

## First Class Cooking : November 2017 Schedule

Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday			
29	6:00 - 8:00 pm	Monday October 30 6:30pm		31	1	6:30 - 8:30 pm		2	6:30 - 8:30 pm		3	4	12:00 - 2:00 pm		
<b>Modern Middle Eastern (V, GF)</b> - Swiss Chard Quinoa Dolmas - Root Vegetable Oven Fries w. Harissa Yogurt - Shawarma Roasted Chicken w. Toum & Sumac Onions - Lemon Creme Fraiche Ice Cream		<b>Italy in Autumn (GF, V)</b> - Red Cabbage, Prosciutto & Hazelnut Salad - Softly Cooked Farro w. Kale & Squash - Tuscan Brick Chicken w. Gremolata - Chocolate Hazelnut Torta Caprese		N o C l a s s	<b>Easy, After Work Gourmet (V)</b> - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac and Cheese - Honey Mustard Chicken Breasts in Parchment w. Vegetables - Homemade Churros w. Chocolate		<b>Tropical Tastes \$85 (GF, V)</b> - Passionfruit Mint Mojitos - Honey Ginger Sesame Slaw - Braised Butternut & Sweet Potato w. Coconut, Chile & Lime - Ahi Tuna Poke - Crepes w. Dulce de Leche				Private Event - No Class				
5	6:00 - 8:00 pm	Monday November 6, 6:30pm		7	8	6:30 - 8:30 pm		9	6:30 - 8:30 pm		10	11	12:00 - 2:00 pm		
<b>Hearty, Healthy &amp; Satisfying</b> - Cauliflower, Bacon & Lentil Soup - Gruyere & Black Pepper Popovers - Cider Glazed Roast Chicken w. Root Vegetables - Homemade Applesauce & Chewy Gingersnaps		<b>Fuss Free French</b> - Warmed Goat Cheese Salad - Spinach & Gruyere Souffle - Coq au Vin (Red Wine Braised Chicken) - Creme Brulee		P r i v a t e	<b>Fresh for Fall \$85 (GF, V)</b> - Sparkling Pear, Champagne & Bourbon Punch - Butternut & Sage Risotto - Shaved Brussels w. Almonds & Lemon - Brined Pork Loin Roasted w. Apples & Sage - Layered Apple & Caramel Tart		<b>Winter Warm Up (GF)</b> - Salad w. Roasted Beets & Tangerine - Juniper Braised Cabbage - Red Wine Braised Shortribs w. Rosemary Polenta - Flourless Chocolate Cake				Private Event - No Class				
12	6:00 - 8:00 pm	Monday November 13, 6:30pm		14	15	6:30 - 8:30 pm		16	6:30 - 8:30 pm		17	18	12:00 - 2:00 pm		
Private Event - No Class		<b>Cheers! &amp; Celebrations</b> - Arugula Salad w. Fuyu Persimmon & Hazelnuts - Roasted Pumpkin & Leek Tart - Slow Roasted Seabass w. Cranberry Chutney - Pear & Cranberry Crumble Mini Pies		P r i v a t e	Private Event - No Class		<b>Thanksgiving Bootcamp</b> - Sweet Potato Biscuits - Kale & Delicata Squash w. Rosemary Walnuts & Pomegranates - Dry-Brined Turkey Breasts Basted w. Butter- Wine Glaze - Apple Cranberry Crisp				<b>Elegant Entertaining (V)</b> - Fennel & Orange Salad - Poached Eggs w. Chanterelle & Shallot Ragout - Pistachio Crusted Seabass - Pear & Almond Frangipane Tart				
19	6:00 - 8:00 pm	Monday November 20th, 6:30pm		Tuesday November 21st 6:30pm		23	24	6:30 - 8:30 pm		25	12:00 - 2:00 pm				
<b>Thanksgiving 201: New Traditions</b> - Red Cabbage, Prosciutto & Hazelnut Salad - Buckwheat Parisian Gnocchi w. Browned Butter & Mixed Mushrooms - Roasted Dungeness Crab w. Citrus-Herb Butter - Cranberry Linzer Tart		<b>Modern Middle Eastern (GF, V)</b> - Lebanese Pumpkin Soup w. Za'tar & Whipped Labne - Root Vegetable Oven Fries w. Harissa - Chicken Fesenjan (Braised w. Pomegranates & Walnuts) - Labne ice Cream w. Sesame Praline		<b>Modern Mexican</b> - Homemade Cumin-dusted Sweet Potato Chips w. Black Beans - Avocado-Tomatillo Salsa - South American Tri Tip w. Pasilla Peppers & Sauteed Onions - Homemade Churros w. Cinnamon Sugar & Chocolate		N o C l a s s	Happy Thanksgiving! - No Class				<b>Winter Italian (GF)</b> - Tricolore Salad w. Pomegranates & Parmesan - Farro Pasta Carbonara w. Bacon & Kale - Chicken Breasts filled w. Spinach, Prosciutto & Sage - Almond Chocolate Torta Caprese				
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		1	2	12:00 - 2:00 pm	
No Class		No Class		No Class		No Class		No Class		No Class		No Class		No Class	

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](mailto:emily@firstclasscooking.com) and include a full name and phone number, to sign up for a class.