



Bistro AIX August 2009 Newsletter

Bistro AIX Celebrates 10 Years!

How the time does fly! It seems that just yesterday we excitedly welcomed our first guests through the doors at Bistro AIX on a hot August afternoon in 1999.

Now, 10 years later, we still get butterflies whenever we roll out one of Chef Tom's new seasonal menus, introduce new cocktails to our offerings, or host a special wine event in the Private Dining Rooms.



In celebration of 10 truly amazing years serving you, we are delighted to share a month's worth of special offerings, prizes and guest appreciation events starting on Saturday, August 1st and going through Monday, August 31st. We look forward to welcoming you to celebrate with us!

Please see below for a listing of some of the fun things you can expect this month.

A Month's Worth of Anniversary Specials

"X~Club" Enter to Win: Every time you dine with us in August, enter to win prizes such as wine-themed gift bags, dining certificates and a romantic Dinner for Two prepared by Chef Tom in one of our private dining rooms!

Open That Bottle: Offered every Sunday and Monday through Labor Day, bring your own wine and we'll waive the corkage fee (\$15 per 750ml; not our list, please). Also, don't forget about our Three-Course Prix Fixe, Sunday - Thursday from 5pm - 7pm.

A Bistro Bag To-Go: From August 15 - 31 receive a take-home reusable Bistro AIX tote bag with every to-go order placed of \$15 or more.

Instant Prize AIX-travaganza: Join us for dinner Monday August 24 - Monday August 31 when each table will have the chance to draw for an instant prize!...bottles of wine, complimentary appetizers & desserts, and dining discounts, to name but a few.



Executive Chef
Tom Gray

With all the excitement of our anniversary celebrations this month, I wanted to take the opportunity, on behalf of my partners and the 70+ staff members at Bistro AIX, to let you know how much we appreciate



We're rolling out the red carpet!

your support.

Without the continued loyalty of our guests, we would not be here to bring you our seasonal flavors, exciting atmosphere, attentive service and beautiful decor night after night, as we have since 1999. We know there are more choices than ever when dining out in Jacksonville, and as an independent, locally-owned business, we sincerely thank you for choosing Bistro AIX.

We hope you will enjoy all of the special events we have lined up for August and we look forward to the opportunity to serve you in the years to come!

Cystic Fibrosis "Singles Greatest Night" Mixer

On Wednesday, July 29th, Bistro AIX hosted a mixer for Lou Irwin, a member of the **Cystic Fibrosis Foundation's** "Singles Greatest Night" group.

With a \$10 donation, guests were able to enjoy complimentary appetizers and a glass of wine or beer and mix, mingle and network in our private dining rooms. The event was a huge success and Lou raised over \$1,000 in an hour-and-a-half! Thank you go all those who joined us and supported Lou and the Cystic Fibrosis Foundation's goal to raise funds to find a cure for Cystic Fibrosis.



For more information on the foundation, Singles Greatest Night, log onto www.cff.org.

Taste Tour ~ Ciao Italia...Magnifico!

Thank you to all of our guests who joined us in our recent wine event, **Taste Tour ~ Ciao Italia!** Held in our private dining rooms and ONYX room, it was a feast of the senses!

With the collaboration and support of our friends at **Villa Vita** at the Boutiques of the St. John's Town Center, each guest took home a Bottega del Vino wine stem, which they used to taste the dozen Italian wines poured that evening. Appetizer highlights included **Arancine** (bite-sized crispy saffron risotto cakes with fresh herbs & cheese), **Carpaccio** (seared New York strip with truffled arugula & pecorino). The family-style dinner menu included **Grilled Pork Loin with Creamy Polenta, Olive Oil Poached Figs and Grilled Asparagus**. You can find many of the wines poured that evening on our new wine list, including the Anselmi San Vincenzo, Planeta Rosé, Travaglini Gattinara and Bertani Amarone, just to name a few. If you would like to enjoy the wines

at home, they are available for retail purchase at **The Grotto** in San Marco.

If you missed traveling to Italy with us, do not despair. We are working on dates for our next **Taste Tour ~ Vive la France** event as well as a wine dinner this fall. More details forthcoming.

Speaking of drinks...if you have not yet tried our new *mocktails*, they are delicious! A fun mix of freshly-squeezed juices, muddled fruits and specialty ingredients are mixed and made-to-order for a flavorful, fresh, non-alcoholic beverage. They are everything you love in a cocktail...but in a mocktail! Selections include the popular Cucumber & Ginger Beer Fizz, Pineapple-Basil Spritzer, and Strawberry-Watermelon Cooler. Come in to try one today!

Do you Tweet? We do! You can find us at [www.Twitter.com / bistroaix](http://www.Twitter.com/bistroaix) for all the latest updates, specials of the day, kitchen insights and insider news.

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