

TRACE

february • fourteenth

TASTE choice of

Nettle Cacio e Pepe

fennel marmalade, parmesan, brown butter, squid ink bottarga

Sweet Onion Soubise

fried oyster, cured egg yolk, toasted oat

Tuna Poke*

avocado mosaic, black sesame puree, shiro blossom

MAIN choice of

Moscovy Duck Confit

duck sausage, duck fat tater tot, medjool date
smoked beet sauce

Dry Aged Ribeye*

sweetbread nugget, nante carrot, morel mushroom
IPA jus

Seared Dorade

delta asparagus, spring onion, spanish octopus
nettle soubise

SWEET

Chocolate Pistachio Tart

tahitian vanilla cream, strawberry rose

\$88 per valentine
\$35 wine pairing add-on, available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FARMED | CRAFTED | SHARED

TRACE | 181 3rd Street, San Francisco, CA 94103 | 415 817 7836