

TRACE

2011 New Year's Eve Dinner Second Seating December 31, 2011 / 9 PM

For reservations, please call 512.542.3600
\$75 per person food and beverage minimum
Complimentary Champagne toast at midnight

To Share

House Made & Artisanal Charcuterie Platter* \$40

Lomo, Country Pork Pâté, Lamb Sweetbread Terrine, Vietnamese Duck Pâté, Smoked Pork Loin,
Terrine de Boeuf Bourguignon, La Quercia Prosciutto, Louisiana Boudin, German Thuringer

Chilled Shellfish Plateau* \$65

Littleneck Clams, Poached Lobster, Point aux Pins Oysters, Marinated Jumbo Shrimp,
Dungeness Crab, PEI Mussels, Lemons, Horseradish, & Cocktail Sauce

COLD

Raw and Smoked Salmon Roll* \$11

Wrapped in cabbage leaf, Riesling gelée, pickled mustard seed, & crisp potato

Meyer Lemon Cured Louisiana Flounder* \$13

Broccoli tempura, harissa-egg emulsion, & candied cashews

Mini Lobster Rolls \$16

Warm bun, cucumber & tarragon

Roasted Beet Salad \$10

Full Quiver cottage cheese, candied pecans & red veined sorrel

Yellowfin Tuna Carpaccio* \$15

Charred cilantro chimichurri & Marcona almonds

Winter Squash Salad \$10

Parsley vinaigrette, shaved lomo & Manchego

Trace Cheese Plate \$16

Five American cheeses, fruit preserves, crisp flatbread

HOT

Griddled Black-Eyed Pea Cakes \$9

Corn succotash, tarragon & arugula

Rosemary Matchstick Fries \$7

Sea salt & fresh rosemary

Grilled Octopus \$13

Chorizo & white bean stew, fried olives

Banana Leaf Baked Redfish \$15

Roasted peppers & coconut black bean "tamale"

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.

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HOT

Jumbo Lump Gulf Crab Cakes \$14

Pasilla chili puree & tequila avocado mash

Grilled Caramel-Glazed Pork Belly \$10

Pickled chili, cilantro & lime leaf salad

Grilled Texas Quail \$14

Smoked tomato glaze, new potato salad & fried pickled jalapeno

Roasted Niman Ranch Ribeye* \$18

Confit of shallot & natural jus

Red Wine Braised Beef Short Rib \$13

Celery root remoulade

SWEET

Champagne Truffles & Strawberry Pâte de fruit \$15

Assorted petit fours

Drunken Doughnuts \$15

Chili tequila sauce, vodka whipped cream & bourbon dulce de leche

"Smoeres" \$15

House made marshmallow cream & dark chocolate ganache

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

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