



## Bistro AIX Winemaker Dinner: Clos du Val Winery, February 20, 2010

Looking for the PERFECT gift for your special someone? Something unique, memorable *and* delicious! We've got just the ticket...join us on **February 20th** for our next exciting Winemaker Dinner!

The Bistro AIX private dining rooms will serve as the perfect backdrop for a special evening featuring **Clos du Val Winemaker and COO, John Clews**. Experience **Chef Tom's** inventive pairing menu along side Clos Du Val's award-winning Napa Valley estate-produced wines.



Clos du Val, founded in 1972, was one of the first wineries to stake a claim on some of the finest hillside land in the cool-climate region of Carneros. The first vintage of Cabernet Sauvignon in 1972 was one of only six California Cabernets selected for the now-legendary **1976 Paris Tasting**. That same vintage took **first place in a rematch 10 years later**, proving that Clos Du Val wines age with grace. Now, with a 35 year tradition of producing classic, estate-style wines of balance and complexity, Clos Du Val's elegant wines illustrate that a classic is always in style.

**John Clews** started his career as a London accountant in the 1970s, but his passion for wine led him to swap his calculator for a crush pad and life as a full-time winemaker. The Rhodesia native became enthralled with winemaking while attending the University of Cape Town in South Africa. His growing interest in wine led him to the University of California at Davis where he was awarded the prestigious M.A. Amerine Research Scholarship from the Wine Spectator and earned his M.S. in Viticulture and Enology. Clews joined Clos Du Val in April 1999, after acting as general manager/chief enologist at Steele Wines, and working at Newton Vineyard in Napa Valley and Preston Vineyards in Sonoma County. He is currently responsible for overseeing all aspects of vineyard and wine production. For more information on Clos du Val, visit their website at [www.closduval.com](http://www.closduval.com).

**This is an event you won't want to miss! Tickets are \$125 per person (including tax and gratuity). Please call Parker McKeller at 904-398-1949 for more information and ticket purchase.**

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## Research and Good Sourcing is the Key to Flavor

Scottish [Loch Duart Salmon](#), featured on our menu since October, is an amazing fish with an amazing story.



At **Bistro AIX**, we have always taken pride in sourcing the best products available. Each product we make or serve passes the "Chef Tom" test (and that's a hard test...believe us!). After much research and investigating by Chef Tom, we recently added [Loch Duart Salmon](#) from Scotland to our menu, and would like to share the story of this amazing fish.

Loch Duart is proving that salmon can be cultivated healthily *and* sustainably. Using protocols developed with the **Royal Society for the Prevention of Cruelty to Animals (RSPCA)**, Loch Duart salmon live a robust life, have plenty of room to grow, and are fed from sustainable sources that mimic their natural diet in the wild. Third party certification further distinguishes Loch Duart. The operation is endorsed by **Greenpeace UK**, carries **ISO 14001 environmental accreditation** and is certified by **Label Rouge**, a French standard for superior quality and taste. Furthermore, Loch Duart is the first salmon aquaculture operation to be awarded the **RSPCA's Freedom Food Award** and is the two-time recipient of the **Vision in Business for the Environment award (VIBES) for the North of Scotland**, presented to Scottish companies with "exceptional environmental performance."

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Executive Chef  
**Tom Gray**

Thank you to all the guests who joined us recently at the **Publix Aprons Cooking School** event. In case you missed all the fun and recipes, here are links to some of the dishes we prepared that evening.

[Baby Arugula Salad with Lemon-Herb Dressing & Crispy Olives](#) - Suggested wine pairing: Sokol Blosser Evolution

[Bistro AIX Crispy Olives](#)

[Mussels Steamed in White Wine, Herbs & Garlic with Saffron Aioli](#) - Suggested wine pairing: Kim Crawford Sauvignon Blanc

[Risotto with Butternut Squash & Toasted Pumpkin Seeds](#) - Suggested wine pairing: Franciscan Cabernet Sauvignon

[Pears Poached in Red Wine](#) - Suggested wine pairing: Warre's Tawny Port

Evidence of their outstanding practices is further demonstrated in the taste. Loch Duart salmon was recently awarded the prestigious **Gold Medal for Best Food in The London Daily Telegraph's Taste of Britain Awards**, meaning it was judged as the best tasting food in the United Kingdom. Found on some of the best menus in the world, including **The French Laundry**, Loch Duart Salmon has developed a devoted following of top chefs and seafood purveyors across the globe.

**CleanFish** is the San Francisco-based company that brings the Loch Duart Salmon to the US and supplies it to purveyors and restaurants around the country, including Bistro AIX. The company was recently named a **"Responsibility Pioneer"** by **Time Magazine**, and one of **America's Most Promising Social Entrepreneurs** by **BusinessWeek Magazine**.

If you have a few minutes, you can learn more by watching this fascinating [video](#).

**Few items have generated as much excitement for our staff or guests alike as Loch Duart Salmon; we invite you to come in to try it soon to "taste the difference".**

### Valentine's Day "Weekend" at Bistro AIX

Bistro AIX will be **open on Saturday, February 13th from 5pm - 11pm**, and **special extended hours on Valentine's Day, Sunday, February 14th from 4pm - 10pm**.

Please call ahead for **Preferred Seatings to 904-398-1949**, or use the **OpenTable** system from our website homepage at [www.BistroX.com](http://www.BistroX.com).

### Expanded Private Dining & Special Event Offerings

**Planning a (small, medium or LARGE) PARTY? Call Bistro AIX!** Bistro AIX can help you plan any event from birthday parties, rehearsal dinners or weddings, to business functions and open houses!

*New Expanded Private Dining Options at Bistro AIX!* By incorporating the ONYX room into our private function offerings, guests can now enjoy larger events, more dining options and varied seating arrangements.

*Do you have your own off-site venue chosen?* Let us bring Bistro AIX to you! Any event, large or small, we will customize every aspect of your special event or business function.

**Call Parker McKeller, Catering Coordinator, at 904-398-1949 for more information, date availability and menu coordination.**

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