

## First Class Cooking : April 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
26	6:00 - 8:00 pm	27	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	30	6:30 - 8:30 pm	31	1	12:00 - 2:00 pm
Mediterranean Mix (V, GF) - Spinach, Lemon & Lentil Soup - Za'Tar Roasted Carrots w Labne - Roast Chicken w. Cinnamon, Orange & Honey - Almond & Orange Flower Water Macaroons			Very Verdant (GF, V) - Arugula Salad w. Strawberries & Humboldt Fog Cheese - Fingerling Potato Salad w. Green Garlic Pesto - Pistachio Crusted Seabass - Salted Caramel Ice Cream		All-American Classics (V) \$85 - Lynchburg Lemonades (Whiskey & Freshly Squeezed Citrus) - Sweet Potato Biscuits - Stuffed Zucchini - Creole Spiced Pork Tenderloin w. Greens - S'mores Cupcakes		An Evening al fresco - Pizza Bianca w. Asparagus & Burrata - Golden Beet & Quick Pickled Shallots over Arugula - Stripe Bass Steamed in Grape Leaves w. Lemon & Mint - Lemon Yogurt Cake w. Berries			Spanish Seaside - Blackened Peppers w. Manchego, Olives & Almonds - Tortilla Española (Potatoes & Eggs) - Salt-Crusted Whole Fish w. Citrus Sauce - Churros y Chocolate	
2	6:00 - 8:00 pm	3	4	6:30 - 8:30 pm	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	8	12:00 - 2:00 pm
No Class			Private Event - No Class		Modern Mexican \$85 - Freshly Squeezed Palomas (Tequila, Grapefruit Juice & Elderflower) - Tuna & Avocado Tostadas - Cabbage Salad w. Radish, Lime Dressing & Pepitas - Grilled Carne Asada Tacos - Homemade Churros		Private Event - No Class			Farmers Market Fresh - Roasted Red Pepper & Tomato Soup - Pizza w. Asparagus, Spring Onions, Prosciutto & Ricotta - Smoked Salmon & Egg Salad Tartines - Tangy Lemon Bars	
9	6:00 - 8:00 pm	10	11	6:30 - 8:30 pm	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	15	12:00 - 2:00 pm
Modern Middle Eastern - Fattoush Salad w. Tomatoes, Cucumber, Radish & Sumac - Smoky Eggplant & Garlic Spread - Pan-Roasted Chicken Shawarma w. Sumac Onions - Almond Cardamom Cake w. Blood Orange Syrup			French Bistro Bites - Salad w. Avocado & Mustard Vinaigrette - Buckwheat Parisian Gnocchi w. Asparagus & Tarragon - Moules Marinieres (Mussels Steamed w. Saffron-Wine Broth) - Profiteroles w. Homemade Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class			Sunny Days on the Mediterranean (V) - Mediterranean Orzo Salad - Roasted Asparagus w. Lemony Bread Crumbs - Grilled Tuna Nicoise w. Eggs, Potatoes, Olives, Tomatoes and Green Beans - Polenta Olive Oil Cake w. Strawberries	
16	6:00 - 8:00 pm	17	18	6:30 - 8:30 pm	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	22	12:00 - 2:00 pm
No Class			Tropical Tastes \$85 (GF, V) - Passionfruit Mojitos - Honey-Ginger Cabbage Slaw - Butternut & Sweet Potatoes Braised in Coconut, Chile & Lime - Ahi Tuna Poke - Crepes w. Dulce de Leche		Coastal Classics - Real Deal Caesar Salad - 'Old Bay' Seasoned Oven Fries - Dungeness Crab Cakes - Strawberry Shortcakes		Private Event - No Class			Venture to Vietnam (GF) - Vietnamese Vegetable Spring Roll - Lemongrass Tofu w. Thai Basil - Caramelized Claypot Catfish w. Chiles, Shallots & Ginger - Coconut Sticky Rice w. Mango & Lime	
23	6:00 - 8:00 pm	24	25	6:30 - 8:30 pm	26	6:30 - 8:30 pm	27	6:30 - 8:30 pm	28	29	12:00 - 2:00 pm
Classic Comforts - Herbed Buttermilk Biscuits - Broccoli Crunch Salad - Chicken Pot Pie w. Braised Chicken, Spring Peas & Homemade Puff Pastry - Banana Souffle w. Caramel Sauce			Fast & Fresh - Bruschettas w. Radish, Fresh Ricotta & Shaved Fennel - Broccolini w. Preserved Lemon, Garlic & Chile - Honey Mustard Marinated Chicken Baked in Parchment - Chocolate Almond Toffee		Celebrate Spring \$85 (V) - Lavender Lemonade Vodka Spritz - Rosemary Flatbread w. Saffron Aioli - Spring Pea and Green Bean Salad w. Grapefruit, Dill & Mint - Whole Branzino Baked w. Citrus-Fennel Relish - Lemon Creme Fraiche Ice Cream		Modern Mexican \$85 (V, GF) - Palomas (Grapefruit, Tequila & Elderflower) - Avocado Mango Salsa - Pasilla Peppers & Roasted Sweet Potatoes w. Cotija Cheese - Grilled Fish Tacos w. Citrus Vinaigrette - Cinnamon Ice Cream w. Pepita Brittle			Italian al fresco (V, GF) - Tricolore Salad (Arugula, Radicchio & Endive) w. Meyer Lemon Dressing - Asparagus & Spring Pea Risotto - Roasted Half Chicken w. Artichokes, Lemon & Mint - Torta Caprese (Chocolate Almond Cake)	
30	6:00 - 8:00 pm	1	2	6:30 - 8:30 pm	3	6:30 - 8:30 pm	4	6:30 - 8:30 pm	5	6	12:00 - 2:00 pm
Backyard Parties (GF) - Arugula Salad w. Strawberries & Humboldt Fog Cheese - New Potatoes w. Spring Onions & English Peas - Skirt Steak w. Smoked Paprika & Roasted Pepper Salsa - Ginger Cookies & Lemon Sorbet			Spanish Seaside - Roasted Peppers w Manchego, Olives & Almond - Sauteed Swiss Chard w. Chickpeas & Smoked Pimenton - Mixed Seafood Paella - Crema Catalana		Private Event - No Class		Private Event - No Class			Light & Healthy Asian (GF) - Steamed Shrimp & Chile Dumplings - Cellophane Noodles w. Mango & Lime Dressing - Sake Miso Marinated Chicken Thighs w. Cucumbers & Shiso - Coconut Turmeric Sorbet	

All classes feature sophisticated yet uncomplicated recipes that even the most 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.

Standard classes cost \$75, cocktail classes cost \$85, and the price includes all ingredients, equipment & a full meal.

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.

Please email: [emily@firstclasscooking.com](mailto:emily@firstclasscooking.com) and include a full name and phone number, to sign up for a class.