

First Class Cooking : December 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
3	12:00 - 2:00 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
No Class			Private Event - No Class		Private Event - No Class		<u>Cozy Comforts</u> - White Clam Chowder w. Bacon - Rigatoni w. Tomato-Sausage Ragù - Spatchcocked Chicken w. Riesling, Leeks & Winter Whites Roast Vegetables - Gingerbread Caramels			<u>A Mediterranean Winter (GF)</u> - Kabocha Squash & Fennel Soup w. Spiced Pepitas - Roasted Cauliflower w. Saffron, Onions & Capers - Chicken Breasts filled w. Spinach, Prosciutto & Sage - Flourless Chocolate Cake	
10	6:00 - 8:00 pm	11	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	16	12:00 - 2:00 pm
<u>Comfort Foods to Feel Good About</u> - Arugula & Pear Salad w. Gorgonzola - Roasted Beets & Carrots w. Hazelnut Gremolata - Tuscan Brick Chicken w. Charred Lemon Salsa Verde - Italian Chocolate Almond Torta Caprese			Private Event - No Class		Private Event - No Class		Private Event - No Class			<u>Venture to Vietnam</u> - Vietnamese Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime	
17	12:00 - 2:00 pm	18	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	23	12:00 - 2:00 pm
<u>Holiday Brunch</u> - Dungeness Crab, Meyer Lemon Endive Salad - Gruyere & Black Pepper Popovers - Slow Roasted Salmon w. Garlicky Spinach, & Saffron Aioli - Meyer Lemon & Cranberry Cream Scones			<u>Fuss Free French</u> - French Onion Soup w. Gruyere Gratin (w. Beef Stock) - Warmed Goat Cheese Salad - Red Wine Braised Chicken (Coq au Vin) - Chocolate Souffle		<u>Italian in California</u> - Escarole Salad w. Apples, Walnuts & Red Onion - Softly Cooked Farro w. Brussels Sprouts, Prosciutto & Sage - Branzino Baked w. Fregola, Tomatoes, & Peppers - Orange Flower Water Amaretti		<u>A Regal Holiday (GF)</u> - Radicchio & Blood Orange Salad w. Hazelnuts & Parmesan - Treviso Risotto - Red Wine Braised Short Ribs w. Juniper Cabbage - Walnut Espresso Cookies <i>and</i> Chocolate Almond Toffee			<u>Flavors to Soothe & Satisfy</u> - Delicata Squash w. Kale & Rosemary Walnuts - Heirloom Beans w. Lemon-Anchovy Vinaigrette - Chicken Pot Pie w. Homemade Puff Pastry - Chocolate, Cocoa Nib & Sea Salt Cookies	
24	6:00 - 8:00 pm	25	26	6:30 - 8:30 pm	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	30	12:00 - 2:00 pm
Merry Christmas Eve			<u>Modern Middle Eastern</u> - Lebanese Pumpkin Soup w. Labne & Za'Tar - Polenta Crusted Root Vegetable Oven Fries w. Harissa Labne - Pan Roasted Chicken Shawarma w. Tourn (Garlic Sauce) - Labne Ice Cream w. Sesame Praline		<u>Delicate Winter (V, GF)</u> - Spinach, Lemon & Lentil Soup - Warmed Chanterelle Ragout - Winter Seabass w. Fennel & Blood Orange - Vanilla Bean Pot de Creme		<u>California Cool (GF, V) \$85</u> - Freshly Squeezed Palomas (Grapefruit & Tequila) - Avocado- Mango Salsa - Roasted Sweet Potato & Blackened Pasilla w. Cotija Cheese - Grilled Fish Tacos w. Citrus Vinaigrette - Crepes w. Dulce de Leche			<u>Celebration of a California Winter</u> - Shaved Fennel & Blood Orange Salad - Buckwheat Parisian Gnocchi w. Browned Butter & Mixed Mushrooms - Roasted Dungeness Crab w. Citrus-Herb Butter - Cardamom Almond Cake w. Blood Orange Syrup	
31	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
Happy New Year!			<u>All American Classics</u> - Cauliflower, Bacon & Lentil Soup - Sweet Potato & Sage Biscuits - Shrimp & Andouille Gumbo - Apple Cranberry Oat Crisp		<u>Light & Healthy Asian</u> - Steamed Shrimp & Chile Dumplings - Hot & Sour Soup w. Shiitakes & Tofu - Sake-Miso Marinated Chicken w. Cucumber & Shiso - Turmeric- Coconut Sorbet		<u>Easy, Afterwork Gourmet</u> - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac & Cheese - Honey Mustard Marinated Chicken Breasts baked in Parchment - Homemade Churros w. Shaved Chocolate			<u>Healthy & Hearty (GF)</u> - Roasted Squash Soup w. Vadouvan (French Curry) - Cauliflower, Chickpea & Oat Berries w. Preserved Lemons & Parsley - Sherry Glazed Chicken w. Pistachios, Parsley & Capers - Pistachio-Buckwheat Yogurt Cakes	

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.