



Holiday Newsletter

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Holiday Hours

CHRISTMAS

Open Christmas Eve for lunch, closed Christmas Day

NEW YEARS

Closed for lunch and serving a special dinner menu on New Year's Eve, closed New Year's Day

Need a present for the chef at home?



Don't forget Tristan's own Chocolate BBQ Sauce. Available in Chocolate, Chocolate Chili and Chocolate Pomegranate. Click [here](#) to purchase.

Holiday Recipes From the Chef

Greetings! It just so happens that this is my favorite food season -- the time of year when things cook a little longer and sauces tend to be a little richer.

We just got word, today, that *Southern Living* writers named our Pork Belly with heirloom baked beans "[The Best Dish](#)" in Charleston. Wow! Thanks, guys. And if you haven't tried it, come on in and see how we take backyard BBQ to a new place. Also, we're creating special food and wine menus during this tough economic time, so stay tuned for more details!

We're celebrating the season around here, and hope we'll be able to see you personally to wish you all the best for 2009. We've got lots of exciting things cooking for the new year, so we hope you'll plan to be a part of it all!



Best Wishes!
Aaron Deal

Holiday Events

Christmas

We will be closed for dinner on Christmas Eve and closed Christmas Day.

New Years Eve

Celebrate the New Year at Tristan with an evening of food, drinks and music. A Touch of Class will be entertain guests with a mix of Motown, beach music, R&B and soul covers beginning at 8 p.m. The restaurant will be closed for lunch and will open at 6 p.m. A special three-course [menu](#) with champagne toast at



Visit Us

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midnight will be served, and each course will feature several choices. Seatings are at 7, 8, 9 and 10 p.m., and the cost is \$100 per person, plus tax and gratuity. Seating is limited, so reserve your spot now by calling 843-534-2155 or emailing [reservations](#).

Wine Suggestions from the Sommelier

The holidays are here, and its time for friends, family and celebration. With economic times like these, leave the champagne on the shelf and opt for a bottle of Prosecco, Cava or an American sparkling wine. For those of you that don't particularly like wine, try out Moscato d'Asti. It is a federally regulated semi-sparkling wine from Italy, typically tasting sweet with lots of melon flavors. It is low in alcohol (4-6%abv) and is great for the lightweight drinkers. Winter is the perfect time to open those bold reds, from Cabernet Sauvignon to Syrah. If you are planning on bringing wine to dinner, look for the last of the 2006 Oregon Pinot Noirs. This vintage is very drinker friendly, with its fruit forward structure with vintage typical flavors of cherry, cranberry and pomegranate. If any are left on the shelf, now is the time to buy up, because they will not be around much longer, and no, the 2007 vintage does not taste remotely close to 2006.

Cheers and Happy Holidays!
Brian Austin

It's Not Too Late to Book Holiday Parties

There is still space available to host your holiday party at Tristan. Sales and catering manager, Becky Ness, can help plan your holiday party. From plated dinners to cocktail parties, Becky will do whatever it takes to create an unforgettable event.



Contact Becky at becky@tristandining.com

or by calling 843.534.2155 to reserve your holiday event

Upcoming Events

James Beard Preview Dinner and Veggie U Fundraiser



Tristan will preview Chef Deal's second trip to the James Beard House with a fundraiser for Veggie U on Tuesday, January 20. The seven-course menu will feature sustainable produce from The Chef's Garden and each course will be paired with wine. Chef's Garden co-owner and farmer, Lee Jones (left), will be in attendance to discuss the benefits of sustainable agriculture. A portion of proceeds will benefit Veggie U, a non-profit organization that educates children on making wise food choices that enhance nutrition,

combat obesity and emphasize the understanding of sustainable agriculture. Tickets are \$100, plus tax and gratuity.

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.