

May 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday	
26	6:00 - 9:00 pm	27	28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	2	12:00 - 3:00 pm
Outdoor Party Season (V) - Muddled Guacamole - Roasted Asparagus w. Lemony Breadcrumbs - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Cooling Mint Stracciatella Gelato		Private Event - No Class		Private Event - No Class		Private Event - No Class		Spring's Greens (V) - Spring Party Punch with Cucumber, Mint, Gin & Lemon - Roasted Asparagus w. Feta, Chile & Mint - Pasta w. Spring Herb Carbonara - Whole Grilled Fish w. Muddled Herb Pesto - Lemon Curd Tart		
3	6:00 - 9:00 pm	4	5	6:00 - 9:00 pm	6	7	6:00 - 9:00 pm	8	9	12:00 - 3:00 pm
Bold & Bright (GF) - Salad w. Cherries & Feta - Farro w. Asparagus, Spring Peas & Ricotta Salata - Calabrian Spiced Chicken Thighs over Cabbage-Fennel Slaw - Lemon, Almond & Olive Oil Cake		Private Event - No Class		Private Event - No Class		Private Event - No Class		Very Verdant - Dilled Chicken Salad w Brioche - Green Beans & Asparagus w. Almonds & Lemon - Pistachio Crusted Seabass w Garlicky Greens - Cardamom Cake w Berries		
10	12:00 - 3:00pm	11	12	6:00 - 9:00 pm	13	14	6:00 - 9:00 pm	15	16	12:00 - 3:00 pm
Mothers Day Brunch - Hugo Spritz Cocktail <i>elderflower, prosecco, mint</i> - Roasted Asparagus w Lemony Bread Crumbs - Green Garlic & Goat Cheese Souffle - Crisp-skinned Salmon w. Thyme - Raspberry Rhubarb Meringue Tart		Mediterranean Mix - Fattoush Salad w Tomatoes, Cucumbers & Sumac toasted bread - Za'Tar Roasted Carrots & carrot green pesto over Freekeh - Yogurt marinated Chicken Shawarma w. Sumac Eggplants - Cardamom Cake w Berries		Italian Primavera (GF, V) - Tricolore Salad w Lemon & Parmesan - Asparagus & Lemon Risotto - Tuscan Brick Chicken w. Spring Herb Gremolata - Apricot & Hazelnut Bars		Private Event - No Class		Private Event - No Class		
17	6:00 - 9:00 pm	18	19	6:00 - 9:00 pm	20	21	6:00 - 9:00 pm	22	23	12:00 - 3:30 pm
Au Printemps (V, GF) - Arugula Salad w. Avocado & Mustard Tarragon Vinaigrette - Buckwheat Crepes w. Tarragon Zucchini & Comte - Crisp-skinned Salmon w. French Mustard Lentils - Chocolate Souffle		Sunny Day Celebrations - Spring Tartines: Spring Peas, Asparagus & Homemade Ricotta - Gigante Beans w. Grilled Vegetables & Charred Lemon - Seared Swordfish w. Chile & Lemon - Strawberry Shortcakes w. Whipped Cream		Contemporary American Classics (V) - Little Gem Caesar Salad - Flaky Buttermilk Biscuits - Brined Pork Chops w Cherry-Shallot Salsa - Browned Butter, Bourbon & Pecan Cake		Al fresco Entertaining - Rosemary, Lemon Vodka Spritz - Provencal Baked Tomatoes - Orecchiette w. Pesto & Peas - Dry-Brined Chicken cooked with Fig Leaves & Lemon - Cherry Clafoutis		Private Event - No Class		
24	6:00 - 9:00 pm	25	26	6:00 - 9:00 pm	27	28	6:00 - 9:00 pm	29	30	12:00 - 3:00 pm
Showcasing San Francisco (V) - Arugula Salad w local Blueberries, Almonds & Feta - Charred Broccoli w. Lemon & Parmesan - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Golden raisins - Chocolate, Cocoa Nib & Sea Salt Cookies		SE Asian at Home (GF, V) - Vietnamese Vegetable Spring Rolls - Lemongrass Tofu w. Coconut-Peanut Sauce - <i>Cha Ca La Vong</i> Turmeric marinated fish over rice noodles with dill & mint - Coconut Sticky Rice w. Mango & Lime		Cal-Mex Favorites (V, GF) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Charred Poblano, Roasted Sweet Potato & Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime-Pepper Vinaigrette - Homemade Churros w. Grated Chocolate		Sunny Day Showcase - Artichoke & Meyer Lemon Dip - Roasted Asparagus w. Chile, Feta & Mint - Grilled Tuna Nicoise w. <i>potatoes, green beans, cherry tomatoes & basil vinaigrette</i> - Cherry Streusel Tart		Summer's Starting (V) - Mixed Lettuces Salad w. Cherries & Feta - Husk- Roasted Corn w. Basil Dressing - Grilled Tri Tip w. Blistered Tomato Sauce - Stone Fruit Galette		

All classes feature sophisticated yet uncomplicated recipes that even novice chefs can recreate. Recipes are health-minded and use fresh, locally & sustainably sourced, seasonal ingredients and everything is made from scratch. Classes are hands-on and limited to 12 people. Classes include 2 hours of instruction and an additional hour to enjoy the full meal.

Price includes all ingredients, equipment & a full meal **Please click on the Menu title to link to the checkout page for each class**

Classes marked with a (V) are menus that can accommodate a vegetarian adaptation and (GF) indicated a Gluten-free adaptation; please mention this when making your reservation.

To reserve: Sign up in Class Link or email emily@firstclasscooking.com and include a full name and phone number, to confirm your space