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## November 2008 Newsletter

### NEW! \$29 Three-Course Prix Fixe Menu

Bistro AIX has come up with a creative way to stimulate your appetite without over-stimulating your pocketbook; our very own

#### **Gastro-**

**Economic Stimulus \$29 Prix Fixe.** Offered Sunday – Thursday from 5pm – 7pm...it's just what your financial advisor ordered!

**Starting Sunday, November 2nd through Tuesday, December 23rd, enjoy a 3-course menu of some of Bistro AIX's most popular selections for \$29.** The menu includes your choice of a House or Caesar Salad or a cup of soup, seven signature entrées (Shrimp Tagliatelle, Roasted Chicken, Steak Frites, House-made Whole Wheat Fettuccini, "Paella Style" Risotto, Moroccan "BBQ" Glazed Pork Short Ribs, and Mussels Frites), and a selection from our dessert menu.

Additionally, Bistro AIX is partnering with Blackstone Winery to support "**Corks Against Cancer**" to help raise funds for children's cancer research through Rally Foundation. Proceeds will go directly to our local Nemours & Baptist Children's Hospitals.

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Blackstone Chardonnay, Pinot Gris, Merlot or Cabernet Sauvignon will be offered at the special price of \$6 a glass or \$24 a bottle.

You know it's always been easy to dine at Bistro AIX for as much or as little as you like, but with this menu, we've made it simple to choose and it supports a wonderful cause as well. Everybody wins! We appreciate your support and look forward to seeing you all very soon at Bistro AIX.

## Bistro AIX's Spirit of Giving

As Thanksgiving nears, we reflect upon all that we are thankful for, just as the first Pilgrims did in 1621 for a plentiful harvest. Bistro AIX shares the "harvest" all the year through by supporting many charities and events in our local community. In the past few weeks you've seen us at Halloween Doors & More (benefitting Children's Hospice) and Caring Chefs (supporting Children's Home Society). Look for us at the following November events:

**Saturday, November 8th, Festival D'Vine in the San Marco Square, 6:30pm - 9:30pm** benefitting Catholic Charities' mission of providing non-denominational emergency support to children and families on the First Coast. Patrons will enjoy abundant amounts of wine and superb food samples provided by area Jacksonville restaurants. For more information or questions, please contact Katie Santilli at (904) 354-4846 ext. 227.

**Thursday, November 12th, 2008, March of Dimes Signature Chef's Auction, 5:30pm - 9pm** at the Jacksonville Marriott. Join Bistro AIX and other premier restaurants for a night of fun and feasting in an exclusive opportunity to meet the chefs, sample gourmet cuisine, and bid on unique travel, dining, sports and entertainment packages. For more information, call 398-2821.



Executive Chef  
**Tom Gray**

Did you catch my demonstration at the Jacksonville Women's Show recently? If not, I had a great time sharing a special recipe with about 100 attendees and I'm happy to share it with you here.

While, of course, we would prefer for you to come to Bistro AIX to allow **us** to cook for **you**, sometimes it's nice to let the aromas of a warm meal fill your house and have a night sharing good food with friends at your own dining table instead of the restaurant's.

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You can enjoy this dish, **Seared Scallops over Soft Creamy Polenta & Chorizo Ragoût** with a medium-bodied syrah. Add a salad and a light dessert, and it will become a new favorite at your table as it is at ours. Bon appétit.

## Chef Tom Heads to the CIA

**What does Chef Tom have to do with the CIA?** He has been invited to represent the **National Peanut Board** at the upcoming World of

Flavors conference at the CIA (Culinary Institute of America, that is!) in the Napa Valley. For those who know Bistro AIX history, you'll remember that from 1994 - 1999 Chef Tom lived and worked in the Napa Valley. He was the Executive Sous Chef at the Wine Spectator Greystone Restaurant at the Culinary Institute of America's Napa Valley campus and headed east, back to his North Florida roots, to open Bistro AIX in 1999.

The **Worlds of Flavor® International Conference & Festival**, presented by The Culinary Institute of America (CIA), is widely acknowledged as our country's most influential professional forum on world cuisines and culinary flavor trends.

Entering its 11th year, the annual gathering has become a "must attend" for leading chefs, corporate menu decision-makers, foodservice management executives, suppliers, journalists, and other professionals. The event has become such a popular draw that it now sells out six months in advance!



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The event is the college's flagship conference, and every November literally transforms the Napa Valley campus into an amazing crossroads of world food and culture. Each year it showcases the "gold standards" of world cuisines that are increasingly reshaping American palates. From November 6 - 8, the CIA will stage [A Mediterranean Flavor Odyssey: Preserving and Re-Inventing Traditions for Modern Palates](#). This spectacular, multi-dimensional event will bring together a conference faculty of more than 60 top chefs, market cooks, food writers, beverage experts, food producers, and other authorities from throughout the Mediterranean and across the United States. This prestigious guest conference faculty will lead seminars, conduct tastings and demonstrations, collaborate on special meals, and participate in the colorful World Marketplace held in Grystone's historic 15,000 square-foot Barrel Room.

Bistro AIX and Chef Tom are honored to be included in the lineup of accomplished professionals from around the country and globe at this important event. Chef Tom and Sous Chef Al Fuentes, who will also be traveling to Napa for the conference, have been busy creating some incredible and creative dishes using peanuts to share with attendees. We will be sure to share them with you in upcoming newsletters!

## L'Heure du Cocktail Extended

Due to many requests, we are pleased to announce that we are extending our happy hour, **L'Heure du Cocktail**, to include Fridays! From now through the end of the year, join us **Monday - Friday from 4pm - 7pm** to enjoy great wines, tap beers and our famous martinis, all at special happy hour pricing.

Join us before your show or concert, meet a friend, or bring your whole office to mingle in the glow of backlit onyx and crystal light fixtures, sip a velvety-smooth handcrafted \$7 martini or a cold "two for one" draft brew. Nosh on nibbles from Chef Tom's award-winning menu to accompany a specially-priced wine-by-the glass. Afterward you can join us in the dining room for more of Bistro AIX's best food, wine and cocktail offerings – just remember to save room for dessert!



For groups from six - 60, Bistro AIX's Private Dining Room is perfect for family events, corporate functions & any celebration.

You know you love to dine at Bistro AIX, and you've ordered meals to-go, but did you know about **Bistro AIX's Private Dining Rooms, off-site catering and delivery services?**

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For any type of event, for any size group, Bistro AIX's award-winning catering department can assist you in planning a customized party you and your guests will remember. Personalized menu development, rentals, flowers, and A/V needs...all done with one phone call.

For more information on holiday parties, spring weddings or that special birthday party, or, to tour our Private Dining Rooms, please call Jessica Lowry, Catering Coordinator at 904-398-1949 or e-mail at [aixcater@bellsouth.net](mailto:aixcater@bellsouth.net).

## Announcements

**You voted and we won!** Thank you Jacksonville, for voting Bistro Aix "**Best Restaurant to Impress a Date**" in Folio Weekly's 2008 Best of Jax Reader's Poll.

**Fall is in the air...and on the plate!** We recently rolled out our fall menus and have many new dishes to share with you. Come in to try the **Organic Beet "Carpaccio" with Stilton Blue Cheese, Candied Walnuts & Scallion Vinaigrette**, or the savory **Ribeye with Creamy Polenta, Organic Broccoli, Slow-Roasted Cipollini & Cremini Mushrooms**. There are ten in all; just look for the bold-printed items on your menu which indicates new or seasonal menu changes.

**Starting to think of your holiday gift-giving needs?** Give the gift of good taste! **Bistro AIX Dining Cards** make "aix"ellent gifts for friends, family and business associates. Please call us at 904-398-1949 to place your order, or stop in anytime to purchase.

**Do you have a cooking question for Chef Tom or in-house Pastry Chef, Christopher?** If so, e-mail [sarahmarie@bistrox.com](mailto:sarahmarie@bistrox.com) (subject line Cooking Question) for possible inclusion in our next newsletter.

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