**PEOPLE ON THE MOVE**

**TFI hires foster care worker**
OKLAHOMA CITY – TFI Family Connections hired Marquece Bryant as a foster care worker for the Oklahoma City area.

Bryant is an Oklahoma City native and graduate of Langston University with a bachelor’s degree in psychology.

TFI Family Connections is a nonprofit organization licensed by the Oklahoma Department of Human Services as a child placing agency.

**Mazzio’s names Myers VP of marketing**
TULSA – Mazzio’s hired Stuart Myers as vice president of marketing for Mazzio’s Italian Eatery and Oliveto Italian Bistro.

Myers has more than 25 years of experience in marketing planning, promotional development, media management, brand development and product development.

For the past 10 years he owned and operated United Marketing Communications, a marketing and media agency in the Dallas area specializing in the pizza industry.

A native of Minneapolis, Myers will be relocating from Dallas.

**Rufus Alexander joins The Franchise**
OKLAHOMA CITY – Rufus Alexander joined Tyler Media as a co-host on The Franchise Morning Show.

Alexander joins Mike Steely, John Rohde and Jessi Stone as co-host of morning show. Alexander was a linebacker on the University of Oklahoma football team and played two years in the National Football League.

**Williams receives engineering license**
TULSA – Kyle Williams, transportation engineer with Schenker Associates, received his professional engineering license in the state of Oklahoma.

Williams has been in the transportation group at Schenker for two years in the Tulsa office. He specializes in municipal, local government and Oklahoma Department of Transportation design work.

Williams has a bachelor’s degree in civil engineering from the University of Arkansas.

**Graham among top educators**
NORMAN – Charles Graham, dean of the University of Oklahoma College of Architecture, was selected as one of the 25 Top Educators in America by DesignIntelligence, the Design Futures Council’s bimonthly report on industry news.

Graham, who joined OU as dean in 2008, is the third member of the College of Architecture to be included in DesignIntelligence’s Top Educators in America list in the last two years. Associate professor of architecture Stephanie Pilat and architecture division director Hans Butzer were named to the list in 2014.

**Clean names production manager**
OKLAHOMA CITY – Clean appointed Brianna Liles as production manager of the plant and offices at 4700 N. Santa Fe Ave. in Oklahoma City.

Liles was owner of an appliance business and managed several retail stores.

Clean is a St. Louis-based commercial launder.
SWEET SPECIALS
Fill up on love over Valentine's weekend at area eateries
BECAUSE VALENTINE’S DAY falls on a Sunday, some restaurants are offering special dinners on other days or all weekend. Most require reservations. Some might be sold out. Most prices do not include tax and gratuity.

Stonehorse Cafe, 1748 Utica Square, 918-712-8470 — among the most exclusive though none falls exactly on Valentine’s Day; only five couples per seating at private tables; seatings are at 6 p.m. and 8:30 p.m. Thursday, Friday and Saturday, dinner includes oyster, lobster, chateaubriand and milk chocolate-hazelnut souffle with wine; $250 per couple.

Gerard’s, 817 E. Third St., reservations.tulsawine.com — dinner and Old Urban Trolley ride on Saturday, dinner open at 5:30 p.m. for appetizers and cash bar; trolley ride at 6:30 p.m. and dinner at 7:30; four-course dinner in Hope Egan of Red Tractor Catering includes sea scallops, grilled vegetables, roasted beef tenderloin and tattertot chocolate tart with truffle deco wine; $85 per person, $97 dinner and trolley tour. Seats at 11 a.m. and 1 p.m. are scheduled Sunday; pasta choose three courses from nine selections; $40 per person.

Bluestone Steakhouse & Seafood, 1002 S. Sheridan Road, 918-296-8888 — eight entrees priced $36-$79 per person, including filet mignon, tenderloin filet Oscar, aged rib-eye, surf and turf, Chlesea bean, Gulf snapper.

Claret Cafe, 3102 W. Kenosha, 918-940-2808 — 10 entrees from $14.95-$32.95, including mahi mahi, salmon-and-shrimp picatta, grilled rib-eye, filet mignon and crab-stuffed shrimp, pork chops, prime rib, seafood pasta, chicken picatta, grilled chicken and chicken Marsala.

Naples Flatbread & Wine Bar, 201 S. Denver Ave, 918-879-1990 — serving Tuesday and Sunday these course pre-fixe menu for $45 per couple, including shared appetizer, two entrees and cheese and/or chocolate dessert.

Melting Pot, 300 River Walk Towne, 918-299-5000 — Valentine’s package available throughout February, four-course fondue dinner and box of chocolate waters, $129 per couple. Valentine’s package includes four-course dinner, box of chocolate waters, candles and rose petals, two souvenir champagne flutes and private table; $250 per couple.

Warren Duck Club, Doubletree at Warren Place, 6611 S. Yale Ave., 918-497-2186 — seatings at 6 and 8 p.m. Friday and Saturday, four-course dinner; entree choices include artichoke-and-sundried tomato beef Wellington, hickory-smoked prime rib, pan-seared Chlesea bean, surf and turf and $19 couples.

Margaret’s German Restaurant, 501 S. Sheridan Road, The Farm shopping center, 918-622-3747 — 5 p.m. Saturday and Sunday; five-course dinner, including baked brie, cream of tomato and gin-Parmesan cheese squares, Caesar salad, salmon coiboulac or pork tenderloin and chocolate ganache with raspberry coulis; $49.50 per person.

In the Raw Brookside, 3321 S. Peoria Ave, 918-744-1300 — 11 a.m. to 9 p.m.; specials in addition to menu, including green tea-and-nutmeg-seared tuna skewers, red snapper bouquette, Veracruzina grilled halibut, Sweetheart roll, heart-shaped white chocolate-raspberry cheesecake and red velvet yo-yo ganache, $9.42.

In the Raw on the Hill, 6615 S. Sheridan Road, 918-524-0063 — 4 p.m.; specials in addition to menu, including tuna tartare in-house, Sweetheart roll, flat with crab-stuffed shrimp and salmon and halibut with blackened shrimp, salmon and strawberry layer cake, $10-$44.95.

The Rooftop, 214 S. Main St., Broken Arrow, 918-606-2603 — at 10 a.m. to midnight Saturday and Sunday; three-course dinner, including Caesar or wedge salad, canneloni and entree choice of chicken alfredo, pasta Bolognese or shrimp putanesca; $20 per person.

Boston Deli, 6231 E. 63rd St., 918-492-4745 — 5-9 p.m. Saturday, entree choices include filet of beef, Hasty Baby baby-back ribs, seared duck breast, Hasty Baby half-chicken, mahi mahi Oscar, seared salmon and pappardelle; $17-$29.

Geisha Sushi Bar, 19016 S. Memorial Drive, 918-943-6156 — one appetizer (seven choices), two sushi rolls (10 choices) and dessert for $34.95 per person; dinner for two with one appetizer, three rolls and dessert for $49.95.

Mr. Nice Guys, 918-411-6533 — seatings at 5:30 and 8 p.m.; menu choices include beef Wellington, chicken on crost, crab cakes, warm chocolate cake and strawberries and cream; dinner includes glass of bubbly; $32 per person.

French Hen, 1743 S. Yale Ave, 918-492-0596 — special menu entrees include mushroom-trussed rack of lamb, beef tenderloin, prime strip steak, grilled duck breast, roasted lobster tail, scallops, roasted salmon and osso bucco, $24-$46; appetizers, salads extra.

The Hen Bistro & Wine, 3529 S. Peoria Ave., 918-935-3420 — special menu entrees include prosciutto diva scallops, grilled salmon, filet mignon, braised short ribs, coq au vin and Boursin gnocchi, $18-$35; appetizers, salads extra.

Michael Vs, 822 E. 103rd St., Bixby, 918-369-0310 — Friday, Saturday and Sunday; 17 special menu entrees include filet mignon, veal Oscar, rack of lamb, halibut, pork chop, beef Wellington, steak and lobster, tenderloin ravioli, steak, beef and chicken and tortellini pasta, plus appetizers and desserts; every couple will enter into a drawing for a romantic dinner for two and a dozen roses.

El Chico Cafe, 4107 S. Yale Ave., 918-665-6579, 9265 E. 21st St, 918-663-7755, 9705 E. 71st St, 918-252-9442, 732 W. New Orleans St, Broken Arrow, 918-451-0633 — dinner for two, share top-shell guacamole and top-shelf fajitas; $29.99 per couple.

Flaming’s Prime Steakhouse, 1976 Utica Square, 918-712-7100 — special menu served Friday, Saturday and Sunday includes shrimp with spiced bacon appetizer, choice of Flaming’s or Caesar salad and choice of filet mignon with salmon filet ($39.95 per person) or North Atlantic lobster tail ($69.95). Sunday brunch features choice of eggs Benedict or brioche French toast with appetizer, sides and dessert, $39.95.

Zanmai Modern Japanese Cuisine, 1402 N. 5th Ave, 918-556-0200 — 11 a.m. to 11 p.m. Friday-Saturday. 10 a.m. Sunday; special entrees in addition to regular menu will be petit filet and lobster tail ($40), seared scallops ($30), roasted rack of lamb ($25) and braised pork short ($25). — SCOTT CHERRY, World Source White