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Tristan Newsletter

January 2010

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Sunday Brunch with Jazz  
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Calling All E-Fans

### Come in During SEWE

February 12-14, 2010  
Check out our specials  
featuring Bison, Rabbit,  
Venison and Quail.



### Bar Menu Spotlight

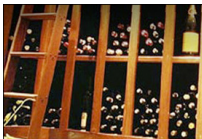
Fish & Chips  
9 oz. Sirloin Burger



### Mondays & Tuesdays 1/2 off Bottles of Wine

Under \$75.00

So many great deals from our  
extensive wine cellar.



Tristan's Chocolate  
BBQ Sauce

## Happy New Year!

We look forward to another wonderful year, full of eclectic and creative cuisine, specialized service and delicious wines. We are offering a \$40.00 pre-fixed menu daily; no restrictions and regular portion sizes. Try an appetizer, entree *and* a dessert off our new menu by Chef Whiting. We hope to see you in 2010!

## Sunday Brunch with a Side of Jazz Music



Sunday Jazz is coming back to Tristan.

Featuring Market Street Trio starring Heather Emrich as lead vocalist. Listen to great jazz music while enjoying items from Tristans exquisite new Brunch menu.

Brunch is served every Sunday from 11:00am - 2:30pm  
Music will play every Sunday from 11:00am - 2:00pm

### Brunch Menu Spotlight

Steak & Eggs *Beef Tournedos, Poached Eggs, Potato Rosti, Chianti Steak Sauce*  
A Bergamo Breakfast *Keegan Filion Egg, Anson Mills Polenta, Taleggio, Truffled Butter*

## The City Paper's Fantastic Review



The City Paper, in their most recent review, exclaimed Chef Whiting has transformed the Tristan menu into a "postmodern wonder". [Read The City Paper's Review](#)

Come in on Monday and Tuesday evenings to experience the exquisite selections for yourself! Pair your meal with a wine from our extensive cellar. Wines under \$75.00 will receive 50% off the bottle!

## Romantic Table for Two



### Valentine's Day

Sunday, February 14th, 2010

\$75.00 per person

Seating Times: 5:30, 6:30, 7:30 & 9:00



A great way to make your own Tristan style ribs at home.

Available in Chocolate, Chocolate Chili and Chocolate Pomegranate.

[ORDER NOW](#)

**1050boomer of Denton, TX writes on Trip Advisor:**  
*"A Fabulous 5-Star Dining Experience"*

We were in Charleston for three nights in late December, 2009. We stayed at the French Quarter Inn, where the restaurant is located. We went on a Culinary Tour of Charleston (a walking tour, and a lot of fun) and the guide told us not to miss this restaurant. We made reservations, and WOW, we were really impressed! Excellent and interesting menu, excellent wine list, and fabulous food and service. This isn't the "low country" cuisine that you find everywhere in Charleston. This is "fine dining" at its best.

**Flddd of Barcelons writes on Trip Advisor:**  
*"An absolute must-dine in a city full of exquisite dining."*

I brought my parents here for NYE and am just BLOWN away by how perfect the experience was. I had done extensive research into all the amazing places to offer to eat in the jewel of a city by the sea. They have a multi-course price fixed menu and this evening was no exception to

Special occasions are always popular at Tristan. Chef Whiting had created a special 4-course menu for your Valentine's Day celebration. Since this year's Valentine's Day falls on a Sunday, Tristan will be offering this special menu on Sunday evening for all of you lovebirds out there.

### Valentine's Day Menu

#### First Course

She-Crab Soup *Sherry-Scented Crab Salad, Creme-Fraiche*  
 Quartet of Beau-Soleil Oysters *Progressing from Simple to Complex*  
 Classic Ceasar Salad *Sourdough Croutons, Grana Podano, 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)*

#### Entree '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*

### Calling All E-Fans



Read reviews, browse through photos and keep up-to-date on everything happening at Tristan by joining us online!

· Become our fan on [Facebook](#) · Follow us on [Twitter](#) · Visit our blog, [Charleston's Chef Nate Whiting](#) ·

### Private Dining at Tristan



For private dining room information, please call Angela Colyer at (843) 534-2155 for more details.

Tristan will be closed on Sunday, February 7th, 2010 for the Super Bowl.

that, but even better, they did not raise the prices! Yes, for \$75 we got 4-courses and as a special bonus on the last night of the year, they included a glass each of champagne and a lively 4-person band to entertain.

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