

First Class Cooking : April 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	6:00 - 8:00 pm	2	3	6:30 - 8:30 pm	4	6:30 - 8:30 pm	5	6:30 - 8:30 pm	6	7	12:00 - 2:00 pm
Happy Easter - No Class			<u>Mediterranean Mix (V, GF)</u> - Mediterranean Orzo Salad w. Basil - Roasted Cauliflower w. Saffron, Sultanas & Capers - Chicken Roasted w. Preserved Lemons, Olives & Sumac - Lemon Creme Fraiche Ice Cream		Private Event - No Class		Private Event - No Class		Private Event - No Class		
8	6:00 - 8:00 pm	9	10	6:30 - 8:30 pm	11	6:30 - 8:30 pm	12	6:30 - 8:30 pm	13	14	12:00 - 2:00 pm
No Class			Private Event - No Class		<u>Italian Favorites (V, GF)</u> - Tricolore Salad (Arugula, Radicchio & Endive w. Lemon Dressing) - Penne alla Vodka w. Fresh Mozzarella - Chicken Picatta w. Lemon, Capers & Broccolini - Chocolate- Hazelnut Torta Caprese		<u>Spring Feasts (V, GF)</u> - Arugula Salad w. Shaved Fennel, Lemon & Parmesan - Pasta Carbonara w. Spring Herbs - Garlic & Herb Roasted Lamb - Raspberry Rhubarb Meringue Tart		<u>Venture to Vietnam (GF)</u> - Vietnamese Vegetable Spring Rolls - Cellophane Noodles w. Thai Chile Dressing - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		
15	12:00 - 2:00 pm	16	17	6:30 - 8:30 pm	18	6:30 - 8:30 pm	19	6:30 - 8:30 pm	20	21	12:00 - 2:00 pm
<u>Springtime Brunch</u> - Freshly Squeezed Turmeric- Citrus Tonic - Shaved Fennel & Cabbage Salad w. Kumquats - Poached Eggs w. Asparagus & Aioli - Smoked Salmon & Egg Salad Tartines - Light Yogurt Cake w. Strawberries			<u>Outdoor Grill Party (GF)</u> - Salad w. Grapefruit & Avocado Wedges - Smashed Fingerling Potatoes w. Spring Onions & Creme Fraiche - Grilled Hanger Steak w. Gremolata - Profiteroles w. Ice Cream and Homemade Chocolate Sauce		Private Event - No Class		<u>Modern Middle Eastern (V, GF)</u> - Blackened Eggplant Spread w. Fresh Baked Pita - Lemon- Herb Quinoa Tabouleh - Chicken Tagine w. Preserved Lemons & Olives - Lemon Creme Fraiche Ice Cream w. Berries		Private Event - No Class		
22	6:00 - 8:00 pm	23	24	6:30 - 8:30 pm	25	6:30 - 8:30 pm	26	6:30 - 8:30 pm	27	28	12:00 - 2:00 pm
<u>French Bistro (V)</u> - Warmed Goat Cheese Salad - Buckwheat Parisian Gnocchi w. Asparagus & Tarragon - Marinated Chicken Thighs w. Wilted Greens and Mustardy Bread Crumbs - French Apple Tart w. Creme Fraiche			Private Event - No Class		Private Event - No Class		<u>Springtime Entertaining \$85 (V, GF)</u> - Rhubarb Lemonade Vodka Spritz - Prosciutto, Arugula & Melon Salad Rolls - Asparagus & Spring Peas w. Toasted Saffron-Butter - Mint Steamed Halibut in Grape Leaves w. Aioli - Pavlovas (Meringues) w. Berries & Rose-Cream		Private Event - No Class		
29	6:00 - 8:00 pm	30	1	6:30 - 8:30 pm	2	6:30 - 8:30 pm	3	6:30 - 8:30 pm	4	5	12:00 - 2:00 pm
<u>All American Classics (V, GF)</u> - Real Deal Caesar Salad - "Giants Game" Garlic- Parsley Oven Fries - Whiskey Glazed Roast Lamb - Banana Souffles w. Caramel Sauce			<u>Elegant & Easy (V)</u> - Gougeres (Herb & Cheese Puffs) - Roasted Asparagus w. Lemony Bread Crumbs - Slow Roasted Salmon w. Chermoula (Herb & Preserved Lemon Sauce) - Honey Biscuits w. Roasted Strawberries		Private Event - No Class		Private Event - No Class		<u>A Trip to the Mediterranean (V, GF)</u> - Mediterranean Orzo Salad w. Basil, Rosemary, Lemon, Olives & Capers - Pan Roasted Artichokes w. Garlic & Parsley - Cumin & Lemon Branzino w. Swiss Chard & Sultanas - Strawberry Almond Tart		

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 and include a full name and phone number, to sign up for a class.