

TRACE

2011 New Year's Eve Dinner First Seating December 31, 2011 / 5:30 – 7 PM

For reservations, please call 512.542.3600
\$95 per person, \$145 per person paired with wine.
All guests will receive complimentary glass of sparkling with dessert.

1st COURSE

Winter Squash Consommé

Local caramelized onions, huckleberries and bone marrow

2nd COURSE

Chestnut and Toasted Barley Risotto

Rutabaga, sunchokes, sweet potato, savory and ricotta salata

3rd COURSE

Roasted Niman Ranch Beef Ribeye*

Confit shallot, Springdale Farm vegetables and natural jus

or

Wild Mushroom Crusted Northwest Halibut

Braised buckwheat groats, Hairston Creek black radish and roasted sunchokes

DESSERT

Chocolate Blackout Tart

Salted toffee ice cream and cocoa nib glass

Meyer Lemon Pie

Champagne sorbet and candied thyme

MIGNARDISE

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

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 high-quality cuisine is prepared from locally sourced and sustainable ingredients – or obtained through national partners with well-known sustainable practices.

FARMED | FORAGED | CRAFTED | HUNTED | SHARED
