

TRACE

AZÉLIA MILK CHOCOLATE HAZELNUT 8

praline cake, azélia mousse, cherry cream, candied hazelnuts

STRAWBERRY PANNA COTTA 8

ver jus rouge panna cotta, macerated local strawberries, house granola, honey doe farms goats milk crème

CITRUS WHITE CHOCOLATE 7

g&s groves orange segments, white chocolate mousse, meringue champagne granita

SWEET POTATO CRUNCH 7

amaranth crunchy base, sweet potato mousse, toasted house marshmallow, spicy abuelita chocolate ice cream

ICE CREAMS & SORBETS 5

house made selections of ice creams & seasonal sorbet

SWEET FEATURE OF THE WEEK

CASHEW GRAPEFRUIT 8

g&s grapefruit supremes, coconut cake, yogurt mousse cashew ice cream

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.

ANGEL BEGAYE, PASTRY CHEF



**TRACE 200 LAVACA STREET,
AUSTIN, TX 78701**