

JACKSONVILLE



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Let's Eat

Top 25 Restaurants for 2007

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Bistro Aix
 1440 San Marco Blvd., San Marco, 398-1949,
 bistrox.com

Aix has been a dining hot spot from the moment the doors opened eight years ago. The chic restaurant has expanded a couple of times, adding even more reasons to enjoy chef Tom Grey's menu. The ultra cool Onyx Bar is a fitting place to begin an evening. Plus, they offer fresh made desserts, gourmet to-go items for lunch, a small patio out back, private dining rooms and arguably the best people-watching in the city.

Most Expensive Entrée: Filet mignon on green beans with braised shallots, stilton bleu cheese and au gratin potatoes, \$34

Least Expensive Entrée: Three cheese pizza with fresh tomatoes and basil, \$11.50; add goat cheese or pepperoni for \$1

Appetizers: Assorted olives with fresh herbs and olive oil, \$5; crab cakes on "green goddess" with cucumbers, lemon and yogurt, \$11; salmon tartar spring roll with mustard crème fraiche, \$10

JM's Pick Dishes: Shrimp Tagliatelle is a hearty serving of fresh-cut pasta in a light tomato-cream sauce with herbs and shaved parmigiano-reggiano, \$19. It's been on the menu from the start and as good as ever. The mussels frites is another menu staple. Steamed in white wine, thyme and garlic, with saffron aioli, the dish is deliciously simple, \$19.

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