

Gourmet Vegetarian Dinners

June and July 2006

Every Monday, 6:30 PM. Sit down or takeout, \$14. \$5-10 donation suggested for lectures.
First Baptist Church, 305 North California Avenue at Bryant, Palo Alto, 1/4 mile East of Alma.
Sponsored by the Peninsula Macrobiotic Community. Chef Gary Alinder.

Reservations Requested by Monday 9:30 AM: 650 599-3320

<http://peninsulamacro.org>

Starting June 26, the Dinner price will increase from \$13 to \$14.

June 5 – Guest Chef James Holloway

Savory Black Bean Soup
Tofu Enchilada Casserole
Spanish Rice
Braised Broccoli and Collards with Sesame Vinaigrette
Green Cabbage Salad with Onion, Lemon and Ginger
Chocolate Chip Cookies
Lemon Grass Tea

June 12 – Guest Chef James Holloway

Shitake French Onion Soup
Rice Pilaf
Black Bean and Sweet Corn Salad
Very Veggie Salad with Pesto
Mixed Summer Greens with Balsamic Vinaigrette
Radish Pickle
Zucchini Cake
Mint Tea

June 19 – Guest Chef Chuck Collison

Creamy Carrot Bisque with Dill
Corn, Basil, and Black Olive Tofu Tart
Quinoa Pilaf
Summer Squash Medley
Green Salad with Apricot Vinaigrette
Orange Oatmeal Crunch Cookies
Tea

June 26 – Guest Chef Chuck Collison

Black Eyed Pea Chowder
Rice Salad
Corn-Carrot-Pea Succotash
Cabbage and Chard Gratin
Marinated Radish, Carrot, and Cucumber Salad
Summer Fruit Cobbler
Grain Coffee
After-Dinner: *An Evening with Meredith McCarty:
Finding Your Own Path to Health*

July 3 – Independence Day Holiday, No Dinner

July 10 – Guest Chef Susanne Jensen

White Bean Soup
Savory Tomato, Corn Tart with Fresh Basil and Tofu Cheese
Long Grain Brown Rice with Fresh Herbs
Summer Vegetable Medley
Green Salad with Arugula and Nectarines
Almond-Orange Cake with Orange Glaze
Tea: Herb Blend

Jody Main speaks on
Herbs in the Garden and Herbs in the Kitchen

July 17

Thai-Flavored Silken Tofu and Corn Soup
Savory Rice Noodle and Veggie Salad
Blue Lake Green Beans with Glazed Walnuts
Cumin-Roasted Sweet Potato Spears
Sweet and Tart Carrot, Daikon and Napa Cabbage Salad
Summer Fruit Crunch
Lemon Grass Tea

July 24

Chilled Cucumber-Dill Soup
Tempeh-Potato Croquettes with Creamy Basil Sauce
Saffron-Carrot-Rice Salad
Summer Veggie Succotash
Mixed Green Salad with “Honey” Mustard Dressing
Gingerbread Cake with Fresh Peaches and Rice Dream
Tea

July 31

Middle Eastern Lentil and Spinach Soup
Moroccan Seitan and Vegetable Tagine
Couscous
Chopped Fresh Veggie Salad with Mint Dressing
Pita Bread with Baba Ghanoush
Walnut and Date Squares with Orange Flower Syrup Glaze
Mint Tea

The Peninsula Macrobiotic Community

Nineteen Years of Gourmet Vegetarian Dinners

Chef: Gary Alinder
Assistant Chef: Chuck Collison
Guest Chef: James Holloway
Backup Chef: Paul Schmitt
Clean-up: Colleen Corey, Paul Moran

President: Ken Becker
Dinner Manager: Miklane Janner
Dinner Manager (ex-officio): Ilona Pollak
Newsletter Editor/Webmaster: Gerard Lum
Volunteers: Jane Kos, Patricia Becker, Bob Griffin, K.C. Griffin

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