



Bistro Aix Summer 2008 Newsletter

On-Line Preferred Seating Now Available!

We are pleased to announce that Bistro Aix has joined the on-line restaurant network of OpenTable to make it easier and faster than ever to make Preferred Seatings at Bistro Aix.



It's easy and free to use; just log-on to the Bistro

Aix website at www.BistroX.com and click on the Preferred Seating button on the home page. Choose the date and time that you would like to join us and your selection will automatically be connected to our Preferred Seating book. Search results reflect actual, "real-time" availability and once you confirm your choice, it will immediately be recorded with us and you will receive an e-mail confirmation from Bistro Aix.

If you prefer to telephone us to make a Preferred Seating, you may always do that by calling the restaurant at 904-398-1949. In either case, please be certain to check in at the host stand when you arrive so that we may accommodate you and your guests properly.

As is always the case, a Preferred Seating is not a reservation. In the event that we are on a wait at your time of arrival, guests on our Preferred Seating list will be seated ahead of walk-in guests who are not on the list.

We hope you will enjoy using this new service as an enhancement to what we strive to provide to our guests every day; an alluring and exciting atmosphere, food, wine and cocktail menus full of distinctive flavors, and friendly, professional service.

Bistro Aix Hits the Road



Chef Tom and Bistro Aix have been busy participating in several exciting charity events and guest chef appearances.

We have had the pleasure of sharing Winemaker Dinner events with **JUSTIN Winery** owner, Justin Baldwin, on several occasions over the past few years. Those dinners led directly to Justin extending an invitation to Chef Tom to participate in his popular guest chef series at the winery. Chef Tom and Sous Chef Zeke Mears travelled to California's Central Coast wine region to serve a five-course meal for 75 guests in JUSTIN's stunning barrel room.

Justin and his wife Deborah (pictured above presenting a barrel-head plaque to Chef Tom and Zeke), have focused their efforts on producing world class Bordeaux style blends from their estate vineyards for the JUSTIN label for over 25 years. The winery property is amazing, their hospitality unparalleled, and the wines superb. Be sure to add this amazing spot, which also includes a bed-and-breakfast inn and restaurant, to your travel plans next time you head to California. Tell them Chef Tom sent you! In the mean while, you can enjoy several of the JUSTIN offerings on our wine list. For more information on JUSTIN winery and their guest chef dinner series, please visit the www.JustinWine.com.

The 2008 Destin Charity Wine Auction "Wine and Dine in Paradise" event, which we were honored to be a part of for the third year running, raised \$825,000. Chef Tom and vintner Ric Forman were paired with two local host couples to prepare one of the event's Patron Dinners. Next year's 2009 Wine and Dine in Paradise is scheduled for the weekend of April 23rd through April 25th and promises to be nothing less than spectacular. For further information contact the Destin Charity Wine Auction Foundation at (850) 650-3732 or visit www.DestinCharityWineAuction.org.



Executive Chef
Tom Gray

What's in a Menu?

We recently rolled out our summer [lunch](#) and [dinner](#) menus featuring the vibrant flavors of this warm, bountiful season. As with all the menus we create, inspiration is driven by the availability of seasonal vegetables, herbs, fruits, fishes and meats. In addition, I have been able to include more organics and sustainably grown/managed products, which I have steadily been adding to our menus for many years now (even if I did not label them on the menus as such).

"Green" and organic products are gaining attention as our awareness continues to grow about healthier living and eating practices. While organics cost more, the flavors are more robust and true, which I hope you can taste and appreciate each time you enjoy a meal at Bistro Aix.

Bar Chat

Watch Chef Tom prepare an easy summer appetizer recipe and happy hour drink pairing in the eight o'clock hour with host Bruce Hamilton on Channel 4's Morning Show, Wednesday, July 9th.

Speaking of happy hour, if you haven't yet joined us at the ONYX bar for our **L'Heure du Cocktail**, you don't know what you're missing! Featuring our recently-expanded selection of specialty cocktails, draft beers, and wine by the glass, not to mention easy-to-share appetizers, it'll give you something to look forward to at the end of your work day. **Monday - Thursday, 4pm - 7pm**...check out the [menu](#) here.



If you just can't wait to create one of our drinks at home, check out page 100 of the July issue of [Jacksonville Magazine](#), which featured the freshest cocktail of the season, the **Bistro Aix Berry Gin Fizz**.

Our bar manager, TJ, has been working hard on a fun new bar feature, **Build-Your-Own-Margarita**...we'll be rolling this new mix-n-match menu out in the next few weeks, so be sure to look for it next time you are in.

Home for the Long Holiday Weekend?

So are we! Come enjoy all of your favorites at Bistro Aix and don't worry about the dishes ~ it *is* a holiday, after all! Try one of our new summer menu items like **Fettuccini Primavera** made with house-made lemon pasta, organic vegetables & Parmigiano broth. Or, if something a bit meatier is your preference, dig-in to a savory **Ribeye** with charred tomatoes, organic vegetables & rosemary potatoes. Pair with a selection from our cocktail or wine lists, and it's a holiday you'll be glad you stayed home to enjoy.

Bistro Aix will serve dinner on Friday, July 4th from 5pm - 9pm (we will be closed for lunch on Friday), dinner Saturday 5pm - 11pm, and Sunday 5pm - 9pm. Please call ahead for Preferred Seating to 904-398-1949, or try our new OpenTable on-line system at www.BistroX.com.



The Bistro Aix crew had a blast at this year's 18th annual **Food Fight**. Our team served over 800 guests tasty samples of our "Aixoise Salad", which incorporates julienned vegetables, fresh herbs, lime-peanut dressing, roasted chicken and crispy wontons into a refreshing summer meal. If it sounds good to you too, come try it on our lunch menu, served Monday - Friday from 11:00am - 2:30pm.

SAVE THE DATE!

The second annual **Dignity AIXellence**, a summer afternoon of fine wine, great food and cool entertainment at Bistro Aix returns **August 24, 2008, 12:30pm – 3:00pm** . This benefit is a great way to support Dignity U Wear's efforts to provide brand new clothing to men, women and children in need. Join Honorary Chair, Charlene Shirk, Director, Community Relations—THE PLAYERS Championship and Former Weekend Anchor—First Coast News for an afternoon featuring raffle drawings for a personal wine cellar stocked with wine, a \$500 Bistro Aix gift certificate and a private wine tasting for 10. An expanded Silent Auction will offer fabulous trips, packages, and more. Tickets are \$75 per person and raffle tickets are \$25 each, or 5 for \$100. For tickets or sponsorship information, please call the Dignity U Wear office at (904) 636-9455 or log-on to www.dignityuwear.org.

Join Bistro Aix and the Cystic Fibrosis Foundation for their gourmet, indoor tailgate party, "**Tailgate 2008 – Kickoff to a Cure,**" on **Sunday, September 21, 2008**. Guests will feast on culinary specialties from over twenty-five of Jacksonville's finest restaurants and complimentary drinks while they watch the Jaguars break the Indianapolis Colts via 30 big screen plasma TVs and the stadium's Jumbotron. A silent auction will provide great shopping opportunities. Last year's event raised over \$100,000! Please contact the foundation at 904-733-3560 or e-mail acosta@cff.org for more information, sponsorships or ticket purchase .

**1440 San Marco Boulevard • Jacksonville,
Florida 32207
904.398.1949 • bistrox.com**