

## First Class Cooking : August 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
30	6:00 - 8:00 pm	Monday July 31st, 6:30pm		1	2	6:30 - 8:30 pm	3	6:30 - 8:30 pm	4	5	12:00 - 2:00 pm
<b>Full, Fresh Flavors (V, GF)</b> - Raspberry & Radicchio Salad - Summer Squash & Salsa Verde Gratin - Sherry Roasted Chicken over Quinoa w. Capers, Pistachios & Raisins - Lemon Yogurt Cake w. Blueberries		<b>Flawless Summer Entertaining</b> - Burrata, Heirloom Tomato & Peach Bruschetta - Mediterranean Orzo Salad - Slow Roasted King Salmon w. Basil Emulsion & Sweet 100 Tomatoes - Plum & Thyme Galette		Private	<b>California Cool (V) \$85</b> - Freshly Squeezed Margaritas - Avocado Mango Salsa - Corn Roasted in its Husk w. Chile & Lime - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros y Chocolate		<b>Sunny Day Crowd Pleasers \$85</b> - Freshly Squeezed Lavender Lemonade Vodka Spritz - Prosciutto & Gorgonzola Stuffed Figs - Pizza Bianca w. Rosemary & Sea Salt - Grilled Hanger Steak w. Gremolata - Profiteroles w. Plum Sorbet		<b>Fresh Ways with Fruits (V, GF)</b> - Watermelon Salsa - Heirloom Tomato & Summer Corn Salad w. Basil Vinaigrette - Fig Balsamic Pork Tenderloin - Stone Fruit & Berry Galettes		
6	6:00 - 8:00 pm	Monday August 7, 6:30pm		Tuesday August 8, 6:30pm		9	10	6:30 - 8:30 pm	11	12	12:00 - 2:00 pm
<b>Light &amp; Healthy Asian (GF)</b> - Steamed Shrimp & Chile Dumplings - Eggplants w. Chile, Ginger & Garlic - Sake-Miso Marinated Chicken Thighs w. Cucumbers & Mint - Coconut Turmeric Sorbet		<b>Savoring the Season</b> - Mixed Melons, Mint, & Cucumber Salad - Heirloom Tomato Puff Pastry Tart - Chicken Breasts filled with Spinach, Prosciutto & Gruyere - Chocolate, Cocoa Nib & Sea Salt Cookies		<b>Elegant &amp; Easy</b> - Roasted Italian Peppers & Heirloom Tomato Bisque - Summer Squash & Salsa Verde Gratin - Seared Scallops w. Basil-Corn Coulis - Peach & Almond Frangipane Tart		No Cl as s	Private Event - No Class		Private Event - No Class		
13	6:00 - 8:00 pm	14	15	6:30 - 8:30 pm	16	6:30 - 8:30 pm	17	6:30 - 8:30 pm	18	19	12:00 - 2:00 pm
No Class		Private Event - No Class		<b>Summer Italian (V,GF)</b> - Fig & Gorgonzola Salad - Bucatini w. Early Girl Tomatoes, Summer Basil, & Fresh Mozzarella - Pork Loin Spiraled w. Peaches, Spinach & Rosemary - Italian Chocolate Almond Torta Caprese		<b>Celebrations for Summer Days \$85 (GF)</b> - Sparkling Sangria w. St Germain & Nectarines - Tricolore Salad (Radicchio, Endive & Arugula) w. Pine nuts & Parmesan - Chermoula Glazed Eggplants - Slow Roasted Salmon w. Basil Emulsion & Sweet 100 Tomatoes - Plum & Thyme Galette		<b>Mediterranean Mix</b> - Prosciutto, Melon & Arugula Salad Rolls - Mediterranean Orzo Salad - Grilled Tuna w. White Beans, Fennel, Lemon & Olive Oil - Honey & Cream Biscuits w. Roast Figs & Plum-Fig Compote			
20	6:00 - 8:00 pm	Monday August 21, 6:30pm		22	23	6:30 - 8:30 pm	24	6:30 - 8:30 pm	25	26	12:00 - 2:00 pm
<b>Savoring Summer's Best (GF)</b> - Raspberry & Radicchio Salad - Chickpea, Cauliflower & Farro w. Preserved Lemons - Smoky Grilled Tri Tip w. Roasted Peppers and Tomato Salsa - Chocolate & Almond Sea Salt Toffee		<b>Fresh, Fast &amp; Full of Flavor (GF)</b> - Early Girl Tomato Bruschetta - Old Bay Seasoned Shrimp Salad in Lettuce Cups - Pistachio Crusted Seabass w. Broccoli di Cicco - Pavlovas (Meringues) w. Fresh Berries		Private	<b>Modern Middle Eastern</b> - Fattoush Salad w. Summer Tomatoes, Cucumbers & Sumac Grilled Bread - Turkish Smoky Tomato-Quinoa Pilaf - Chicken Shawarma w. Eggplants & Sumac Onions - Pistachio Cake w. Roasted Figs & Brûléed Citrus		Private Event - No Class		No Class		
27	6:00 - 8:00 pm	28	29	6:30 - 8:30 pm	30	6:30 - 8:30 pm	31	6:30 - 8:30 pm	1	2	12:00 - 2:00 pm
No Class		No Class		No Class		No Class		No Class		No Class	
3	6:00 - 8:00 pm	4	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	9	12:00 - 2:00 pm
<b>Sending off Summer (V, GF)</b> - Salad w. Plums, Pistachios & Feta - Provençal Baked Tomatoes - Pan-Roasted Chicken w. Rosemary & Balsamic Figs - Raspberry Rhubarb Meringue Tart		<b>Fuss Free French</b> - Warmed Goat Cheese Salad - Spinach & Thyme Souffle - Slow Roasted Salmon w. French Mustard Lentils - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		<b>Hello Harvest</b> - Salad w. Roasted Grapes, Toasted Walnuts & Bleu Cheese - Swiss Chard, Chickpeas & Smoked Pimenton - Spatchcocked Chicken Roasted w. Tomatoes, Rosemary & Autumn Grapes - Plum & Almond Streusal Tart		<b>South American Splendor \$85 (GF)</b> - Passionfruit-Mint Mojitos - Arugula Salad w. Avocado, Sweet Potatoes and Husk-Roasted Corn - Black Bean Feijoada - Peruvian Ceviche - Cinnamon Ice Cream w. Spiced Pepita Brittle		<b>All-American Faves</b> - Roasted Corn Chowder - "Giants Stadium" Garlic Oven Fries - Spiced Pork Tenderloin w. Creole Mustard Sauce - Banana Souffles w. Caramel Sauce			

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.