

TABLE TALK

Transformed Hakka Kitchen welcomes gourmet chef

Contributed photos



By Leigh Cort

The House of Leaf & Bean, has transformed its dining experience in only 12 days!

Now the Hakka Kitchen, Wen Raiti's dream restaurant, has a beautiful new ambience, new menu and dynamic new chef, Marshall Ziehm.

Leigh Cort

The Hakka influence comes from Chinese characters that mean "guest families." Wen and Marshall are collaborating to maintain her philosophy of plant-based Chinese countryside cuisine, along with the chef's dynamic style of cooking and presentation.

The contemporary vibe invites you to enjoy lunch and dinner at cozy pillowed banquettes, tables for two, "social" tables where you can dine with other discerning guests or at the appealing counter where you can enjoy the aromatic dishes that come steaming from the kitchen.

For five years, Wen has proudly preserved her tiny meditation room for patrons and friends who enjoy taking a moment from their busy days to relax in tranquility. Her incredible knowledge of teas and tea ceremonies will continue to lure people to learn about the extensive teas that Hakka Kitchen loves to pair with dining and also offers on its tea wall.

The new collaboration between Wen and Chef Ziehm is a perfect blending of Wen's philosophy of healthful, healing dishes that are delicious and affordable. She



Marshall Ziehm

believes that what we eat and how we prepare our food should be simple, sustainable and beneficial not only for our health but also for our environment. Chef sees the Hakka Kitchen also as a community to educate and offer the most beautiful and delectable foods that adhere to the plant-based Asian countryside theme.

All of the dishes use either USDA-certified organic ingredients, vegetables sourced from local farmers who



Wen Raiti

practice organic farming or seafood that is wild-caught, not farm-raised. They don't use preservatives or chemical additives or products that include them. They are proud to serve and deliver healthy, fresh and organic meals in their beautiful restaurant.

One of the unique ingredients that Chef Ziehm and

HAKKA continues on Page 21

ALHAMBRA TICKETS *make amazing* HOLIDAY GIFTS!

2022 ALHAMBRA THEATRE SCHEDULE

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Hakka Kitchen meditation room



Zeng's Cui Pi Doufu



Southern Expedition Baozi



Bao Gong Black Tofu

Hakka

Continued from 20

Wen offer is their popular tofu, which they make in-house, following traditional Chinese recipes. It's always fresh, organic and made with the highest quality organic soybeans. The exciting menu finds tofu surprising in so many various ways from crispy tofu bites or steamed buns filled with organic black tofu to soft tofu marinated in mushroom soy or pan-fried tofu in a spicy red curry sauce.

Here's a look at the selections:

- Zeng's Cui Pi Doufu (Crispy Tofu Bites with Chi-

nese Garlic Sauce)

Inspired by a Fujian snack food named after Zeng Jinyan, a Hakka daughter from Fujian and a famous blogger. Zeng was named one of Time Magazine's 100 People Who Shaped Our World in 2007.

- Southern Expedition Baozi

Steamed buns with black tofu, shiitake mushrooms and organic vegetables. Legend attributes the creation of baozi to the famous general Zhuge Liang's Southern Expedition in the early third century.

- Bao Gong Black Tofu

Soft tofu marinated in mushroom soy, stuffed with roasted garlic, steamed, with stir-fried crunchy vegetables. Black tofu is a house original inspired by the flavors and ingredients of the Hakka heritage.

Or sample a few of these menu items:

- **Popo's Jiaozi:** Handmade dumplings with organic tofu, potato, mushroom or Mayport Shrimp

- **Suns' Award-Winning Vegan Chili** (organic tofu and black beans)

- **Grandma's Secret Peanut Pancakes:** Desserts fusing traditional ingredients with modern innovation.

Join Wen Raiti on her "Journey to the East" and dine on family favorites created by Chef Marshall Ziehm.

For further information about Hakka Kitchen — Under the House of Leaf & Bean Brand go to LoveHakkaKitchen.com.



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