

First Class Cooking : July 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	S	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	
Coastal Classics - Real Deal Caesar Salad - 'Old Bay' Seasoned Oven Fries - Grilled Shrimp Skewers w. Tomatoes & Summer Corn - Strawberry Shortcakes		Tropical Tastes \$85 - Passionfruit Mint Mojitos - Butternut Squash & Sweet Potato in Coconut, Chile & Lime - Shaved Cabbage w. Sesame-Ginger Dressing - Ahi Tuna Poke - Crepes w. Dulce de Leche		Happy 4th of July! - No Class		Modern Middle Eastern (GF, V) - Fattoush Salad w. Tomatoes, Radish, Cucumbers, & Sumac Grilled Bread - Grilled Eggplants w. Chermoula - Persian Chicken w. Pistachios & Mint - Lemon Creme Fraiche Ice Cream		An Afternoon in Provence - Goat Cheese Souffle - Provençal Baked Tomatoes w. Basil - Grilled Tuna Nicoise w. Potatoes, Olives, Eggs & Capers - Plum & Thyme Galette				
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	
Taste of India (V, GF) - Cilantro Chutney <i>and</i> Mango Chutney - Shredded Carrot, Coconut & Sprouted Lentil Salad - Chicken Curry w. Tomatoes, Fresh Turmeric & Fenugreek - Coconut-Turmeric Sorbet		A Celebration of Summer - Salad with Cherries, Feta & Pistachios - Summer Squash & Salsa Verde Gratin - Seabass w. Pistachio & Preserved Lemon Gremolata - Apricot-Almond Crumble		Summer Italian - Two Bruschettas: Peach, Basil & Burrata <i>and</i> Fig & Prosciutto - Linguine w. Sweet 100 Tomatoes - Grilled Branzino w. Fennel & Orange - Gianduja (Chocolate Hazelnut) Gelato		Private Event - No Class		California Cool (V, GF) - Avocado-Mango Salsa - Husk-Roasted Corn w. Chile & Lime - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Grated Chocolate				
15	6:00 - 8:00 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	
Easy Summer Living - Shaved Cucumber, Chilled Melon & Mint Salad - Corn w. Homemade Pesto & Summer Tomatoes - Grilled Tri Tip with Argentinian Marinade - Rhubarb Crumble		Summer in the French Countryside (GF) - Mixed Lettuces in Red Wine Vinaigrette - Provençal Vegetable Tian (Layered Ratatouille) - Crisp-Skinned Seabass w. Zucchini & Olive Tapenade - Plum & Thyme Galette		Private Event - No Class		Private Event - No Class		Warm Weather Entertaining (V, GF) - Prosciutto, Arugula & Melon Salad Rolls - Gigante Beans w. Rosemary & Lemon - Tuscan Brick Chicken w. Gremolata - Raspberry Rhubarb Meringue Tart				
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	
Homemade Pizza Party - Arugula Salad w. Lemon & Parmesan - Homemade Pizza Dough with - Fresh & Fast Tomato Sauce - Homemade Pesto - Assorted Vegetables, Cheeses & Fine Meats - Grilled Peaches & Amaretto Cookies		Elevated Everyday - Little Gem Caesar Salad - Cauliflower w. Anchovy, Lemon & Capers - Gulf Prawns w. Vadouvan Butter & Broccolini - Peach & Berry Galettes		Tropical Tastes \$85 - Passionfruit Mint Mojitos - Butternut Squash & Sweet Potato in Coconut, Chile & Lime - Shaved Cabbage w. Sesame-Ginger Dressing - Ahi Tuna Poke - Crepes w. Dulce de Leche		Spanish Seaside \$85 (V) - Red & White Sangrias - Authentic Spanish Gazpacho - Blackened Peppers w. Manchego, Olives & Almonds - Mixed Seafood Paella - Homemade Churros w. Grated Chocolate		Private Event - No Class				
29	6:00 - 8:00 pm	30	31	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	6:30 - 8:30 pm	3	4	12:00 - 2:00 pm	
Light & Healthy Asian (GF) - Steamed Shrimp & Chile Dumplings - Miso Marinated Sweet Potato Noodles w. Shishito Peppers & Cooling Herbs - Vietnamese Claypot Catfish w. Shallots, Chiles & Ginger - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class		Simple & Spectacular (GF, V) - Fig & Gorgonzola Salad - Roasted Tomatoes & Fennel w. Beluga Lentils - Pork Loin Spiraled w. Peaches & Herbs - Pavlovas (Meringues) w. Berries & Noyaux Cream		Modern Mexican (V, GF) \$85 - Palomas (Grapefruit, Tequila, Elderflower) - Salad w. Avocado, Corn, Radish & Spiced Pepitas - Blackened Pasilla Peppers & Sweet Potato w. Cotija Cheese - Sesame Seared Tuna w. Chipotle-Tamarind Sauce - Mexican Chocolate Ice Cream		All-American Classics - Peach Iced Tea - 'Old Bay' Seasoned Oven Fries - Stuffed Zucchini - Hand-cut Tuna Burgers w. Shaved Cabbage Slaw - S'Mores Cupcakes				
5	6:00 - 8:00 pm	6	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	6:30 - 8:30 pm	10	11	12:00 - 2:00 pm	
More than Morocco - Man'oushe (Flatbread) w. Olive Oil & Herbs - Za'tar Roasted Carrots w. Carrot Green Pesto - Grilled Seafood Kebabs w. Tomatoes - Lemon Creme Fraiche Ice Cream		Mediterranean Mix - Watermelon, Feta & Mint Salad - Mediterranean Orzo Salad - Whole Fish Baked in Salt w. Citrus Vinaigrette and Saffron Aioli - Creamy Lemon Tart		Backyard Grill Out (GF, V) - Summer Corn & Heirloom Tomato Salad w. Basil Vinaigrette - Watermelon Salsa - Grilled Tri Tip with Smoked Paprika and Roasted Pepper Salsa - Hazelnut Buckwheat Cakes w. Pluots		Sunny Day Refresh \$85 (GF) - Watermelon, Mint & Lime Refresher - Tuna Crudo w. Nectarine & Yuzu Kosho - Mixed Tomato Salad w. Burrata & Basil - Local Swordfish w. Pistachio Preserved Lemon Gremolata - Plum & Almond Streusel Tart		Best Brunch - Freshly Squeezed Turmeric Tonic - Homemade Granola w. Summer Fruit Salad - Brown Sugar Glazed Bacon - Poached Eggs over Balsamic Greens - Cinnamon Sugar Doughnut Muffins				

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.