

First Class Cooking : May 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
30	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
Backyard Parties (GF) - Arugula Salad w. Strawberries & Humboldt Fog Cheese - New Potatoes w. Spring Onions & English Peas - Skirt Steak w. Smoked Paprika & Roasted Pepper Salsa - Ginger Cookies & Lemon Sorbet		Spanish Seaside - Roasted Peppers w. Manchego, Olives & Almond - Sauteed Swiss Chard w. Chickpeas & Smoked Pimenton - Mixed Seafood Paella - Crema Catalana		Private Event - No Class		Private Event - No Class		Light & Healthy Asian (GF) - Steamed Shrimp & Chile Dumplings - Cellophane Noodles w. Mango & Lime Dressing - Sake Miso Marinated Chicken Thighs w. Cucumbers & Shiso - Coconut Turmeric Sorbet			
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
French Bistro Bites - Warmed Goat Cheese Salad - Spinach & Gruyere Souffle - Moules Marinieres (Mussels in a Saffron-Shallot-Wine Broth) - Profiteroles w. Homemade Ice Cream & Chocolate Sauce		Celebrate Spring! (V) - Grapefruit, Fennel & Avocado Salad - Handmade Lemon-Ricotta Ravioli w. Tarragon & English Peas - Whole Branzino Baked w. Citrus & Olives - Lemon Yogurt Cake w. Strawberries		Tropical Tastes (GF) \$85 - Passionfruit & Mint Mojitos - Brazilian Black Bean Feijoada - Sweet Potatoes Braised in Coconut, Chile & Lime - Peruvian Ceviche - Passionfruit Frozen Yogurt		An Evening al fresco \$85 - Lavender Lemonade Vodka Spritz - Prosciutto Arugula Salad Rolls - Rosemary Flatbread w. Saffron Aioli - Halibut Cooked in Grape Leaves w. Lemon & Mint - Strawberry Rhubarb Galette		Modern Middle Eastern - Fattoush Salad w. Tomatoes, Cucumber, Radish & Sumac - Quinoa Tabouleh - Pan-Roasted Chicken Shawarma w. Sumac Onions - Almond & Orange Flower Water Macaroons			
14	12:00 - 2:00pm	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
Mother's Day Brunch \$85 - Springtime French 75s - Tricolore Salad (Arugula, Radicchio & Endive) w. Meyer Lemon Dressing - Smoked Salmon & Egg Salad Brioche Tartines - Slow Roasted King Salmon w. Creme Fraiche & Herbed Spring Vegetables - Raspberry Rhubarb Meringue Tart		Private Event - No Class		All-American Classics \$85 - Lynchburg Lemonades (Freshly Squeezed Citrus + Whiskey) - Stuffed Zucchini - Quinoa w. Corn and Orange-Chipotle Glaze - Whiskey Glazed Roast Lamb - Banana Souffle w. Caramel Sauce		Private Event - No Class		Private Event - No Class			
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
Italian al fresco (V, GF) - Tomato Salad w. Burrata & Torn Croutons - Linguini w. Broccoli di Cicco, Lemon & Garlic - Tuscan Brick Chicken w. Gremolata & Grilled Artichokes, Favas & Lemons - Brutti Ma Buoni Cookies		Coastal Classics - 'Real Deal' Caesar Salad - Slow Roasted Tomatoes w. Bloody Mary Spices - Dungeness Crab Cakes - Strawberry Shortcakes		Modern Mexican \$85 - Freshly Squeezed Margaritas - Watermelon Salsa & Tomatillo Avocado Salsa - Roasted Corn w. Chile & Lime - Smoky Tri Tip Tacos w. Blackened Peppers - Homemade Churros y Chocolate		Summer Entertaining (V, GF) - Roasted Pepper & Tomato Salad w. Basil - Summer Squash & Salsa Verde Gratin - Pan-Roasted Chicken w. Rosemary & Cherries - Lemon Creme Fraiche Ice Cream		Mediterranean Mix (V) - Mediterranean Orzo Salad - Ratatouille Tian (Eggplant, Peppers & Zucchini w. Tomatoes) - Whole Fish Baked in Salt w. Citrus Vinaigrette & Saffron Aioli - Mixed Stone Fruit & Berry Galettes			
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
Sunny Day Celebrations (GF) - Avocado Salad w Mustard Vinaigrette - Cauliflower, Chickpea & Farro Salad w. Preserved Lemons - Honey-Herb Brined Pork Chops w. Grilled Stone Fruit - Pavlovas (Meringues) w. Berries & Cream		Fast & Fresh - Seasonal Bruschettas: Tomato, Basil, Peach and Radish & Fromage Blanc - New Potatoes w. Spring Peas & Preserved Lemons - Hand Cut Albacore Tuna Burgers w. Radish & Dill - Raspberry Almond Turnovers		Effortless Elegance - Peach & Burrata Caprese Salad - Mixed Summer String Beans w. Homemade Pesto - King Salmon Slab Baked w Basil, Lemons & Seasoned Breadcrumbs - Cherry Almond Streusal Tart		Spanish Seaside \$85 - Red & White Sangrias - Roasted Peppers w. Manchego, Almonds & Olives - Tortilla Espanol (Potatoes, Saffron, Eggs) - Mixed Seafood Paella - Cardamom Almond Cake w Citrus Syrup		Backyard Parties (GF) - Arugula Salad w. Blenheim Apricots & Humboldt Fog Goat Cheese - Steam-Roasted Corn w. Basil Butter - Skirt Steak w. Smoked Paprika & Roasted Pepper Salsa - Ginger Cookies & Lemon Ice Cream Sandwiches			

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.