



Late Fall/Winter Newsletter

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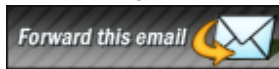
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JOIN OUR LIST

Please send your request to

reservations@tristandining.com

or



Around Town

Shopping with Friends Kick-Off Party

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



Celebrity Chili Cook-Off

Chef Deal will be judging the Charleston Animal Society's 9th annual Celebrity Chili Cook-Off

From the Chef

Dear Friends,

We've been busy planning for the holidays at Tristan, and we're doing something special for Thanksgiving and New Year's Eve (see below). I had the pleasure of participating at the Circle of Light Gala last week and will be at several other events around town over the next few weeks. I'm also proud to announce that Tristan has received the AAA Four Diamond Award once again. If you're not already a member of the [Tristan Restaurant Facebook group](#), join the group to find out the latest on news, events and more.



Hope to see you soon and have a happy and safe holidays!

Your Chef,
Aaron Deal

Tristan Events

Thanksgiving

Tristan will be serving a special Thanksgiving [menu](#) from noon until 6 p.m. Chef Deal has created a Keegan Filion Farms Turkey dish with foie gras stuffing, fall mushroom, Brussels sprout, butternut squash and turkey jus. And for the sweet tooth, Pastry Chef Nicole Anhalt has created a Pumpkin Crème Brulee with Saigon cinnamon, chai and marshmallow crème. Seating is limited, so reserve your spot now by calling 843-534-2155 or emailing [reservations](#).

New Years Eve

Celebrate the New Year at Tristan with an evening of food, drinks and music. Jazz/funk band, A Touch of Class, will be performing originals and 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 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



on Dec. 6 from 1-5 p.m. at the Charleston Maritime Center.

Adult tickets are \$25 and include chili, oysters, cocktails and more. Kids tickets 10+ are \$10 and kids under 10 are free.

Click [here](#) for more information.

Buy Local, Be Local Bash



Tristan will be participating in the Buy Local, Be Local Bash on Sunday, December 7 from 6-10 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 at becky@tristandining.com or by calling 843.534.2155 to reserve your holiday event while we still have dates available.

Tristan BBQ Sauce



Don't forget Tristan's own

gratuity. Seating is limited, so reserve your spot now by calling 843-534-2155 or emailing [reservations](#).

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. The event will raise money for 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. More details coming soon! Check the [Tristan Events](#) page for updates.

Announcements

Tristan earns AAA Four Diamond Award

Tristan has once again earned the AAA Four Diamond Award. According the AAA website, a Four Diamond restaurant has: "A high degree of sophistication, thus creating an adult dining experience. Complex food is creatively presented. An extensive wine list is offered. The service staff, often formally attired, is professionally trained. The décor is distinctive, stylish and elegant;

some establishments are casual while still offering refinement or formality." Check out the Tristan [AAA description](#).



James Beard House Dinner

Tristan will host a dinner at the [James Beard House](#) on Tuesday, January 27. The menu will feature sustainable produce from [The Chef's Garden](#) in Huron, Ohio. Check out the [menu](#)!

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 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.

Holiday Hours

THANKSGIVING- Serving a special Thanksgiving menu noon until 6:00 p.m.

CHRISTMAS- Open Christmas Eve for lunch, closed Christmas Day

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

SUPER BOWL SUNDAY- Closed for dinner

Beer v. Wine Dinner- It was a tie!

Beer and wine each won two courses, and after a tally of total votes--it was still a tie!

Chocolate BBQ Sauce. Available in Chocolate, Chocolate Chili and Chocolate Pomegranate. Click [here](#) to purchase.

Visit Us
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Charleston, SC 29401
843.534.2155
www.tristandining.com

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



Custard with Fingerling Potato (*top left*), Kona Kampachi, Celery Root, Green Apple and White Miso (*top right*), Dopplebock Braised Beef Shortrib, Barley Risotto and Pickled Garlic (*bottom left*), Dark Chocolate Tourchon, Butternut Squash and Pine Nut Butter (*bottom right*)