

# Gourmet Vegetarian Dinners

**December 2007 and January 2008**

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>

## December 3

Winter Squash Posole  
Black Bean Chili over Roasted Sweet Potatoes with  
Tofu Sour Crème  
Spanish Rice Casserole  
Saffron Cauliflower Sauté  
Mixed Greens with Avocado Dressing  
Carob-Almond Crunch Bars  
Cinnamon Grain Coffee

## December 10

Beet Borscht with Tofu Sour Crème  
Buckwheat Croquettes with Onion Gravy  
Hungarian Noodles and Cabbage  
Braised Root Vegetables with Dill  
Sweet and Tart Cucumber Salad  
Winter Fruit Compote with Cashew Crème  
Tea

*Dr. Jenny Lee* speaks on  
*Natural Solutions to Digestive Problems*

## December 17 – *Winter Solstice Celebration* *Chefs James Holloway and Gary Alinder* *(\$18 Sitdown, \$16 Takeout)*

Sparkling Fruit Punch  
Bread Basket  
French Onion Soup with Croutons  
Neat Loaf with Herbed Mushroom Gravy  
Mashed Butternut Squash and Sweet Potatoes  
Sweet and Tart Red Cabbage  
Mixed Green and Radicchio Salad with Dried Cranberries,  
Apples, Caramelized Pecans, and Cranberry Vinaigrette  
Figgy Pudding Cake with Blood Orange Tofu Crème  
Selection of Teas

**December 24 – *No Dinner, Happy Holidays!***

**December 31 – *No Dinner, Happy Holidays!***

## January 7

Roasted Onion and Corn Broth with Crunchy Tortilla Strips  
Quinoa and Potato Croquettes with Cilantro Crème Topping  
Savory Stewed Pinto Beans  
Cumin Roasted Sweet Potatoes with Spiced Pumpkin Seeds  
Garlicky Pea Shoot Sauté  
Pineapple Cake  
Lemon Grass Tea

## January 14 – *Guest Chef James Holloway*

Split Pea Soup  
Tofu Balls with Savory Red Sauce  
Polenta Torta with Roast Winter Squash  
Broccolini, Collards, and Kale with Ginger Vinaigrette  
Wild Greens and Arugula Salad  
Chocolate Chip Cookies  
Magic Mint Herbal Tea

*Julie Ong* speaks on her  
*Macrobiotic Journey: From Migraines to*  
*Intuition and Spirituality*

## January 21

Hearty Root Vegetable Chowder  
Stuffed Cabbage Rolls with Rich Tomato Gravy  
Herbed French Lentil Pilaf  
Roasted Vegetable Mélange  
Braised Winter Greens  
Poppy Seed Cake  
Tea

## January 28

Portuguese Red Bean and Kale Soup  
Winter Veggie and Seitan Stew  
Wild Rice Pilaf  
Mirin-Glazed Kabocha Squash Triangles  
Wilted Cabbage Salad with Apple and Smoked Tofu  
Pear Crunch  
Tea

## *The Peninsula Macrobiotic Community* **Twenty Years of Gourmet Vegetarian Dinners**

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

President: Ken Becker  
Dinner Manager: Miklane Janner  
Newsletter Editor/Webmaster: Gerard Lum  
Volunteers: Jane Kos, Patricia Becker,  
Bob Griffin, K.C. Griffin, Kate Latham

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