

First Class Cooking : January 2018 Schedule

Sunday		M	Tuesday	Wednesday	Thursday	F	Saturday				
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 - Chocolate & Almond Toffee		Private Event - No Class				
7	6:00 - 8:00 pm	8	9	6:30 - 8:30 pm	10	6:30 - 8:30 pm	11	6:30 - 8:30 pm	12	13	12:00 - 2:00 pm
<u>Venture to Vietnam (GF)</u> - Vietnamese Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime			<u>Winter Italian (V, GF)</u> - Rosemary Chickpea Soup - Roasted Cauliflower w. Saffron Onions, Capers & Pine nuts - Chicken Breasts filled with Spinach, Prosciutto & Sage - Italian Chocolate Almond Torta Caprese	<u>Fast, Flavorful & Healthy (V, GF)</u> - Roasted Tomato & Bell Pepper Soup - Mixed Chicory Salad w. Blood Oranges - Coriander and Yogurt marinated Roast Chicken Thighs - Pistachio-Buckwheat Yogurt Cakes	<u>Comfort Foods to Feel Good About (GF, V)</u> - Roasted Carrots w. Carrot Top Pesto - Farro Pasta Carbonara w. Bacon & Kale - Tuscan Brick Chicken w. Charred Lemon Salsa Verde - Chocolate Buttermilk Cake w. Slivered Almonds		<u>Elegance with Ease</u> - Shaved Fennel, Orange & Avocado Salad - Smoked Salmon & Egg Salad Tartines - Pistachio Crusted Seabass w. Garlicky Spinach and Herbed Yogurt - Profiteroles w. Ice Cream & Homemade Chocolate Sauce				
14	6:00 - 8:00 pm	15	16	6:30 - 8:30 pm	17	6:30 - 8:30 pm	18	6:30 - 8:30 pm	19	20	12:00 - 2:00 pm
<u>Mediterranean Mix (GF, V)</u> - Escarole Salad w. Apples, Walnuts & Red Onion - Swiss Chard & Fontina Risotto - Whole Branzino Baked w. Olives, Tomatoes, & Peppers - Creamy Lemon Tart			Private Event - No Class	<u>Spanish Seaside</u> - Spanish Tomato Garlic Soup w. Saffron - Roasted Peppers w. Manchego, Almonds & Olives - Mixed Seafood Paella - Homemade Churros w. Shaved Chocolate	<u>Delicate Winter (V, GF)</u> - Spinach, Lemon & Lentil Soup - Cauliflower, Chickpeas & Farro w. Preserved Lemon - Roasted Black Cod w. Olives, Herbs & Citrus - Vanilla Bean Pot de Creme		<u>Fuss Free French</u> - French Onion Soup w. Gruyere Gratin (uses beef stock) - Warmed Goat Cheese Salad - Coq au Vin (Red Wine Braised Chicken) - Bittersweet Chocolate Souffle				
21	6:00 - 8:00 pm	22	23	6:30 - 8:30 pm	24	6:30 - 8:30 pm	25	6:30 - 8:30 pm	26	27	12:00 - 2:00 pm
No Class			No Class	Private Event - No Class	<u>Tropical Tastes (V, GF) \$85</u> - Passionfruit & Mint Mojitos - Smoky Black Bean Feijojoada w. Peppers & Sweet Potatoes - Braised Butternut & Sweet Potatoes w. Coconut, Chile & Lime - Peruvian Ceviche - Crepes w. Dulce de Leche		<u>Winter Brunch</u> - Freshly Squeezed Citrus-Turmeric Tonic - Homemade Granola w. Bruiled Citrus - Berbere Roasted Carrots w. Carrot Top Pesto - Poached Eggs with Balsamic Greens and Winter Vegetable Hash - Meyer Lemon & Cranberry Cream Scones				
28	6:00 - 8:00 pm	29	30	6:30 - 8:30 pm	31	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	3	12:00 - 2:00 pm
<u>Celebration of a California Winter</u> - Fennel, Radicchio & Blood Orange Salad - Buckwheat Parisian Gnocchi w. Mixed Mushrooms - Roasted Dungeness Crab w. Citrus-Herb Butter - French Apple Tart w. Creme Fraiche			<u>Modern Middle Eastern (V,GF)</u> - Lebanese Pumpkin Soup w Za'Tar - Swiss Chard Quinoa Dolmas - Chicken, Olive & Preserved Lemon Tagine - Labne Ice Cream w. Sesame Praline	Private Event - No Class	<u>Winter Warm Up</u> - Salad w. Pears, Gorgonzola & Walnuts - Juniper Braised Cabbage - Beef Short Ribs Braised in Red Wine w. Rosemary Polenta - Flourless Chocolate Cake		<u>Warm Up with Spice (V)</u> - Ethiopian Red Lentil Stew - Berbere Roasted Carrots w. Carrot Top Pesto - Cape Malay South African Lamb Stew w. Sweet Potato & Coconut - Banana Cake w. Dates & Coconut				
4	6:00 - 8:00 pm	5	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	10	12:00 - 2:00 pm
<u>Light & Healthy Asian (V, GF)</u> - Hot & Sour Soup w. Shiitakes & Tofu - "Drunken Noodles" with Shrimp, Thai Basil & Chiles - Sake-Miso Marinated Chicken w. Sesame Grilled Broccoli - Turmeric- Coconut Sorbet			<u>Easy, Afterwork Gourmet (V)</u> - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac & Cheese - Honey Mustard Marinated Chicken Breasts baked in Parchment - Chocolate & Almond Toffee	<u>French Bistro Bites</u> - Salad w. Avocado & Mustard Vinaigrette - Spinach Souffle - Moules Marinières (Mussels Steamed in White Wine, Shallots & Saffron) - Chocolate Macaron Sandwich Cookies	<u>Tastes of Tuscany</u> - Tuscan Fennel & Cabbage Slaw - Penne w. Roasted Tomato Sauce, Spinach & Fresh Mozzarella - Brined Pork Loin w. Kale & Orange Zest - Creamy Lemon Tart		<u>Cold Weather Classics</u> - White Clam Chowder w. Bacon - Gruyere & Black Pepper Popovers - Creole Mustard Spiced Pork Tenderloin with Dandelion Greens - Pear & Almond Frangipane 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.