



Late Summer Newsletter

IN THIS ISSUE

[Around Town](#)

[Announcements](#)

[From the Pastry Chef](#)

[Tristan Events](#)

[In the News](#)

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From the Chef

Dear Friends,

I recently returned from my trip to Ohio where I participated in the Food & Wine Celebration. I rubbed elbows and pans with some of the top names in food and ended up taking the award for best dish. My prize is a trip to Spain to dine at El Bulli--I can't wait! On another note, the late summer's harvests are fully upon us and you'll find beets, peaches and much more on our Summer Menu. We have updated various dishes with seasonal sides and have added a few new menu items as well. Check out the [Summer Menu](#) on our new website designed by Wildfire Ideas. The website gives insight into the Tristan experience and my vision as the Chef. Also, check out the Foie Gras Burger on the cover of City Paper's Summer edition of DISH, and read more about it on page 28. I'll be participating in several events in the next few months so stay tuned!

Your Chef,
Aaron Deal

Announcements

Around Town

Chef Deal Wins Best Dish at Food & Wine Celebration

Chef Deal recently returned from his trip to the Chef's Garden in Ohio. He took home the award for best dish at the 2008 Food & Wine Celebration for his Manchester Farm Quail with bacon, carrots and mustard cress. In addition to the title of best dish, Chef Deal was awarded with a trip to Spain. Congratulations to Chef Deal!

Tristan Takes You There with New Website

Tristan has just launched their new website, designed by Wildfire Ideas. You can still peruse the menus and view the action in the kitchen from the Chef Cam, but you can also learn more about Chef Deal's philosophy on food and much more. Click [here](#) to check it out.

Summer Menu

A Furry Affair

Tristan will be preparing hors d'oeuvres at 4th Annual [A Furry Affair](#), a benefit for the Charleston Animal Society. A Furry Affair will take place on August 23 from 6:30 until 10:30 p. m. at the Memminger Auditorium (56 Beaufain St.). Guests can bid on silent and live auction items while enjoying food and drinks to help our 4-legged friends. Tickets are \$75 and a portion is tax



deductible.

Tristan's summer menu is now being served. Numerous menu items have been updated with seasonal sides and several menu items have been added to each course. The summer menu continues to show his love of exotic ingredients, such as a jicama relish, sunflower seed pistou and black garlic. Seasonal produce including beets, peaches, tomatoes and zucchini are featured throughout the menu.

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

Heirloom Baby Beets \$10
Split Creek Chevre Mousseline, Sunflower Seed Pistou, Petite Arugula

Cucumber Gazpacho \$10
Fromage Blanc, Petite Cilantro, Pickled Wild Shrimp, Avocado

Diver Scallop \$10
English Pea, Pickled Shallot, Green Curry Sauce

Foie Gras \$18
Local Peach Cobbler, Ginger Honey Emulsion, Almond, Aged Solera Sherry

Rack of Lamb \$34
Garlic Lemon Curd, Quinoa Risotto, Swiss Chard, Jus de Viande

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Let Becky Help Plan Your Holiday Event!



The holiday season is only a few months away 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 534.2155

Tristan BBQ Sauce

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

Visit Us

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