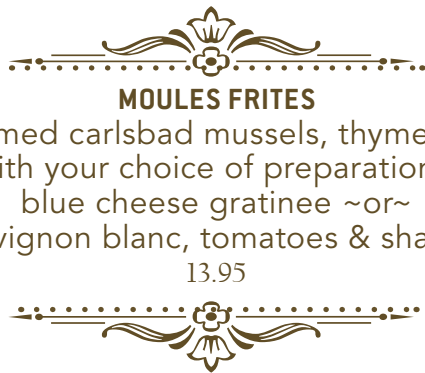
lobster and chive quenelle, sherry crème fraîche 8.95

SOUP OF THE DAY

chef's market fresh selection 6.95

ORGANIC GREENS SALAD

the "House" salad with candied walnuts, dried currants, blue cheese crostini, red verjus vinaigrette 8.50



MOULES FRITES

steamed carlsbad mussels, thyme fries with your choice of preparations:
blue cheese gratinee ~or~
sauvignon blanc, tomatoes & shallots
13.95



CANARD SALAD

duck confit, arugula, toasted macadamia nuts, strawberries, orange-balsamic reduction 11.95

WILD SALMON TARTARE

crispy gaufrette potatoes, grated hardboiled egg, capers, shallots, fresh dill 12.95

GRILLED ROMAINE SALAD

sun-dried tomatoes, pickled pearl onions, feta cheese, smoked bacon, white balsamic dressing 10.95

ARTISAN'S PLATE

charcuterie, cheeses, pickled vegetables, nuts, grilled toast 16.95

CURRY DE CREVETTE

seared prawns, french curry, crispy zucchini, garlic baguette 10.95

CALAMARI

fried calamari served with a pomodoro sauce and capers 10.50

COCKTAILS

APHRODISIAC

van gough vanilla vodka, muddled strawberries, chocolate mint, chocolate rim 11

JIVE

veev açai spirit, stoli blueberi, muddled blueberries, oranges 12

CURRANT

champagne, lychee juice, chambord, pomegranate seeds 9

MANHATTAN

jim beam, saint germaine 14

SIDE CAR

brandy, patrón citrónge 9

THE CLASSIC

van gough vodka served up. choice of olives: blue cheese or goat cheese & currants 15

TO FOLLOW

LAMB BOLOGNESE

hand-cut pappardelle pasta, shaved grana padano cheese 19.95

STEAK FRITES

grilled hanger steak, lots of thyme fries, currant-bordeaux sauce with a side of béarnaise 27.95

DIVER SCALLOPS EN BRODO

fennel seed crust, sunchokes, artichokes, white beans, saffron broth served tableside 28.95

ROASTED BEER CAN CHICKEN

rosemary brined, porcini, leeks, gravy, mashed potatoes 24.50

GRILLED WILD SALMON

winter squash purée, mushroom confit, baby gem lettuce, crispy sage 26.95

DUCK CASSOULET

slow cooked cannellini beans, duck leg confit, linguica sausage 22.95

PAN ROASTED PORK TENDERLOIN

roasted shallot-parsnip purée, pancetta, red wine braised figs 25.95

SEAFOOD CIOPPINO

clams, mussels, shrimp, scallops, white fish, toasted baguette, sauce rouille 28.95

BRAISED SHORT RIBS

glazed vegetables, whipped yukon gold potatoes, merlot sauce 25.50

FALL MUSHROOM RISOTTO

tempura shiitakes, parmigiano reggiano, micro arugula, white truffle essence 16.95

STEAK AU POIVRE

chateau sirloin with peppercorn-cognac pan gravy, gratin potato, frisée salad 29.50

DUCK CONFIT LINGUINE

extra virgin olive oil, roasted garlic and shallots, rocket, parmigiano reggiano 18.95

ON THE SIDE

POPCORN OF THE MOMENT Chef's daily selection 4.95

THYME FRIES 4.95

WILTED BLOOMSDALE SPINACH 4.95

MACARONI AND CHEESE GRATINEE 7.95

GRILLED ASPARAGUS garlic and shaved grana padano 5.50



The fine artwork you see is for sale. Please ask your server for details.

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For Reservations : 619.702.6309

WWW.CURRANTRESTAURANT.COM