



NEW YEARS EVE 2016

\$115 PER PERSON

1ST COURSE

LOBSTER BISQUE

matignon vegetables, chive, sherry

COTECHINO AND ESCARGOT

white wine braised lentils, endive, basil

GARDEN SALAD

red wine vinaigrette, garlic grilled croutons, shaved market vegetables, parmesan

EAST COAST OYSTERS

paddle fish roe, waterloo gin mignonette, carta di musica

2ND COURSE

WILD MUSHROOM PIEROGIES

preserved mushrooms, strained buttermilk

ALBACORE CONFIT

oyster aioli, gaeta olives, croutons

TEXAS WAGYU BEEF TARTARE

spicy beef thread, smoked maldon, grapefruit confitura

LOBSTER SPAGHETTI ALLA CHITTARA

rouille, saffron, crème fraîche

3RD COURSE

GRILLED FILET OF BEEF

pommes dauphine, onion jam, grilled asparagus

SEARED AHI TUNA

carolina gold rice, brassicas, brown butter aioli

NIMAN RANCH LAMB

charred orange, orange salad, radicchio, salsify

SMOKED STRUBE RANCH BEEF SHORT RIB

turnip pureé, collard greens, black eyed peas, beef jus

DESSERT

CHOCOLATE

dark chocolate mousse, coffee blackout cake, chocolate coated rock pops

CHAMPAGNE AND CITRUS

raspberries champagne trifle, lime butter cake

PASSION FRUIT

yogurt bavarois, passionfruit sauce, coconut cake, fresh berries

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.