

## First Class Cooking // Winter Menu Ideas

These are some menus, organized by theme, to serve as ideas in selecting menus for private events. In the class we will prepare four courses:

- (1) a starter/soup/salad
- (2) vegetable/side dish
- (3) main
- (4) dessert

and please make one selection from each category. In many cases, adaptations may be made to accommodate vegetarian and other dietary concerns and please share these requests when discussing the event's details and arrangements.

Menus have been developed with consideration to the balance of the entire meal and the timing of creating it, yet in many instances courses may be selected from across menu themes.

This is not a complete list so please also consult the archive of schedules for additional offerings and feel free to contact Emily at, [Emily@firstclasscooking.com](mailto:Emily@firstclasscooking.com) or phone 415-573-2453 with further questions and requests.

### Winter Italian

- 1) Radicchio & Chestnut Salad –or– Fig & Gorgonzola Salad –or– Rosemary Chickpea Soup –or– Caramelized Endive –or– Red Cabbage, Prosciutto & Hazelnut Salad
- 2) Pasta w Spicy Tomato Beer Sauce –or– Farro Pasta Carbonara w. Bacon & Kale –or– Mushroom Risotto –or– Swiss Chard & Fontina Risotto –or– Butternut Squash Risotto –or– Softly Cooked Farro w. Brussels & Prosciutto
- 3) Prune & Chestnut Filled Pork Tenderloin –or– Prosciutto Roasted Monkfish –or– Chicken w. Prosciutto, Spinach & Fontina
- 4) Pear & Almond Tart –or– Gianduja Gelato (Chocolate –Hazelnut) –or– Gianduja Pudding –or– Lemon Sponge (a baked pudding/custard)

### Winter Warm- Up

- 1) Salad w Fennel & Pomegranate –or– Beet & Goat Cheese Salad –or– Fuyu Persimmon & Arugula Salad –or– Warmed Goat Cheese Salad –or– Juniper Braised Cabbage
- 2) Gougeres (Herb & Cheese Puffs) –or– Wild Mushroom Popovers –or– Popover w. Gruyere & Black Pepper –or– Spinach Souffle –or– Mushroom & Barley Soup –or– Swiss Chard & Leek Soup –or– Fennel & Squash Soup w. Spiced Pumpkin Seeds
- 3) Pomegranate Glazed Pork Tenderloin –or– Chicken Roasted w, Celery & Sultanas –or– Pistachio Crusted Fish –or– Salmon w. Chanterelle Cream sauce
- 4) Profiteroles w. Homemade Chocolate Sauce –or– Champagne & Chocolate Truffles –or– Peppermint Bark –or– Chocolate-Mint Cookies

### Festive Celebrations

- 1) Gougères –or– Popover (Mushrom or Gruyere) –or– Crepes w. Pumpkin & Chevre –or– Prosciutto Roasted Persimmons –or– Chevre Radicchio Rolls
- 2) Chicken & Chanterelle Phyllo Triangles –or– Balsamic Swiss Chard Tart
- 3) Crab & Endive Spears –or– Caramelized Endive w. Prosciutto
- 4) Chocolate & Sea Salt Cookies –or– Chocolate Mint Cookies –or– Walnut-Espresso Cookies –or– Chocolate & Champagne Truffles

### Autumn Favorites

- 1) Sweet Potato Biscuits –or– Pumpkin & Sage Risotto–or– Squash & Leek Gratin
- 2) Squash & Fennel Soup w. Pumpkin Seeds –or– Butternut Squash & Pear Soup
- 3) Chicken w Celery & Sultanas –or– Whiskey Glazed Roast Lamb –or– Pistachio-Crusted Snapper
- 4) Apple Cranberry Crisp –or– Gingerbread Loaves –or– Chocolate Souffle –or– Banana Souffle w Caramel Sauce –or– Pumpkin Bread Pudding

### Easy After-Work Gourmet

- 1) Roasted Cauliflower w. Chile & Garlic
- 2) Jalapeno Spiked Mac & Cheese
- 3) Honey- Mustard Marinated Chicken Breasts in Parchment
- 4) Chocolate & Sea Salt Toffee

### Harvest Celebrations

- 1) Juniper Braised Cabbage –or– Roasted Cauliflower –or– Delicata Squash & Kale w. Rosemary Walnuts
- 2) Winter Vegetable Galette –or– Butternut Squash Gratin –or– Chanterelle & Herb Ragout –or– Buckwheat Crepes w. Seasonal Vegetables
- 3) Butternut Squash & Leek Gratin –or– Winter Vegetable Tagine –or–
- 4) Cranberry Linzer Tart –or– Pumpkin Bread Pudding

### *Popular International Menus*

#### Spanish Seaside

- 1) Spanish Garlic Soup
- 2) Roasted Peppers w. Manchego & Almonds
- 3) Paella (Chicken, Sausage, Seafood, or Vegetarian) –or– Whole Fish Roasted w. Salt
- 4) Crema Catalana –or– Almond Cake w. Citrus Syrup

#### Taste of India

- 1) Curried Chickpeas –or– Lentil Dahl –or– Curried Cauliflower Soup –or– Mulligatawny
- 2) Cilantro Chutney, Mango Chutney, and Cucumber Raita
- 3) Chicken Tikka Masala –or– Chicken Saag
- 4) Mango Sorbet –or– Cardamom Pudding

### Nod to North Africa

- 1) Muhumarra (Red Pepper & Walnut Spread) –or- Roasted Beet & Yogurt Spread
- 2) Swiss Chard & Quinoa Dolmas –or– Lemon-Herbed Quinoa Salad
- 3) Chicken & Preserved Lemon Tagine –or– Salmon w Chermoula –or– Lamb Stew w. Chickpeas & Apricots
- 4) Honey Biscuits w. Fig Sauce –or– Almond Cake w. Citrus Syrup

### South African

- 1) Lemon- Herbed Quinoa
- 2) Roasted Red Pepper & Tomato Soup
- 3) South African Lamb & Apricot Stew w. Coconut
- 4) Honey Biscuits w. Figs –or- Almond Cake w Citrus Syrup –or– Coconut Custard

### Mediterranean Mix

- 1) Warmed Goat Cheese Salad –or– Spinach, Lemon & Lentil Soup –or– Spanish Garlic Soup –or– Roasted Pepper & Tomato Soup
- 2) Goat Cheese Souffle –or– Farro w. Balsamic Swiss Chard –or– Balsamic Swiss Chard Tart –or– Winter Vegetable Galette –or– Mediterranean Orzo Salad
- 3) Whole Fish Roasted in Salt w. Citrus Vinaigrette –or– Chicken w. Sherry & Sultanas –or– Swordish w. Feta, Fennel & Mint –or– Rosemary Lamb w Salsa Verde –or– Chicken Roasted Under a Brick –or– Chicken Roasted w. Greek Herbs & Vegetables –or– Crisped Salmon w. Leek Sauce
- 4) Creamy Lemon Tart –or– Pear & Almond Galette –or– Pear & Almond Tart –or–

### Fuss- Free French

- 1) Salad w. Avocado & Mustard Vinaigrette –or- Warmed Goat Cheese Salad –or– Beet & Goat Cheese Salad
- 2) Goat Cheese Souffle –or- Spinach Souffle –or- French Onion Soup –or– Buckwheat Crepes w. Wild Mushrooms –or– Gougeres
- 3) Coq au Vin
- 4) Chocolate Souffle –or- Crème Brulee

### Best from Brazil (GF)

- 1) Black Bean Feijoada
- 2) Butternut Squash w. Coconut & Lime
- 3) Bahia Style Shrimp (Cooked in a sauce of Tomato & Coconut)
- 4) Crepes w. Dulce de Leche –or– Passionfruit Mousse

### Tropical Tastes (GF)

- 1) Butternut Squash w. Coconut & Lime
- 2) Honey-Ginger- Sesame Slaw
- 3) Ahi Tuna Poke
- 4) Crepes w. Dulce de Leche

### California Cool

- 1) Avo-Mango Salsa
- 2) Roasted Corn w. Chile & Lime –or– Cranberry Quinoa Salad
- 3) Grilled Fish Tacos w. Citrus Vinaigrette –or– Chicken, Corn & Tomatillo Stew
- 4) Mexican Chocolate Cupcakes

### Light & Healthy Asian/ Venture to Vietnam (GF)

- 1) Steamed Shrimp & Chile Dumplings –or– Spicy Lemongrass Tofu –or– Vietnamese Spring Rolls
- 2) Lemongrass Beef Skewers –or– Peanut Sauce w. Noodles –or– Yuzu Kosho Tofu
- 3) Sake- Marinated Salmon w. Shiitakes –or– Caramelized Claypot Catfish –or– Chicken w Thai Basil
- 4) Sticky Rice w. Mango & Lime –or– Mango Sorbet

### All-American Classics

- 1) Herbed Biscuits –or– Sweet Potato Biscuits
- 2) Roasted Corn Soup –or– Old Bay Seasoned Oven Fries –or– Crisp Caesar Salad –or– Buffalo Chipotle Chili
- 3) Spiced Pork Tenderloin w. Creole Mustard Sauce –or–
  - Roasted Chicken Breasts w Mushrooms –or– Shrimp & Andouille Gumbo –or–
  - Dungeness Crab Cakes
- 4) S'Mores Cupcakes –or– Chocolate Cake w. Frosting –or– Apple Galette –or– Banana Souffles w. Caramel Sauce

### *Cocktail Add-Ons*

You may add a 5<sup>th</sup> cocktail course onto your menu for an additional \$10 per person.  
Festive winter drinks include:

### Winter Cocktails

- Sparkling Pear Punch
- Warm Cider & Rum Punch
- Bourbon, Ginger & Lime
- Pomegranate Kir
- Passionfruit & Tequila Punch
- Lynchburg Lemonades (Whiskey & Citrus)
- Passionfruit Mojitos
- Freshly Squeezed Margaritas