



Best of Jax 2009

BEST RESTAURANT IN JACKSONVILLE

Bistro Aix

Executive Chef Tom Gray raised this city to a new level when he opened his San Marco mainstay. Though the city has grown culinarily by leaps and bounds since Aix first opened in 1999, there was a time when fine dining here was clubby and repressed, defined by heavy entrées and an even heavier atmosphere. Gray (along with Aix interior designer Terry Schneider) liberated both the look and taste of city eateries, bringing a chic, urbane style to the kitchen and focusing on creative, seasonal menu items. For that, and for the inspired meals he serves, Bistro Aix remains a Folio Weekly favorite.

— A.S.

BEST CHEF IN JACKSONVILLE

Tom Gray at Bistro Aix

For 10 years, Chef Gray has created menus that change with the times, using as many fresh and locally produced ingredients as he can. "I have been getting great organic beets, butternut squash, huckleberries. I'm excited about the new flavors that are coming this fall," says Gray. "But then, I'll say the same thing when spring rolls around, for asparagus or fava beans. I'm always looking to the next season. That's what makes seasonal cooking so exciting." And that's what makes Tom Gray Jacksonville's favorite chef. — D.P.