



Plated Dinners

"Option 1"
\$50

First
(Host to Select Two Options for Their Guests to Choose From)

Organic Green Salad
Blossom Honey Vinaigrette, Dried Cranberry, Point Reyes Blue Cheese, Spiced Walnut

She Crab Soup
Local Blue Crab, Aged Sherry

Caesar Salad
Baby Romaine Lettuce, Sourdough Croutons, Grana Padano Cheese

Lamb Ribs
Hickory Smoked, Chocolate BBQ Sauce

Second
(Host to Select Two Options for Their Guests to Choose From)

Organic Salmon
Green Asparagus, Tristan Turnip, Potato Puree, Meyer Lemon Emulsion

New York Strip
Heirloom Carrot, Potato Puree, Pearl Onion, Cabernet Jus

Keegan Filion Chicken
Brussel Sprout, Foraged Mushrooms, Potato Puree, Chestnut Veloute

Pork Tenderloin
Heirloom Baked Beans, Grand Marnier Demi Glace, Tristan Turnip

Surf and Turf Duo
New York Strip Steak and Prawns
(\$5.00 surcharge per person)

Dessert
(Host to Select Two Options for Their Guests to Choose From)

Creme Brulee
Vanilla Bean, Turbinado Crust, Seasonal Berries

Molten Black Forest Cake
Kirsch Spiked Chocolate Sauce, Black Cherries, Chantilly Cream

New York Style Cheesecake
Lemon Scented, Raspberry Sauce, Chantilly Cream

"Option 2"

\$60

First

(Host to Select Two to Three Options for Their Guests to Choose From)

Organic Green Salad
Blossom Honey Vinaigrette, Dried Cranberry, Point Reyes Blue Cheese, Spiced Walnut

She Crab Soup
Local Blue Crab, Aged Sherry

Diver Scallop
Vegetable Minestrone, Grana Padano

Carolina Quail
Foie Gras Bread Pudding, Bacon Vanilla Gastrique

Lamb Ribs
Hickory Smoked, Chocolate BBQ Sauce

Second

(Host to Select Two to Three Options for Their Guests to Choose From)

Filet Mignon
Heirloom Carrot, Fingerling Potato, Pearl Onion, Cabernet Jus

Pork Tenderloin
Heirloom Baked Beans, Grand Marnier Demi Glace, Tristan Turnip

Crab Cakes
Fennel Slaw, Potato Puree, Smoked Tomato Vinaigrette

Atlantic White Tuna
Pancetta Crust, Haricot Vert, Tristan Turnip, Parmesan Vanilla Broth

Keegan Filion Chicken
Brussel Sprout, Foraged Mushrooms, Potato Puree, Marsala

Surf and Turf Duo
(\$8.00 surcharge per person)
Filet Mignon and Crab Cake

Third

(Host to Select Two Options for Their Guests to Choose From)

Creme Brulee
Vanilla Bean, Turbinado Crust, Seasonal Berries

Molten Black Forest Cake
Kirsch Spiked Chocolate Sauce, Black Cherries, Chantilly Cream

New York Style Cheesecake
Lemon Scented, Raspberry Sauce, Chantilly Cream

"Epicurean"

\$70

First

(Host to Select One Option for Their Guests to Choose From)

She Crab Soup

Local Blue Crab, Aged Sherry

Baby Spinach Salad

Foie Gras Vinaigrette, Pickled Shallot, Candied Walnut, Fromage Blanc

Organic Greens Salad

Blossom Honey Vinaigrette, Dried Cranberry, Point Reyes Blue Cheese, Spiced Walnut

Caesar Salad

Baby Romaine Lettuce, Sourdough Croutons, Grana Padano Chees

Second

(Host to Select Two to Three Options for Their Guests to Choose From)

Crab Cake

Fennel Slaw, Potato Puree, Smoked Tomato Vinaigrette

Quail

Foie Gras Bread Pudding, Bacon Vanilla Gastrique

Veal Sweetbreads

Parsnip Puree, Meyer Lemon, Caper, Brown Butter

Diver Scallop

Vegetable Minestrone, Grana Padano

Lamb Ribs

Hickory Smoked, Chocolate BBQ Sauce

Third

(Host to Select Two to Three Options for Their Guests to Choose From)

Lamb Rack

Garlic Lemon Curd, Quinoa Risotto, Swiss Chard, Jus de Viande

Lobster Tail

Saffron Tangerine Emulsion, Petite Bok Choy

USDA Prime Filet Mignon

Heirloom Carrot, Fingerling Potato, Pearl Onion, Cabernet Jus

Hawaiian Big Eye Tuna

Green Asparagus, Nicoise Olives, Fromage Blanc, Smoked Tomato

Surf and Turf Duo

Filet Mignon and Lobster (\$10.00 surcharge per person)

Fourth

(Host to Select Two Options for Their Guests to Choose From)

Crème Brûlée

Vanilla Bean, Turbinado Crust, Seasonal Berries

Molten Black Forest Cake

Kirsch Spiked Chocolate Sauce, Black Cherries, Chantilly Cream

Maple Bread Pudding

Caramelized Pear, Bacon Caramel, Chicory Coffee Ice Cream

New York Style Cheesecake

Lemon Scented, Raspberry Sauce, Chantilly Cream



The Grand Tasting

Treat your group to an exclusive experience that we provide in our chef's private dining room "55". The finest quality ingredients will be used to produce a menu that reflects the best offerings of the season designed specifically for the guest. Let our Certified Sommelier pair complimenting wines to the menu to bring the ultimate Tristan experience.

Menus

Four Course Tasting - \$75

Six Course Tasting - \$85

Eight Course Tasting - \$95

Wine Pairing

Additional \$35 (4 and 6 Course Menu)

Additional \$45 (8 Course Menu)

Each Menu and Wine Pairing is Priced Per Person. An Amuse Bouche and Intermezzo are included.

Sample 6 Course Tasting Menu

Amuse Bouche

St. Simon Bay Oysters

Foie Gras Vinaigrette

Diver Scallop

Fall Vegetable Minestrone, Grana Padano

Veal Shortrib

Brussel Sprout, Parsnip, Jus de Viande

White Tuna

Pancetta, Tristan Turnip, Parmesan Vanilla Broth

Intermezzo

Duck Breast

Heirloom Baked Beans, Orange Chili Marmalade

Foie Gras Pot de Creme

Cashel Blue Cheese, Pickled Grapes, Almond