

TRACE

VALENTINE'S DAY

5 PM to 11 PM

3 COURSE: SOUP SALAD/ ENTRÉE/ DESSERT \$65

4 COURSE: SOUP SALAD/ APP/ ENTRÉE/ DESSERT \$75

1ST COURSE

AGNOLOTTI EN BRODO

foie gras filled pasta, duck consommé

ALMOND AND GREEN APPLE GAZPACHO

olive oil crouton and almond oil

ARUGALA AND ENDIVE SALAD

pear, red wine, triple cream brie, candied walnuts

GARDEN SALAD

cranberries, duck bacon, candied pecans, goat feta, white balsamic vinaigrette

2ND COURSE

OYSTERS ON THE HALF SHELL

trout roe and horseradish cream

CAROLINA GOLD RICE GRITS

house guancaile, cheddar, broccoli, soft poached egg

LOBSTER & AVOCADO SALAD

chili sweet & sour, mint, basil, cilantro

HAY ROAST BEETS

blue cheese, pistachio, pearl onion

3RD COURSE

GRILLED NIMAN RANCH FILET OF BEEF

red wine and onion jam, lobster and mascarpone "orzotto"

POTATO CRUSTED RUBY TROUT

peppery cress, citrus, fennel

ROASTED LAMB LOIN

braised shank, black pepper dumpling, maple, sweet potato, mustard seed

POTATO GNOCCHI

winter squash, sage, fig, hazelnut, brown butter

DESSERT

EXOTIC PASSION FRUIT AND COCONUT CAKE

coconut passion sponge, passion fruit crème, coconut jelly, toasted desiccated coconut

WHITE CHOCOLATE RASPBERRY KISS

raspberry jaconde, raspberry jelly, white chocolate mousse with rose fragments

Fonte coffee and Zhi tea

THE TRACE MISSION

Trace is committed to creating an enriching and thoughtful culinary experience by fusing the vibrant, local personality of the Austin area with our dedication to socially responsible food. Our cuisine is prepared from locally sourced and sustainable ingredients – or obtained through national partners with well-known sustainable practices.