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## **San Diego's Currant American Brasserie Revives True Brasserie Concept.**

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San Diego, Calif. July 06, 2010 - Currant American Brasserie, located in Downtown San Diego at the historic Sofia Hotel, has been reborn, returning to its roots as a traditional brasserie. Combining the essence of French cuisine with American comforts, ingenuity, and soul, the revival includes four new menus (breakfast, lunch, dinner, and bar) and slight adjustments to the service style and interior ambiance. Guests can now experience brasserie-inspired dishes within a casual, everyday setting.

So, what IS a brasserie exactly? In French, the term means brewery, but it has evolved over time to describe an informal restaurant that opens early, closes late, and offers a variety of dining options ranging from simple to highly sophisticated. The brasserie concept was developed during the French Revolution when chefs who had formerly worked for the nobility were looking for a platform to showcase their culinary talents. These chefs began opening cafes, bistros, and brasseries, with brasseries often serving beer and wine with their food.

“Currant was always meant to bring the traditional brasserie concept to San Diego and we are so excited to share this dining experience with our community,” said General Manager Chris Cooke. “Our team traveled across the country sampling a variety of ways brasseries have come to be represented here in the U.S. Feeling inspired, we developed a new menu and atmosphere for Currant that will please the palates of our local guests and surely be the envy of out-of-towners.”

Currant American Brasserie provides guests with the ease and comfort found at traditional brasseries, making French-inspired culinary creations accessible to the American palate. Dishes such as the Crunchy Ham & Cheese and Mussels & Fries are showcased, based on the traditional Croque Monsieur and Moules Frites. The menu gives a nod to the French classics while maintaining the casual simplicity that guests are looking for.

The Currant bar and lounge has also seen some changes during this brasserie revival. Now offering twice nightly happy hour specials, the comprehensive bar menu serves up the latest innovations alongside timeless classics. The crisp and sweet sangria is a new addition to the menu and has become an instant favorite, along with the unique and affordable wine selection, bottled beers, and other specialty cocktails.

Those looking for a memorable cocktail experience are encouraged to partake in Currant's top-notch Absinthe service. Also known as "la fée verte" (the green fairy), absinthe is an anise-flavored spirit derived from herbs, and reached peak popularity in late 19th- and early 20th-century France.

No bar is complete without delicious edibles to pair with your chosen libation. The Currant bar menu includes delectable bites such as Tempura Green Beans, the night's Popcorn of the Moment (chef-inspired daily), and the Brasserie Burger complete with Gruyère, white cheddar or gorgonzola cheese, caramelized onions, and thyme fries.

Currant American Brasserie is located at 140 W. Broadway on the street level of the Sophia Hotel. Doors open at 6:30am every day, and happy hour is twice nightly at 4–7pm and 9–11pm. Visit <http://www.currantrestaurant.com> or call 619-702-6309 for more information. Interact with Currant on Facebook <http://www.facebook.com/Currantsd>, Twitter <http://twitter.com/currantsd>, and Foursquare <http://foursquare.com/venue/75207>.

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