

TRACE

february • fourteenth

share

west coast oysters 18
sweet jalapeño mignonette, shallot, cilantro

fried brussel sprouts 10
sweet and sour mustard seeds, pecans

beet chips & local caviar 18
horseradish dill crème fraiche

taste

pear and endive salad 16
roasted pears, pickled mustard seed, walnuts,
estero gold cheese, pear vinaigrette

hay roasted heirloom carrots 14
house made ricotta, arugula, honey, citrus, herbs

roasted scallops 22
butternut squash, castelfranco radicchio,
maple and sherry vinaigrette

creamy tomato soup 14
grilled cheese toast

main

roasted delicata squash 24
sautéed maitake mushrooms, treviso, pumpkin seeds,
herb & lemon gremolata

grass fed beef fillet 42
beef cheek & smoked yukon hash, trumpet mushrooms,
kumquat gastrique

pan seared branzino 34
manchego grits, rainbow chard, chorizo, meyer lemon

roasted quail 32
butternut gnocchi, pancetta lardons, fig beurre rouge,
trumpet mushrooms brown butter celery root puree,
kale sprouts, chicken jus

TRACE

SWEETS

DARK CHOCOLATE BUDINO 14

salted caramel, strawberries

suggested pairing
Ramos Pinto, Port L.B.V
Portugal 12

RED VELVET TRIFLE 14

raspberries, moscato gelée

suggested pairing
Anna De Codorniu, Cava
Spain 12

ARTISANAL CHEESES 16

sourdough crostini
cabernet cranberries, olives

suggested pairing
Royal Tokaji 5 Puttonyos Aszu 18

ESPRESSO 5
CAPPUCCINO 6.5

FARMED | CRAFTED | SHARED