



August 2008

## Happy Anniversary, Bistro Aix!

### **We owe our success to you!**

As a distinctly different, locally-owned and operated restaurant, we enjoy sharing with you our unique ambiance, Chef Tom Gray's award-winning seasonal food and wine menus, and our warm service.

### **August marks our nine year anniversary**

and, as a special thanks, we invite you to celebrate with us. **We raided the wine cellar** and have hand-selected an amazing selection of premium wines to offer at exceptional anniversary prices.

Starting Friday, August 1st, **join us every Friday and Saturday in the month of August** to take advantage of special offers on bottlings such as **Joseph Phelps Insignia, Opus One, Silver Oak, Harlan, Louis Jadot and Veuve Clicquot**. Bubbles, whites and reds, half bottles, 750's and large formats - we are sharing some of our most prized wines from our award-winning list with you! Selections are limited and available on a first-come, first-served basis, so don't miss out.



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**Bistro Aix would like to recognize the following staff member "classes" who have been with us since 2005 or before.** This dedicated core group of servers, cooks, bartenders and managers has seen many things over the years: Hurricanes Floyd and Jeanne, two major expansions, countless Winemaker Dinners and charity events, Super Bowl 2005, and has helped us earn many recognitions and awards. We salute their exemplary levels of professionalism, loyalty, and contributions to the restaurant – their efforts are appreciated by all!

**"Class of '99":** Tom Gray (Founding Partner/Executive Chef) & Walter Cole

**"Class of '00":** Jerry Mullen (General Manager) & Joy Berg

**"Class of '02":** Zeke Mears, Parker McKeller & Isidro Morales

**"Class of '03":** David Salazar

**"Class of '04":** Anthony Patton, Steven Jones, Sarah Marie Johnston & Jason Burke

**"Class of '05":** Jodie Rephan, Blair Redington, Tara Behan, Christopher Jones, Hugo Granada & TJ Skender

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Executive Chef  
**Tom Gray**

I recently got up a *lot* earlier than I usually do on a Wednesday morning to join Bruce Hamilton and the WJXT Channel 4 Morning Show to prepare a light, easy summer dish. In case you missed it, I'm happy to share the recipe again for my [Crab Cakes with Avocado, Sweet Corn & Charred Tomato Vinaigrette](#), and, for a refreshing summer cocktail, try this [Peach Bellini](#), made with Prosecco, peach purée and peach liqueur.

## Private Dining & Catering with Bistro Aix

In honor of our anniversary, the **Bistro Aix Catering Department** is waiving the private dining room fee for lunch August 1 through October 1, 2008. For any sized party from six to sixty, this is a great opportunity to take advantage of our private dining areas to entertain business clients, friends or associates.



**For evening events** the Bistro Aix staff will work with you to create a corporate function, cocktail party, reception or holiday gathering that is special and distinctly yours, either at our location or another one of your choosing. Selecting items from our seasonal menu and pairing cocktails or wines to enhance your guests' enjoyment, we can help take the guesswork out of event planning so you can focus on enjoying your party.

**Did you know we deliver?** Our catering services bring the flavor and charm of Bistro Aix to your home, office, or any other venue. Rely on us for everything from crisp, fresh salads and savory sandwiches, to imaginative formal menus, and everything in between. You can be assured that our catering staff will provide everything you need to make your event memorable.

For more information, please contact Jessica Lowry, Bistro Aix Catering Coordinator, at 904-398-1494, or via e-mail at [aixcater@bellsouth.net](mailto:aixcater@bellsouth.net).

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## Dignity AIXellence and Announcements

Bistro Aix joins forces once again with Dignity U Wear to host **Dignity AIXellence**, a summer afternoon of fine wine, great food and cool entertainment...all to benefit efforts that provide brand new clothing to men, women and children in need.

Join Honorary Chair, Charlene Shirk, Director of Community Relations for the THE PLAYERS Championship and former Weekend Anchor of First Coast News, and Emcee Richard Nunn, WJXT Channel 4 Meteorologist on **Sunday, August 24th from 12:30pm - 3:00pm at Bistro Aix** to eat, drink and groove to the classical and jazz guitar of Goliath Flores. Bid on auction items including fabulous trips, works of art, and wine packages. Buy a chance to win one of three raffle prizes; \$500 Bistro Aix Dining Certificate, a stocked personal wine cellar, or a private wine tasting for 10 guests at The Grotto.

Tickets are \$75 per person and available by advance purchase only. Raffle tickets are \$25 each or five for \$100. Please contact the Dignity U Wear office for more information and ticket purchase at 904-636-9455, or visit [www.dignityuwear.org](http://www.dignityuwear.org).

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**Don't forget about our Happy Hour, *L'Heure du Cocktail***, offered Monday - Thursday from 4pm - 7pm at the ONYX Bar. To view the current specially-priced offerings and appetizer menu, please visit our home page at [www.BistroX.com](http://www.BistroX.com).

**On-Line Preferred Seating now available through Open Table.** Connect to our Preferred Seating book from your computer any time via our home page at [www.BistroX.com](http://www.BistroX.com), or call the restaurant at 904-398-1949.

**1440 San Marco Boulevard • Jacksonville, Florida 32207**  
**904.398.1949 • [bistrox.com](http://bistrox.com)**

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