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JOIN OUR LIST

Please send your request to reservations@tristandining.com

Prix Fixe Dinner



Tristan is now offering guests a new, budget-friendly way to enjoy its award-winning cuisine.

Every Monday and Tuesday from 6 to 9 p.m. guests may receive **half-off selected bottles of wine** up to \$75 and a **three-course prix fixe menu for \$40** per person (excluding tax & gratuity).

For reservations, [please visit us online.](#)

Tristan's New Hours



Hours of Operation:

Dinner 5:30 - 10 p.m. Monday - Thursday

Dinner 5:30 - 11 p.m. Friday and Saturday

Brunch 11 a.m. - 2:30 p.m. Saturday and Sunday.

Vote Early, and Often!



Cast your vote for Tristan as part of *Southern Living's* Reader Choice Awards by [clicking here!](#)

Spring Time is Event Time

Need a venue for a wedding celebration or corporate event?

Whether you need a room for four people - or the entire restaurant - we can accommodate your needs. Private space is also available in Room "55," which can accommodate up to 24 guests.

Email GM Steve Harris at Steven@tristandining.com or by call 534-2155

And the Oscar Goes to.... Aaron Deal!

Tristan's chef to Appear on CBS' "The Early Show" to Demonstrate How to Entertain for the Oscars.

The envelope please! Although they say it is nice just to be nominated, Tristan is looking to be the winner this Oscar season. The restaurant is pleased to announce that its very own Executive Chef Aaron Deal has been invited to CBS' The Early Show to demonstrate how to entertain for the Oscars. The segment appears on CBS' "The Early Show" on **Saturday, February 21** and airs on the local Charleston CBS affiliate WCSC from **7 to 9 a.m.**



Joined by co-anchors Erica Hill and Chris Wragge, Chef Deal will stop by the popular Chef on a Shoestring segment to show the country how to make a stylish Oscar-themed menu for four people for \$35.

Tune in this Saturday to show some Charleston pride as Chef Deal takes us to the Oscars!

Rising Star Chef in the Making

Chef Aaron Deal Named James Beard Award Semifinalist

Join us in congratulating Chef Deal who has been named a semifinalist to receive a prestigious 2009 James Beard Award presented by the James Beard Foundation. Chef Deal was nominated to receive the award as a "rising star, given to a chef 30 years old or younger." Deemed "the Oscars of the food world," by *Time* magazine, The James Beard Foundation Awards are the country's most coveted honor for chefs; food and beverage professionals; broadcast media, journalists, and authors working on food; and restaurant architects and designers.



A second round of voting by the judges, who are food and restaurant industry journalists and past award winners, began Friday. The finalists will be announced March 23 at Frontera Grill in Chicago - the first time the announcement has been made outside the foundation's New York headquarters. Another round of voting will follow that announcement, and the winners will be named May 4 at a gala at New York's Avery Fisher Hall.

Good luck Chef Deal!

Charleston Food + Wine Dine-Around

Husband and wife team, **Jeremy and Deanie Fox** of **Ubuntu** in Napa, California, will join **Chef Deal** in the Tristan kitchen for a five-course **VEGETARIAN** tasting menu paired with exclusive wines for the first vegetarian Dine-Around at 6:30 p.m. Oregon's WillaKenzie Estate co-owner, Bernard Lacroute, will serve as the wine pro for the evening.



Ubuntu was recently named one of *The New York Times*'s top 10 restaurants in 2008. Recently named a "Best New Chef" 2008 by *Food & Wine* magazine and a "Rising Star" by the *San Francisco Chronicle* Executive Chef Jeremy Fox of Ubuntu is being recognized for bringing vegetarian cuisine to a new level. Pastry Chef Deanie Fox was recognized by the *San Francisco Chronicle* as a "Rising Star" chef in 2008. Fox creates unique, seasonally driven desserts with many ingredients from Ubuntu's own biodynamic garden. Often it's nice to highlight

Tickets are **\$150 per person** and are limited. [Click here](#) to purchase tickets!

The menu is as follows:

First Course: Chef Jeremy Fox
Young Beets, Java Pepper, Pistachio "Soil", Ruby Grapefruit, Avocado

Second Course: Chef Jeremy Fox
Sunchoke Carpaccio, Fennel Salsa Verde, Miner's Lettuce, Black Olive Caramel, Parmesan

Third Course: Chef Aaron Deal
Split Creek Goat's Cheese Tortellini, Asparagus, Cara-Cara Orange, Marcona Almond

Fourth Course: Chef Aaron Deal
Yukon Potato Risotto, Smoked Wild Mushrooms, Keegan Filion Farm Egg

Fifth Course: Pastry Chef Deannie Fox
Vanilla Bean "Cheesecake", Brown Butter Crumble, Slow Cooked Rhubarb, Meyer Lemon

In the News

- Charleston Appetizer Crawl featuring Tristan in *Southern Living*, [viewable online here.](#)

- **Charleston's Oscar-Worthy Chefs**
For the second year in a row, Charleston has made a great showing in the first round of the James Beard Foundation awards competition. [>> Read the full story on the Post & Courier here.](#)

- **Chef Deal on TV**

Speaking of the Oscars, Tristan executive chef Aaron Deal will appear on CBS' "The Early Show" on Saturday to demonstrate how to entertain for the movie awards celebration Sunday night. [>> Read the full story on the Post & Courier here.](#)

