

First Class Cooking : March 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
26	6:00 - 8:00 pm	27	28	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	6:30 - 8:30 pm	3	4	12:00 - 2:00 pm
Fuss Free French - Warmed Goat Cheese Salad - French Lentils w. Mustard & Thyme - Coq au Vin (Red Wine Braised Chicken) - Chocolate Souffle		Spanish Seaside - Tortilla Española (Eggs & Potatoes) - Blackened Peppers w. Manchego, Olives & Almonds - Mixed Seafood Paella - Cinnamon Almond Cake w. Blood Orange Syrup		California Cool \$85 (GF, V) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Blackened Pasilla Peppers w. Roast Sweet Potatoes - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Cinnamon Sugar & Spiked Chocolate		Tropical Tastes \$85 (GF, V) - Passionfruit Mojitos - Butternut & Sweet Potatoes Braised in Coconut, Chile & Lime - Honey-Ginger Cabbage & Carrot Slaw - Ahi Tuna Poke - Crepes w. Dulce de Leche				Private Event - No Class	
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
Winter Warm Up (GF) - Cauliflower, Bacon & Lentil Soup - Juniper Braised Cabbage - Short Ribs Braised in Red Wine w. Rosemary Polenta - Chocolate Almond Toffee		Easy, After-work Gourmet - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic - Honey-Mustard Chicken Breasts baked in Parchment - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		Private Event - No Class		Venture to Vietnam (GF) - Vietnamese Vegetable Spring Roll - Grilled Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Chiles, Shallots & Ginger - Coconut Sticky Rice w. Mango & Lime				Private Event - No Class	
12	6:00 - 8:00 pm	13	14	6:30 - 8:30 pm	15	6:30 - 8:30 pm	16	6:30 - 8:30 pm	17	18	12:00 - 2:00 pm
No Class		No Class		French Bistro Bites - Salad w. Avocado & Mustard Tarragon Vinaigrette - Buckwheat Parisian Gnocchi w. Asparagus & Herbs - Moules Marinieres (Mussels Steamed w. Saffron-Wine Broth) - Creme Brulee		Sunny Day Sophistication - Roasted Tomato & Bell Pepper Soup - Smoked Salmon & Egg Salad Tartines - Whole Branzino w. Citrus-Fennel Relish - Creamy Lemon Tart				Private Event - No Class	
19	6:00 - 8:00 pm	20	21	6:30 - 8:30 pm	22	6:30 - 8:30 pm	23	6:30 - 8:30 pm	24	25	12:00 - 2:00 pm
Bold Flavors (GF) - Charred Brussels Sprouts w. Bacon & Dates - Roasted Beet & Harissa Soup - Grilled Hanger Steak w. Gremolata - Smoked Tea & Chocolate Tea Caramels		Elegant & Easy (GF) - Prosciutto, Parmesan & Arugula Salad Rolls - Linguini w. Spring Herbed Carbonara - Greek Roast Lamb w. Oregano & Mint - Pavlovas (Meringues) w. Strawberries & Citrus Cream		Private Event - No Class		Modern Middle Eastern \$85 (V) - Pomegranate- Lemonade w. Orange Flower Water, Mint & Gin - Mixed Citrus Salad & Sumac-Sugared Pistachios - Farro, Chickpea & Cauliflower Salad - Pomegranate Seabass w. Charred Lemons & Mint - Cardamom Almond Cake w. Blood Orange Syrup		Midday Celebrations - Provençal Baked Tomatoes - Poached Eggs w. Asparagus & Lemon Creme Fraiche - Dilled Chicken Salad w. Brioche - Lemon & Berry Cream Scones			
26	6:00 - 8:00 pm	27	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	30	6:30 - 8:30 pm	31	1	12:00 - 2:00 pm
Mediterranean Mix (V, GF) - Spinach, Lemon & Lentil Soup - Za'Tar Roasted Carrots w Labne - Roast Chicken w. Cinnamon, Orange & Honey - Almond & Orange Flower Water Macaroons		Very Verdant (GF, V) - Arugula Salad w. Strawberries & Humboldt Fog Cheese - Fingerling Potato Salad w. Green Garlic Pesto - Pistachio Crusted Seabass - Salted Caramel Ice Cream		All-American Classics (V) \$85 - Lynchburg Lemonades (Whiskey & Freshly Squeezed Citrus) - Sweet Potato Biscuits - Stuffed Zucchini - Creole Spiced Pork Tenderloin w. Greens - S'mores Cupcakes		An Evening al fresco - Pizza Bianca w. Asparagus & Burrata - Golden Beet & Quick Pickled Shallots over Arugula - Stripe Bass Steamed in Grape Leaves w. Lemon & Mint - Lemon Yogurt Cake w. Berries		Spanish Seaside - Blackened Peppers w. Manchego, Olives & Almonds - Tortilla Española (Potatoes & Eggs) - Salt-Crusted Whole Fish w. Citrus Sauce - Churros y Chocolate			

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.