

CONTACT: Mark G Hanna
Customer First
281-870-9994

Tomatoes Come Early and the Time is Ripe Heirlooms Filling Plates at both Ouisie's and Bird & Bear

Touting the goal of always serving Mother Nature at her best, executive chef/proprietess Elouise Adams Jones (a.k.a. Ouisie) of both Ouisie's Table and The Bird & The Bear restaurants, has pounced on the earlier-than-usual arrival of this year's Heirloom Tomatoes.

Beginning the last week of April, both restaurants will be adding all kinds of tomato specials to usual selections of Texas, Gulf Coast and international favorites (which pretty much says Houston cuisine, these days).

Using recipes created and selected by Elouise, the new items run the gamut from Fried Green Tomatoes with Fried Oysters and Spicy Potatoes and Crab a la Ouisie Salad (among the specials at The Bird & The Bear) to Heirloom Gazpacho and The Savannah Tomato Sandwich with House-made Lemony Mayo (two among the specials at Ouisie's).

For those who have followed Elouise through her more than three decades in the food service business, there'll be no surprise in her taking classic foods and doing a take on them is nothing new, and there's no surprise in her taking not-so-classic foods and doing a take on them, either.

These Heirloom Tomato dishes and additional new ones will be offered as specials at both restaurants as long as the season lasts – usually mid-June.

Located at 2810 Westheimer in a totally renovated building formerly occupied by Tony Mandola's Gulf Coast Kitchen, The Bird & The Bear is owned in partnership by Elouise and Wafi Dinari, her long-time General Manager at Ouisie's. For reservations or information about The Bird and The Bear, call 713-528-2473 or visit www.thebirdandthebearbistro.com. The restaurant is open seven days a week for lunch and dinner. Valet parking is available.

Ouisie's Table is located at 3939 San Felipe and open seven days a week. For information and reservations visit www.Ouisiestable.com or call 713-528-2264.