

# RESTAURANT WEEK

Dinner \$40

Please choose one item from each of the following sections. Our server will select a glass of wine to compliment your meal.

### Starter:

Fried Brussels Sprouts  
sweet and sour mustard seeds, pecan

Shigoku Oysters  
sweet jalapeno mignonette, shallot, cilantro

Roasted Quail  
barley, rutabaga, chicken liver mousse, truffle  
pear vinaigrette

Shanghai Noodles  
pea shoots, trumpet mushroom, snap peas  
poached shrimp, black truffle

### Entrée:

Broiled King Salmon  
black bean glaze, basil, parsnip, satsuma orange

TRACE Burger  
cheddar cheese, pickles, dill aioli, cooked medium

Anson Mills Farro Verde  
yellow foot mushroom, swiss chard, poached egg

### Dessert:

Carrot Cake  
yogurt mousse, huckleberry, pecan

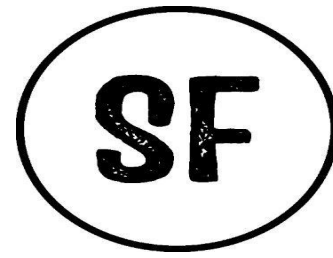
Chocolate Crèmeux  
toasted marshmallow, oatmeal stout cake

Calamansi Tart  
vanilla meringue, white chocolate, coconut

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FARMED | CRAFTED | SHARED

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