



Every Monday, 6:30pm

Gourmet Vegetarian Dinners

www.peninsulamacro.org

April / May 2009

650.599.3320

Held at the First Baptist Church
305 North California Avenue at Bryant, Palo Alto
Sit down or takeout, soup to dessert – \$15
Reservations Requested by Monday 9:30am.

Chef Gary Alinder. Sponsored by the Peninsula Macrobiotic Community, a secular, non-profit organization not affiliated with any religious organization. www.peninsulamacro.org

100% Vegan!

UPCOMING MENUS

April 6 Lentil-Mushroom Soup; Buckwheat-Potato Croquettes with Rich Onion Gravy; Nutmeg-Scented Mashed Carrots; Red Cabbage Kraut; Sweet and Tart Cucumber Salad; Apple-Raisin Spice Bars; Tea

Michael Rossoff speaks on Empowering the Second Half of Life

April 13 White Bean-Cabbage Soup; Tofu Cacciatore; Polenta Triangles; Roasted Carrots, Fennel and Onions; Garlicky Broccoli Rabe Sauté; Almond-Anise Biscotti; Mint Tea

April 20 Tortilla-Pinto Bean Soup; Roasted Seitan and Butternut Squash Soft Tacos with Pickled Red Onions and Tofu Sour Cream; Brown Rice with Corn & Pumpkin Seeds; Cauliflower Three Ways; Mixed Greens with Radish and Cucumber; Coconut Cake with Chocolate Frosting; Cinnamon Grain Coffee

April 27 - Guest Chef James Holloway

Split Pea Soup; Tofu Veggie Stroganoff with "Sour" Cream; Brown Rice Pilaf; Braised Broccoli and Bok Choy with Gingery Vinaigrette; Green and Red Cabbage Slaw; Chocolate Chip Cookies; Tea

May 4 Spring Veggie-Rice Soup; Tempeh "Tuna" Noodle Casserole; Simmered Red Beans with Sweet Potatoes; Marinated Land and Sea Veggies; Arugula Salad with Italian Dressing; Corn Cake with Strawberries and Tofu Cream; Tea

Gerard Lum and Paul Schmitt preview
French Meadows Summer Camp

May 11 - 22nd Anniversary Celebration (\$18), Chefs James Holloway and Gary Alinder

Sparkling Fruit Juice Punch; Sweet Potato Coconut Soup; Browned Cutlets of Tofu with Onion Herb Sauce; Long Grain Rice Pilaf; Green Beans with Caramelized Onion, Julienne Carrots, and Slivered Almonds; Farmers Market Greens with Meyer Lemon Silky Dressing; Almond Lemon Cake with Chocolate Mousse and Raspberry Sauce; Assorted Teas

May 18 Gingery Aduki Bean-Mushroom Soup; Short Grain Brown Rice with Edamame; Braised Daikon with Savory Miso Sauce; Arame-Carrot-Onion Tempura; Green Beans with Tangy Dressing; Pressed Chinese Cabbage Salad; Lemony Sesame Cookies; Gen Mai Cha

May 25 - Memorial Day Holiday, No Dinner

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