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11

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MUST BE 18 TO ATTEND. MANAGEMENT RESERVES ALL RIGHTS.

Amelia's: Upscale with a casual feel

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Speaking of servers, our server-bartender, Mandy, was exceptional. In addition to showing good knowledge of the menu, she could pick up on something one of us said and offer a solution or option that hit the mark. It's a gift.

Amelia Eesley is the owner, and Kevin Snell is executive chef of both restaurants. Raqaun Bennett, a native of La Croix, is chef de cuisine. Kristen Villareal, whose stops include Fleming's Prime Steakhouse and The Brasserie, is general manager.

Nate Wood of Tulsa's Cirque Coffee is developing a coffee program that will be rolled out in February.

Most of the seating is at cozy wall banquettes in the main dining area. Large, French-themed paintings on a tall brick wall were copied from old French posters, including one of a lady smoking a cigarette and another lady in a Paris scene.

"I saw the poster of the lady



Vegetarian beet tartare at Amelia's Market includes roasted beets, red onions, capers, a six-minute egg, mustard seeds, garlic chips and crackers.

smoking when Vintage Wine Bar first opened downtown and thought it was really neat," Eesley said.

Though upscale, Amelia's Market & Brasserie has a casual feel. An eight-seat counter facing a pony wall has electric receptacles and USB ports. Free Wi-Fi is available.

The space formerly held Sette Italian Brick Oven and Hey Mambo.

"When I heard the Sette

owners were looking to sell, I was interested in how large the kitchen was," Eesley said. "We could do catering and service things for Amelia's, as well. I always wanted a market, too, but I didn't want all of this space for a market. Kevin suggested the brasserie, and it was the perfect idea."

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THE MARKET

Amelia Eesley, owner of Amelia's Market & Brasserie, said the idea for the market side of the business can be traced to Stonehorse Cafe.

Eesley and executive chef Kevin Snell formerly worked together at Stonehorse.

"It is based on Tim Inman's Stonehorse concept of a market attached to the restaurant," Eesley said. "It makes sense to be able to use those items in the restaurant."

The market is not particularly large, but it has a wide variety of goods, including take-home soups, salads, sandwiches, sauces and house-made ice cream. It has cheeses, breads, heirloom grains, gluten-free

flour, seafood (lobster, crab, salmon, oysters, mussels), lox and salmon pate.

It has grab-and-go breakfast items, dry goods and fresh vegetables.

A meat counter includes steaks, veal, pork and chicken. Connor Bradley, a former Amelia's line cook, is the butcher and makes sausages, including brats, linguica (a Portuguese-style sausage), chorizo and andouille.

"We have some stuff here that you can't find anywhere else," Snell said.

"We get items from the local Kitchen 66 program, and we will use the farms we already have built a relationship with. We expect a lot of great stuff in the spring."



The market at Amelia's Market & Brasserie includes a variety of seafood and cheeses.

RESTAURANT NEWS

OKC-based chain S&B's Burger Joint opens in Owasso

S&B's Burger Joint, a small chain based in Oklahoma City, has opened a location at 9529 N. Owasso Expressway in Owasso.

The restaurant features a wide selection of appetizers, salads, burgers, sandwiches, sliders, smothered fries and hand-spun shakes.

It also offers hand-breaded chicken fingers and keto, vegan and gluten-free options and has full bar service.

Restaurants report plans for Valentine's Day

The following restaurants have submitted their plans for Valentine's Day. Most require reservations. To be included

in the list, send details (hours, cost, special menu) to scott.cherry@tulsa-world.com.

Chamber in Tulsa Club Hotel, 115 E. Fifth St., 918-582-5722 — five-course prix fixe menu, including such choices as seared filet mignon, butter-poached lobster, beef carpaccio and lobster bisque; \$90 per person. Offered Feb. 14 and Feb. 15. Hotel packages include dinner for two, room amenities and breakfast for two, \$399 and \$499.

Margaret's German Restaurant, 5107 S. Sheridan Road in The Farm, 918-622-3747 — five-course dinner including free choice of pan-seared pork chop with Madeira mushrooms or red wine-braised beef short rib; \$75 per couple.

The Melting Pot, 300 Riverwalk Terrace, Jenks, 918-299-

8000 — four-course fondue dinner with take-home box of chocolate wafers; \$60 per person. Offered Feb. 14 and Feb. 15. Romance package upgrades include a dozen roses, champagne flutes, candles, rose petals on the table and a private lover's lane table.

Prospect Local Bar & Kitchen in Hotel Indigo, 121 S. Elgin Ave., 918-779-4445 — special menu includes such choices as pan-seared halibut, herb-crusted filet, smoked orange rosemary duck breast and vegetable and zucchini lasagna; \$35 to \$48.

The Fresh Market, 8015 S. Yale Ave., 918-477-7838 — Want to dine at home? The Fresh Market is offering meals for two for \$49.99, including roses. Choose two of the following three: Chateaubriand filet mignon, lump crab cakes and Chilean sea bass, plus sides and dessert.

French Hen sets Rhone wine dinner Thursday

The French Hen, 7143 S. Yale Ave., has scheduled a dinner featuring Rhone wines at 6:30 p.m. Thursday, Jan. 23.

Dishes include poached halibut Provençal, poulet d'Avignon, seared scallops and lamb chop. Each course will be paired with an appropriate French wine.

Cost is \$95 per person, plus tax and gratuity. Reservations: 918-492-2596.

Merritt's Bakery offers deal for National Pie Day

Merritt's Bakery is celebrating National Pie Day on Thursday, Jan. 23, with \$5 off all pies. That includes cream pies and classic pies, such as fruit, pumpkin and pecan.

In addition, Merritt's will be serving slices of pie for dessert

with every lunch sold.

Merritt's locations include 3202 E. 15th St., 9521 S. Delaware Ave. and 4930 W. Kenosha St., Broken Arrow.

Extra bites

- **Blue Rose Cafe**, 1924 Riverside Drive, will not be open for lunch or dinner to the public throughout the winter. The space can be reserved for private events. For availability and booking information, call 918-748-0308.

- Tulsa-based **Mazzio's** has brought back the Quesapizza, part quesadilla and part pizza. It is made with thin crust on top and bottom with cheese and choice of two fillings in the middle.

- The last day for **CherryBerry** at 9046 N. 121st East Ave. in Owasso will be Sunday, Jan. 26.

— Scott Cherry, Tulsa World