

PHP Benefit Dinner Menu

Fresh Oysters • Goat Bubbles Sparkling Wine

Washington Kumamoto Oysters topped with ponzu sauce, lemon, scallion, and red chili sauce.

Artisanal Tofu Three Ways • Quail Crossing Pinot Grigio

Handmade Tofu served deep fried with yuzu citrus sauce, agedashi style, and cold with Korean chili sauce.

Mango Rock Shrimp • Foxen Chenin Blanc

Tempura fried Louisiana rock shrimp with mango basil dip.

Tuna Tataki • Fiddlehead Sauvignon Blanc

Seared pepper crusted big eye tuna with avocado mousse caramelized balsamic vinegar, fried sweet onion and micro cilantro.

Rabbit Egg Roll • Standing Sun GSM

Fresh local rabbit confit and vegetable wrapped in mandarin moc-shu paper and served with jiro persimmon sauce.

Chowan Mashi • Kalyra Sticky Wicket Viognier

Sweet Japanese egg custard.

THANK YOU FOR SUPPORTING
Farm and Vineyard Workers

