



MOTHER’S DAY BRUNCH

10:30 AM TO 4:00 PM
SUNDAY MAY 10, 2015
\$55 PER PERSON

1ST COURSE

CRISPY CRAB CAKE
sauce gribiche

YOGURT, GRANOLA AND FRESH FRUIT
austin made bulgarian-style yogurt, almond granola, seasonal fruit

GARDEN SALAD
lemon thyme vinaigrette, shaved spring vegetables, fresh herbs and feta cheese

CAPELLECCI EN BRODO
potato and spec filled pasta, spring beans, consommé

2ND COURSE

SPINACH AND CRAB BENEDICT*
jumbo lump crabmeat, creamed spinach, marinated artichokes, béarnaise

BRAISED SHORT RIB
crispy salt potatoes with onion confit, sautéed spinach, horseradish demi

MAPLE BRINED DOUBLE CUT PORK CHOP
homestead gristmill grits, cabbage and butter beans

POTATO CRUSTED RUBY TROUT
haricot vert, olives, spring onions

**consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illnesses*

DESSERT

RED VELVET
red velvet cake with layers of raspberry crémeux, cream cheese ice cream, raspberries and tahitian vanilla bean sauce

PISTACHIO CHERRY
pistachio financier, vanilla bavarios, cherry gelee, lemon curd, whipped white chocolate ganache

*mom’s first drink is courtesy of the team at TRACE
&
fonte coffee and zhi tea included*

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.