



## Bistro AIX October 2009 Newsletter

### Darioush Winery Showcase Dinner, Friday November 6th

Join us in our private dining rooms on Friday November 6th for a special evening showcasing the wines of Napa Valley's Darioush Winery matched with Chef Tom's inspired food pairings.

Guests will enjoy meeting Alan Papp, Darioush Estate Attaché, and will be treated to seven of Darioush's distinctive wines including:

*Signature Russian River Chardonnay* (ethereal and impeccably balanced with aromas of nectarine, lemon zest and vanilla),

*Signature Napa Valley Viognier* (honeysuckle, jasmine and citrus fruit aromas leap from the glass),

*Signature Russian River Pinot Noir* (striking ruby-red clarity and delicate floral fragrance, or, as Jerry Mullen put it, "ROCKIN!"),

*Signature Napa Valley Merlot* (expressive and texturally complex),

*Estate Caravan Cabernet Sauvignon* (ripe and juicy with flavors of black cherry, licorice and plum),

*Signature Napa Valley Cabernet Sauvignon* (bold yet harmonious with concentrated fruits, earth and spice),

and last but not least, the *Signature Napa Valley Shiraz* (spicy and seductive).

**Chef Tom's menu** includes all the things you have come to know and love about his foods: carefully sourced ingredients that are loaded with flavor, and perfectly matched with the wines.

Reception begins at 7pm, dinner at 7:30pm. Seating is limited. Tickets are \$175 per person (including tax and gratuity). For more information and ticket purchase, please contact Parker McKeller at 904-398-1949 or [aixcater@bellsouth.net](mailto:aixcater@bellsouth.net). For more information on the Darioush Winery, log onto their website at [www.darioush.com](http://www.darioush.com).



## Upcoming Events - Join Us!

The calendar is full of events to celebrate, share and support this Fall! Please join us at one, two or ALL!



*The Cystic Fibrosis Foundation's Tango by Moonlight, November 7th (see event description below).*

**Saturday, October 10th, 11:45am (Tent 1) - National Farm to Table Tour** sponsored by **Toyota Hybrid, Riverside Arts Market:** Come meet Chef Tom and Sous Chef Zeke and taste their **Paella**, featuring fresh, locally-sourced ingredients. The Farm to Table Tour to highlight farmers markets around the country and the benefits they offer their communities. This is the 12th of only 13 stops the tour is making across the USA. Information at [www.riversideartsmarket.com/toyota](http://www.riversideartsmarket.com/toyota) or [www.farmtotabletour.com.html](http://www.farmtotabletour.com.html).

**Saturday, October 17th, 3:30pm - Southern Women's Show, Prime Osborne Convention Center:** Watch Chef Tom and Sous Chef Al prepare his delicious Crab Cakes with Arugula and Roasted Shallot Sauce.

**Saturday, October 17th, 3pm - 8pm - Fifth Annual Halloween Doors & More to benefit Community PedsCare, Jacksonville Fairgrounds:** Undersea adventure theme, food and games...you and your young children won't want to miss it! Contact Community Hospice Foundation 904-886-3883.

**Sunday, October 25th, 7pm - 9:30pm - 26th Annual Caring Chefs to benefit the Children's Home Society, Avenues Mall:** 50 restaurant participants, live entertainment and more! Information at [www.chsfl.org/events.php](http://www.chsfl.org/events.php).

**Friday, November 6th, 7pm - Darioush Winery Showcase Wine Event, Bistro AIX** (see details in newsletter feature above). For ticket purchase, contact Parker McKeller at 904-398-1949 or [aixcater@bellsouth.net](mailto:aixcater@bellsouth.net).



Executive Chef  
Tom Gray

**Fall is shaping up to be just the way we like it...busy!** The Bistro AIX staff has already been on hand at several recent philanthropic events serving food and helping to raise funds for local and national charity organizations. **Whether via food or auction donations, we make a huge effort to participate in community events** and support a wide variety of organizations. We would love to see you at events on the calendar in the coming months (see calendar of events at left).

On a kitchen note, we have been busy planning our new Fall dinner menu and will be unveiling our new dishes on Friday, October 9th. We look forward to sharing our latest creations with you, including **Organic Beets with red, black & green lentils in truffle vinaigrette**, **Butternut Squash Risotto with toasted pumpkin seeds & prosciutto**, **Duck Breast with creamy polenta, watercress & huckleberry-onion jam**, and **Roasted Chicken "Coq au Vin" with whipped potatoes, pearl onions, cremini mushrooms & green beans**. Craving more? We'll keep them a surprise until you come in to taste for yourself!

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**Saturday, November 7th, 7:30pm - 11pm - Tango by Moonlight to benefit the Cystic Fibrosis Foundation, The Carling, Downtown:** Bistro AIX is the featured caterer for this fun, mysterious, and romantic evening filled with tango music and dance, lively auctions and more. [www.TangoByMoonlight.com](http://www.TangoByMoonlight.com).

**Saturday, November 7th, 6:30pm - 9:30pm - 6th Annual Festival d'Vine to benefit Catholic Charities Bureau, Balis Park (San Marco Square):** Join Bistro AIX and other area restaurants for food and to enjoy more than 300 wines at this outdoor event in the San Marco Square. Monies raised help prevent homelessness and provide family assistance programs. [www.ccbjax.org](http://www.ccbjax.org).

**Tuesday, November 10th, 5:30pm - Signature Chefs Auction to benefit the March of Dimes, Jacksonville Municipal Stadium:** A night of fun, feasting and auctions. Information 904-398-2821.

Finally, as Jacksonville continues to grow, we know there are more dining options than ever from which to choose. As a locally owned and operated independent business, and on behalf of the entire staff, we thank you for keeping Bistro AIX "top of mind" when deciding where to dine. It is our honor and pleasure to serve you.

## New "To-Go" Eco-Products Compliment Recycling Program at Bistro AIX

**Bistro AIX is pleased to introduce our new "to-go" container program!** The comprehensive new lineup of Eco-Products (cold cups made using US grown corn; fully-compostable hot cups and soup that use PLA (polylactic acid, or Polyactide, a bio-plastic liner); disposable utensils made from PLA-corn plastic; "clamshell" to-go boxes made from sugarcane fibers and commercially compostable in 45-60 days; recycled paper towels, etc.) "makes a world of a difference." Just how much? Here is some startling information provided by Eco-Products:



By choosing Eco-Products over conventional products, in one year Eco-Products customers saved:

15,000 gallons of gas - enough to drive around the earth 181 times!  
7,380 pounds of greenhouse gases  
504,326 hours of energy - enough to power the average American household for 10 years!

Our new eco "to-go" products compliment the programs and philosophies we already have in place; conscientious purchasing practices that utilizes local, natural, organic and sustainable sources whenever possible; a comprehensive recycling program and using compact fluorescent lighting (where possible), just to name a few. The eco "to-go" products do cost quite a bit more, but we believe the choice is easy to make when the benefits are evaluated compared to traditional container options.

Our thanks to Sous Chef Zeke for his work in procuring the product line-up and researching the options so we could make the most educated choices possible when purchasing the new products.

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## Anniversary Recap, Special Events & More...

**Thank you to everyone who shared our 10-year anniversary** excitement with us in the month of August. We enjoyed giving away prizes, goodie bags, bottles of wine, dining discounts and much more during our month-long celebration. Just a few of our weekly X-Club sign-up and Twitter prize give-away winners; Carrie M., Mark F., Lynn B., Melissa H., and Michael L.. Debbie M. was the **grand prize winner** of a **dinner for two prepared by Chef Tom in our private dining room**. Congratulations, all!

***Plan your holiday events now!*** Looking for the perfect venue for your holiday corporate events and family celebrations? Like the idea of a party at your home, but not the idea of cooking and cleaning up? Now is the time to plan your parties and enjoy a stress-free end-of-the year season. Host your special occasion in our private dining rooms, or at a venue of your choosing. Parker McKeller, Bistro AIX Catering Coordinator, is available for personalized menu planning and event coordination. Please contact her at 904-398-1949 or [aixcater@bellsouth.net](mailto:aixcater@bellsouth.net).

**We welcome your feedback! Please e-mail us at [newsletter@bistrox.com](mailto:newsletter@bistrox.com) with any questions or comments. And, until next time, thank you again for your support of Bistro AIX and we look forward to the opportunity to welcome you to enjoy the newest fall additions to our menus.**

1440 San Marco Boulevard • Jacksonville, Florida 32207  
904.398.1949 • [bistrox.com](http://bistrox.com)