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Tristan Newsletter
February 2010

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**Sunday Brunch with a Side of Jazz**



Live music with Market Street Jazz Trio featuring vocalist Heather Emrich. Treat yourself to our new brunch items and mimosas this Sunday!

**Private Dining & Valet Parking**

Tristan presents an exquisite private dining and catering experience, perfect for any celebration. Let Angela help! **Call for details. 843.534.2155**  
 Valet parking is available during evening hours at the Linguard St. entrance.

## Valentine's Day is here!

Sunday, February 14th, 2010  
 Reserve your table for two today!

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**Valentine's Day**  
 \$75.00 per person  
 Seating Times: 5:30, 6:30, 7:30 & 9:00

**First Course**  
*She-Crab Soup Sherry-Scented Crab, Crème-Fraiche  
 Quartet of Beau-Soleil Oysters Progressing From Simple to Complex  
 Classic Caesar Salad Sourdough Croutons, Grana Padano, White Anchovy  
 Carpaccio of Venison Meyer Lemon Aioli, Pickled Cremini Mushrooms, Juniper*

**Second Course**  
*Berkshire Pork Belly White Miso, Shiitake Mushrooms, Ponzu Broth  
 Aquerello Risotto Fritters Golden Beets, Frisee, Champagne Buerre Blanc  
 Seared Crab Cake Savoy Cabbage Slaw, Dijon Mustard, Green Herb Coulis  
 Foie Gras au Torchon Belgian Waffle, Fleur de Sel Caramel (\$5 Supplement)*

**Entrée 'Duets'**  
*Roasted Winter Squash Sage & Parmesan, Truffle & Almond  
 New England Scallop Pearl Couscous, Cucumber, Passion Fruit Coulis  
 Canadian Duckling Root Vegetable Ragout, Ruby Grapefruit-Vanilla Jus  
 All-Natural Beef Potato Puree, Honshimeji, Broccolini, Mushroom Ketchup*

**Desserts**  
*Woopie Pies Dark Chocolate Passion fruit, Champagne  
 Strawberry Tart Pink Peppercorn Cream, Local Honey  
 Yuzu Meringue Green Tea Anglaise, Grapefruit, Caramel*

**SEWE (South Eastern Wildlife Exposition)**

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February 12-14, 2010



### Tristan's Chocolate BBQ Sauce

A great way to make your own  
Tristan style ribs at home.  
Available in Chocolate,  
Chocolate Chili, and Chocolate  
Pomegranate.

[ORDER NOW](#)

**xetineCharleston**  
**writes on Trip Advisor:**  
"Beautiful, hot and tasty."

As a local, finding a good  
brunch is key.  
Unfortunately, once the  
word is out, service/food  
usually suffers. I have  
had brunch with Tristan  
three times now...  
takeout, at bar and today  
sat in the dining room.  
Every time it has been  
delicious! Beautiful, hot,  
and tasty. I can't wait to  
try it for dinner. I have  
heard great things.

**Lorimay1978**  
**writes on Trip Advisor:**  
"... impressed with the  
quality of food, service  
and atmosphere!"

Recently our company  
had a catered dinner  
through Tristan's  
restaurant and we were



The largest wildlife art and nature event in the nation is here!  
Join us for great specials, including live Jazz music during  
Sunday brunch.

## Heavenly & Healthy in the Holy City



Tristan has signed on to the "Heavenly & Healthy in the Holy City" initiative that aims to promote heart healthy foods in the Low Country. Local distinguished chefs, such as Chef Nate Whiting, Chef Sean Brock, and Chef Jeremiah Bacon, have all agreed to work with local dietitians to come up with a heart healthy entrée. Each entrée will then be judged by a panel of local celebrities on Saturday, February 20th at the Art Institute.

The winner will be publicly announced later that day by Mayor Riley at the 2010 BB&T Charleston Wine and Food Festival. Each restaurant will offer the entrée for one year.

## Guerrilla Cuisine

March 21, 2010



We are an experiment in collaborative dining. We bring together the hottest chefs, local farmers and the coolest artists to bring you a unique culinary experience. Guerrilla Cuisine is not for everybody. It is an experiment in the social, culinary and artistic.

[Stay tuned for more details....](#)

## New Menu Items

Yellow Fin Tuna \$15  
*Hass Avocado, Ruby Grapefruit, Tiny Croutons*  
Apple & Fennel Salad \$8  
*Frisee, English Cucumber, Radish, Greek Yogurt*  
Southern Fried Quail \$13  
*White Corn Bread, Black Pepper-Buttermilk Dressing*  
Lamb in Two Preparations \$27  
*Loin & Shoulder, Piquillo Pepper, Eggplant Caponata*  
Beef Short Ribs \$27

so impressed with the quality of food, service and atmosphere! Our event was held in the Linguard room @ the French Quarter Inn, and Tristan did a beautiful job decorating the room and having it ready for us. The food was DELICIOUS and the servers were incredible. Definitely somewhere I will recommend and return to! Thanks so much to Angie for booking and planning our event! :)

*Poached Pear, Moretti Polenta, Saba, Pistachio Gremolata*

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