



Fall Newsletter

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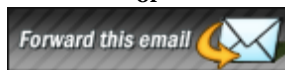
[In the News](#)

JOIN OUR LIST

Please send your request to

reservations@tristandining.com

or



Around Town



Circle of Light Gala

Chef Aaron Deal will be participating in the 7th Annual Circle of Light Gala on Thursday, November 20 in Marion Square at 7 p.m. This event is a fundraiser for [Darkness to Light](#), an organization dedicated to preventing child sexual abuse.

Shopping with Friends Kick-Off Party

Saks is hosting the kick-off party for [Lowcountry AIDS Services'](#) annual



From the Chef

Dear Friends,

It's beginning to feel like Fall in Charleston, and our new lunch and dinner menus are a reflection of this change in season. Apples, sweet potatoes, petite bok choy, fall mushrooms and lots of other Autumn produce can be found on these menus. I've stayed very busy lately -- writing the new menu, teaching a class at the Culinary Institute of Charleston and planning for upcoming events (more information below). Lots of great things are cooking over the next couple of months so make sure to be a part of this exciting time!



Your Chef,
Aaron Deal

Tristan Events

Election Day HQ at Tristan



On Tuesday, November 4th from 5 p.m. to close, Tristan will be Charleston's unofficial "Election HQ," as voters gather in the lounge to watch the returns. Join the crew at the community table and hoist some cheers (or jeers) as this long political season comes to a close.

Toast the next occupant of 1600 Pennsylvania Avenue with a **special appetizer selection** paired with a Classic Brandy Sidecar for \$16.

Guests sporting an "I Voted" sticker from their local precinct will receive a **complimentary glass of bubbly**.

Chef Aaron Deal is also creating a **prix fixe, three-course menu** of Presidential proportions for the evening. This dinner is priced \$55 (plus tax and gratuity) and reservations can be made by calling 843.534.2155 or clicking [here](#). The menu will include:

~Blue Point Oysters served with a Foie Gras Vinaigrette, Apple Basil Granite and Olive Oil Crisp

fundraiser,
Shopping With Friends, on
Friday, December 5 from 6 to 8
p.m. Over 120 retailers will
donate 10% of their sales on
Saturday, December 6 to LAS.
Tristan will contribute food and
talent (by Aaron Deal and
Nicole Anhalt) for the event.



This event is
free and open
to the public.

Buy Local, Be Local Bash



Tristan will be participating in
the Buy Local, Be Local Bash on
Sunday, December 7 from 7-11
p.m. at Lowndes Grove
Plantation. [Lowcountry Local
First](#) is producing the event to
show the importance of buying
local.

Let Becky Help Plan Your Holiday Event



The holiday season is just
around the corner and sales and
catering manager, Becky Ness,
can help plan your holiday
party. From large to small
parties, Becky will do whatever
it takes to create an
unforgettable event.

Contact Becky Ness at
becky@tristandining.com or by
calling 843.534.2155
Tristan BBQ Sauce

*~Filet Mignon will be complemented by Fingerling Potato, Heirloom
Baby Carrot, Pearl Onion and a Cabernet Jus
~Toasted Hazelnut Souffle enhanced with a Frangelico Mousseline and
Espresso Anglaise.*

During the month of November, they will offer a **complimentary
dessert** to any guest who presents a voters registration card. (Does not
apply to group reservations made before October 1.)

Beer v. Wine Dinner

On Thursday, November 13, Tristan will seek to
answer the question "what goes better with food --
wine or beer?" Chef Deal has created a **four-
course menu** and Sommelier Brian Austin has
paired each course with a wine and craft beer. At
the end of the dinner, votes for each course will be
tallied, and the winner will be decided. Seating is
very limited, so make your reservations by calling
843.534.2155 or clicking [here](#).



Announcements

Fall Menu

Tristan's [fall menu](#) is now being served. Several menu items have been
added and many dishes have been updated with seasonal sides. Executive
Chef Aaron Deal's fall menu uses several ingredients in a non-traditional
form, like chestnuts cooked in a veloute sauce, an apple turnover spiked
with ginger and the foie gras converted to a vinaigrette. Seasonal produce
including apples, sweet potatoes, fall mushrooms and petite bok choy are
featured throughout the menu.

Check out some of the new menu items below...

La St. Simon's Bay Oysters \$12
Foie Gras Vinaigrette, Apple Basil Granite, Olive Oil Toast

Pork Cheek Tortellini \$10
Pistachio Pesto, Green Apple, Ricotta Salata, Petite Arugula

Kona Kampachi \$28
Szechuan Pepper, Pineapple, Thai Basil, Sweet Potato, Petite Bok Choy

James Beard House Dinner

Tristan will host a dinner at the [James Beard House](#) on Tuesday, January
27. More details to come!

Tristan Hosts Charleston Food + Wine's First Vegetarian Dine- Around

Husband and wife team, Jeremy and Deanie Fox of [Ubuntu](#) in Napa,
California, will join Chef Deal in the Tristan kitchen for the first vegetarian
Dine-Around on Friday, March 6 at 6:30 p.m. Chef Fox is a graduate of
Johnson & Wales Charleston, and worked in kitchens in London, Atlanta,
Belgium and San Francisco before moving to Napa to head the kitchen at
the vegetable-focused Ubuntu. Pastry Chef Fox will also be in the kitchen to
prepare sweet treats for the evening. Oregon's [WillaKenzie Estate](#) co-
owner, Bernard Lacroute, will serve as the wine pro for the evening.
Tickets are \$150 per person and are limited. Click [here](#) to purchase.



Don't forget Tristan's own Chocolate BBQ Sauce. Available in Chocolate, Chocolate Chili and Chocolate Pomegranate.

Click [here](#) to purchase.

Visit Us

Tristan

55 South Market Street

Charleston, SC 29401

843.534.2155

www.tristandining.com

Join our [Facebook group](#) to find out the latest about news and events

Holiday Hours

THANKSGIVING- Open for lunch and serving a special Thanksgiving menu until 6:00 p.m.

CHRISTMAS- Open Christmas Eve for lunch, closed Christmas Day

NEW YEARS- Open for lunch and serving a special dinner menu on New Years Eve, closed New Years Day

SUPER BOWL SUNDAY- Closed for dinner

From the Sommelier

As the leaves begin to fall from the trees, my thirst for red wine and rich, full bodied white wine has been awakened. It's time to decant. While I find myself deep in a world of wine, I realize that it is football season, and I can't help but be drawn to the plethora of craft beers that are pouring in to Charleston from local brewers like Coast to breweries in Belgium , Maine, California, Vermont and Colorado. These are serious beers: Many are made as painstakingly as wine. We've hosted beer dinners with Sam Adams, various liquor dinners, and many wine dinners, which brings up the age old question: which is better with food-beer or wine? On Thursday, November 13th, we will find out. This will be Charleston's first Beer v. Wine Dinner.



I don't have to tell you how bad the economy is, but I will tell you about wine varietals that are incredible values. Côtes-du-Rhône blancs are great right now. Most are comprised of Marsanne, Roussane, and Viognier. These wines, compared to sauvignon blanc, are fat. Lots of body and flavor going on in these wines, and they're cheap! For the red wine drinkers, the 2006 vintage of Shiraz in Australia is finally drinking well. This is probably the last chance to buy really nice cheap red wine in Australia , as the 2007 and 2008 vintages are a nightmare, and prices are only going up. If wine is out of your price range, start drinking craft beer instead.

In the News

Chef Deal was recently featured in the ["On the Job"](#) section of the *Post & Courier*.

"Deal's days consist of coming into the kitchen in the morning and balancing his time between preparing food for the lunch and dinner crowds, developing seasonal menus and prepping food that can be featured in publications, such as American Airlines' magazine, Celebrated Living."