

Thursday, November 25, 2021
1:00pm – 7:00pm



Reservations: [OpenTable.com](https://www.opentable.com)
info@thesoundhotel.com

Currant Bistro Thanksgiving Specials

Soup

Roasted Butternut Squash – maple apple gastrique (vg) (v) 8

Salad

Poached Pear – mixed greens, wine-poached seckel pears, pomegranate seeds, toasted pistachio, sherry vinaigrette (vg) (v) 12

Sharables

Bread Service – warm rolls, rosemary crackers, Plugra butter, cracked salt (v) 6

Spanakopita – spinach, feta, Parmigiano-Reggiano, green onions, tzatziki sauce (v) 12

Charred Cauliflower – coconut milk, red curry, ground toasted coriander, cilantro (vg) (v) 15

Flatbread

Sweet Potato – chevre, leeks, cinnamon, nutmeg (v) 16

Entrées

Roasted Acorn Squash – wild rice, dried currants, marcona almonds, broccolini (vg) (v) 18

Duck Breast – fingerling potatoes, baby carrots, red wine reduction 29

Herb-roasted turkey – mashed potatoes and gravy, classic stuffing, green beans 28

Dessert

Pumpkin Pie – sweet cream (v) 8

Chocolate Molten Cake – vanilla bean gelato (v) 14

Pumpkin Cheesecake – spices, whipped cream (v) 10

Maximum Party of 8 • Dine-in Only • v = vegetarian | vg = vegan

THE SOUND HOTEL

2120 4th Avenue, Seattle, WA 98121 | 206.441.7456 | www.thesoundhotelseattle.com

DINNER
4pm-10pm Tues-Sat



2120 4th Ave
Seattle WA

SALADS & SOUP

soup of the week | cup . 6

mixed greens | fresh strawberries, toasted pistachios, feta, sherry vinaigrette . 10

baby caesar | baby heads of romaine, shaved Reggiano Parmigiano, herb croutons, charred lemons, roasted garlic, anchovy dressing . 8

roasted cauliflower | roasted cauliflower, mixed greens, mama lil's peppers, sundried tomatoes, pickled red onion, almonds, oregano vinaigrette . 12

add chicken 6

FLATBREADS

fig and prosciutto | prosciutto, fig jam, gorgonzola, arugula . 15

carne | pepperoni, Italian sausage, fresh mozzarella, grated parmesan . 16

mediterranean | pickled peppers, sweet onions, kalamata olives, feta, oregano . 15

smoked salmon | smoked salmon, dill cream cheese, capers, chives . 17

SHARABLE SIDES

marcona almonds . 6

olives | roasted cured olives with preserved lemons . 6

hummus | baby vegetables, sumac, za'atar flatbread . 8

charred brussel sprouts | brussels sprouts, bacon, lemon aioli, sea salt . 8

blistered shishito peppers | shishito peppers, sriracha citrus aioli, garlic oil, sea salt . 8

roasted broccoli | broccoli, Himalayan pink salt, finishing oil . 8

grilled cheese | small sandwiches with Beecher's Flagship cheddar, Swiss, Havarti, sourdough bread, tomato soup with basil . 12

artisanal cheese | three house selected cheeses, fresh fruit, currant preserves, dried cherries . 16

charcuterie | prosciutto, mild coppa, soppressata, cornichons, red onion confit, grain mustard . 16

seafood platter | smoked salmon, smoked trout, scallops, colossal prawns, seaweed salad, cocktail sauce . 29

SWEETS

praline pecan ice cream . 6

cheesecake | New York style with fresh berries . 8

chocolate mousse cake | sweet cream . 8



For parties of six or more an automatic service charge of 18% will be added and fully distributed to server(s).
*According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.