



Tristan Newsletter

December 2009

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Book your Holiday Party Now!



It is not too late! Let Angela help with your Holiday Party at Tristan: She will develop a menu for you and your group, have the Chef come out to the table, and she will suggest a special dessert to top off the night. Call Angela for details at 843.534.2155

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!

Wine Lovers Nights

Meet and Greet

Nate Whiting Special Dinner

Join us on Sunday, December 13th, 2009 for a special 4-course dinner with downtown Charleston's newest great chef, Nate Whiting. Meet and greet Chef Whiting and try a special menu designed for the night and for you!

\$75.00/person includes a 4-course meal and champagne toast.
Seating is limited so reserve your spot at Tristan today!

Please call for more details.



Join us at Tristan New Year's Eve

New Year's Eve Market Street jazz band begins playing their classic hits at 9:30pm.

New Years Eve Seating Times

6:30 Seating: 3-Course Pre-set Menu \$65.00

7:30, 8:30 & 9:30 Seating: 4-Course Pre-set Menu \$85.00

First Course

- Delicate Sunchoke Veloute, Toasted Pine Nuts, Lemon Agrumato
- Hickory Smoked Lamb Ribs, Dark Chocolate Infused Barbecue Glaze
- Classic Caesar Salad, Sourdough Croutons, Grana Padano, White Anchovy
- Cold-Poached Sustainable Shrimp, House-Made Hummus, Kanzuri Cocktail Sauce

Second Course

- Lowcountry Carbonara, Pecan Crusted Quail, Wadmalaw Onion 'Impasta'
- Tender Potato Gnocchi, Caramelized Cauliflower, Caper-Apricot Emulsion
- Seared Crab Cake, Savoy Cabbage Slaw, Dijon Mustard, Green Herb Coulis
- Foie Gras au Torchon, Cherry-Almond Granola, Burnt Honey and Aloe Vera Gastrique

Third Course

- Butter-Poached Lobster, Carrot Mouseline, Vadouvan Emulsion
- Grilled Filet Mignon, Golden Beet and Rutabaga Gratin, Truffled Bordelaise
- Hay-Smoked Local Flounder, Potato Confit, Piquillo Peppers, Castelvetro Olives
- Two Preparations of Local Organic Chicken, Potato Puree, Firefly Peach Tea Vodka Jus

Desserts

- Cranberry Buttermilk Panna Cotta Orange Almond Biscotti, Gin and Tonic
- Cheese Plate Selection of Three Artisan Cheeses, Quince and Truffle Honey
- Chocolate Hazelnut Charlotte Spicy Hot Chocolate, Hazelnut Crunch

New Dinner Menu Items

Experience Tristan's exquisite wine cellar at a great value! Enjoy 1/2 off bottles of wine under \$75 on Monday and Tuesday nights.



Drink spotlight



Best martini's in town !!! Come in and try our house infused fig vodka martini or green tea Martini!



Appetizers

- Shrimp "Cocktail" Cold Poached Local Shrimp, House Made Hummus, Cocktail Sauce \$10
- Pork Belly Heirloom Baked Beans, Organic Barrel Aged Maple Syrup, Crispy Onion \$10
- Tender Potato Gnocchi Caramelized Cauliflower, Pearl Onions, Caper-Apricot Emulsion \$11
- Low Country Carbonera Carolina Quail, Onion "Impasta", Smokey Bacon Crème Fraiche \$13

Main Courses

- Barbequed Wahoo Puy Lentils, Broccolini, Roasted Onion, Mustard Burre Blanc \$20
- Diver Scallops Carrot Mouseline, Zucchini, Vadouvan Emulsion \$28
- Tea Brined Chicken Brussels Sprouts, Potato Puree, Firefly Peach Tea Vodka, Jus \$20
- Misoyaki Duck Miso Glaze, Apple Compote, Celeriac Puree, Peanuts \$29
- Hay Smoked Flounder Potato Confit, Castelvetrano Olives, Piquello Peppers, Natural Jus \$26
- Beef Tenderloin Anson Mills Polenta, Slow Braised Collards, Chianti Steak Sauce \$26
- Winter Squash Ravioli Butternut Squash, Onion, Sage, Almond, Padano Cheese \$20