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THE PHILADELPHIA

# ⚡ CITIZEN ⚡

**Foodizen**, a new regular feature from The Citizen, delves into the nexus of food and culture in cities, as a way to tell us about the people, experiences, tastes and history of Philadelphia. We know that food is about more than food. And food stories intersect with the roiling life of the city—its politics, diversity, education, its ideas of home, the environment and quality of life.

Through food, we can see how people strive for sustainability; survive food deserts; urban farm; build restaurants with social consciences; use restaurants as centers for activism, welcome and good cheer. We can see how people live—and what keeps them doing it. Foodizen will take us into neighborhoods, far from the Center City foodie epicenter, not just for stories but also for community gatherings to explore some of the ideas that are continuously re-creating the city of Philadelphia

[thephiladelphiacitizen.org](http://thephiladelphiacitizen.org)

# ⚡ FOODIZEN

**CITIZEN  
MEMBER EVENT:  
FOODIZEN DINNER  
6.25.19  
VIENTIANE  
CAFE**



# ⚡FOODIZEN

At The Citizen, we know that food is about more than food—it's politics, diversity, education; it's ideas of home, the environment, and quality of life. That's why we launched Foodizen, a regular feature from The Citizen that delves into the nexus of food and culture in cities as a way to tell us about the people, experiences, tastes and history of Philadelphia.

Now, we want to bring those stories to life. And we're thrilled to have our supporting members here to support us. Tonight, the Vientiane Cafe will open its doors with a special menu highlighting traditional Lao cooking and personally curated wine and beer pairings by Jason Wilson. We hope you enjoy chef Sunny Phanthavong's traditional Lao cooking.

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**Jason Wilson** is The Citizen's 2019 Jeremy Nowak Fellow, funded by Spring Point Partners, in honor of our late chairman Jeremy Nowak. He is the author of three books, including *Boozehound* and *Godforsaken Grapes*, which will be released in paperback in April. His next book, *The Cider Revival*, is due out in September. He is the series editor of *The Best American Travel Writing*, and writes for the *Washington Post*, *New York Times*, *New Yorker* and many other publications. His food writing has won numerous awards from the Association of Food Journalists, including *Best Food Column* four times. You can find him at [jasonwilson.com](http://jasonwilson.com).

# MENU

## APPETIZERS

### THUM MAK HOONG

*Green papaya salad with padeak (fermented crab/fish sauce)*

### NAAM

*Crispy coconut rice lettuce wraps mixed with sour pork (Som moo)*

### GANG NAW MAI

*Bamboo stew with wild mushroom and silk worm*

## MAINS

### SEEN HAANG

*Lao style beef jerky with peanut chili paste*

### SAI GAWK

*Grilled lao pork sausages*

### PAD KEE MAO

*Stir fry flat noodles with chicken and mixed vegetables*

### TOD PA

*Deep-fried whole pompano fish wrap*

## DESSERT

### MANGO STICKY RICE