



## Tristan Newsletter

November 2009

### THANKSGIVING MENU

#### 3 Course Pre-Set Menu

\$50.00 per person

##### Appetizers

*Butter Nut Squash Soup*

Jamaican Allspiced Marshmallow, Hazelnuts, Crispy Sage

*Classic Caesar Salad*

Romaine Hearts, Sourdough Crostini, White Anchovy

*Lamb Ribs*

Hickory Smoked, Chocolate BBQ Sauce

##### Entrees

*Keegan Fillion Farms Turkey*

Sweet Potato Puree, Classic Dressing, Cranberry Condiment, Black Pepper Gravy

*Filet of Beef Tenderloin*

Crispy Potato Cake, Thumbelina Carrots, Green Beans, Malted Steak Sauce

*Miso Glazed Duck Breast*

Celery Root & Granny Smith Apple Compote, Peanuts, Oriental Spiced "Crackling"

*Caramelized Day Boat Scallops*

Truffled Pumpkin Tortelloni, Marcona Almonds & Mace

##### Desserts

*Apple Galette*

Egg Nog Anglaise, Apple Butter, Cider Gelée

*Cheese Plate*

Selection of Three Artisan Cheeses, Quince, Truffle Honey

*Spiced Pumpkin Cake*

Maple Ice Cream, Candied Pecans, Ginger

Served on November 26th from 12pm -6pm in the dining room

Chef Whiting is busy adding new and exciting items to the Menu

Come in and try his Tender Potato Gnocchi with Caramelized Cauliflower, Pearl Onions, Caper -Apricot Emulsion or The Hay Smoked Flounder with Potato Confit, Castelvetrano Olives, Piquillo Peppers, and Natural Jus.



### Tristan's Chocolate BBQ Sauce

A great way to make your own Tristan style ribs at home. Available in Chocolate, Chocolate Chili and Chocolate Pomegranate. [Click here](#) to order yours now!



### BOOK YOUR HOLIDAY PARTY TODAY!

Contact Angie Colyer for details at 843.534.2155





## New Dessert Menu by Amanee Neirouz

*Chai Tiramisu* \$7

Quince, Spiced Molasses Cookie, Black Tea, Dark Rum

*Bittersweet Chocolate* \$8

Crème Fraîche Ice Cream, Chocolate Pudding, Walnuts, Sugar Beets

*Sticky Pear Pudding* \$7

Golden Syrup, Caramel Ice Cream, Candied Ginger

*Cocoa Fritters* \$8

Vanilla Glaze, House Made Ricotta, Mocha Syrup

*Pumpkin Carpaccio* \$8

Satsuma Granita, Coconut Yogurt, Toasted Pepitas

*Cheese Plate* \$12

Artisan Cheeses, Truffle Honey, Quince

*Sorbet Tasting* \$6

Prepared in House Daily



### **Welcome Jesse!**

*Jesse Sutton-Sous Chef is joining us from Woodlands. He worked with Chef Whiting for 3 years at Woodlands.*

### **Congratulations!**

*Jack Childress, who has been here for 2 years, has been promoted to Sous Chef.*

## Holiday Hours at Tristan

### **Thanksgiving**

12pm -6pm -3 Course Pre-Set Menu \$50.00

### **Christmas Eve & Christmas Day**

Closed

### **New Year's Eve**

6:30 seating - 3 course Pre-set Menu \$65.00

7:30 seating - 4 Course Pre-set Menu \$85.00

8:30 seating - 4 course Pre-set Menu \$85.00

9:30 seating - 4 Course Pre-set Menu \$85.00

### **New Year's Day**

5:30pm -11:00pm