

First Class Cooking : October 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	12:00 - 2:00 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
Best Brunch - Passionfruit Grapefruit Mimosas - Banana Muffins w. Streusel Topping - Brown Sugar & Black Pepper Glazed Bacon - Homemade Granola w. Minted Fruit Salad & Yogurt - Poached Eggs over Autumn Vegetable Hash		Cozy Comforts - Salad w. Maple Balsamic Dressing & Rosemary Walnuts - Brussels Sprouts w. Bacon & Dates - Chicken Pot Pie w. Homemade Puff Pastry - Apple & Thyme Galettes		Quick & Easy Comfort Foods (V) - Crisp Caesar Salad - Mixed Mushroom Risotto - Spiced Pork Tenderloin w. Apples & Mustard - Souffled Carrot Cake		California Cool \$85 (GF, V) - Freshly Squeezed Margaritas - Arugula Salad w. Avocado, Sweet Potatoes and Husk-Roasted Corn - Avocado- Mango Salsa - Grilled Fish Tacos w. Citrus Vinaigrette - Cinnamon Ice Cream w. Spiced Pepita Brittle		Nod to Nordic - Seabass Crudo w. Berries, Dill and Pink Pepper - New Potatoes w. Creme Fraiche & Dill - Swedish Meatballs w. Roasted Mushroom Gravy - Meringue Cookies w. Whipped Yogurt, Cream and Strawberries			
8	6:00 - 8:00 pm	Monday October 9 6:30pm		10	11	6:30 - 8:30 pm	12	6:30 - 8:30 pm	13	14	12:00 - 2:00 pm
Impress with Ease - Gruyere & Black Pepper Popovers - Kale & Delicata Squash w. Pomegranates - Chicken Breasts filled with Spinach, Prosciutto & Sage - Chocolate Souffle		Fast, Fresh & Healthy (GF, V) - Spinach, Lemon & Lentil Soup - Chermoula Layered Eggplants & Zucchini - Sherry Glazed Chicken over Quinoa w. Pistachios & Parsley - Lemon Almond Yogurt Cake		Pri va te	Private Event - No Class		Private Event - No Class		Venture to Vietnam - Vietnamese Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		
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
Cozy Comforts - Salad w. Maple Balsamic & Rosemary Walnuts - Buckwheat Parisian Gnocchi w. Delicata Squash & Crisped Sage - Cider Glazed Roast Chicken w. Autumn Roots - Apple Cranberry Crisp		Private Event - No Class		Mediterranean Mix - Tricolore Salad (Radicchio, Arugula, Endive) w. Pomegranates - Gougeres (Herb & Cheese Puffs) - Whole Branzino Baked w. Lemon, Capers & Garlic with Broccolini - Passionfruit Curd & Meringue Tart		Fresh for Fall \$85 (GF, V) - Bourbon, Ginger & Lime Cocktail - Shaved Brussels Sprouts Salad w. Almonds & Lemon - Butternut & Sage Risotto - Pork Loin Roasted w. Apples & Sage - Banana Souffle w. Caramel Sauce		Fuss Free French - Warmed Goat Cheese Salad - Buckwheat Crepes w. Autumn Vegetables - Coq au Vin (Red Wine Braised Chicken) - Chocolate Souffle			
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
The Full Flavors of Fall (GF) - Kale, Apple & Walnut Salad - Penne alla Vodka w. Spinach & Fresh Mozzarella - Chicken w. Riesling, Leeks & Grapes - Flourless Chocolate Cake		All American Classics - Sweet Potato Biscuits - Cauliflower, Bacon & Lentil Soup - Shrimp & Andouille Gumbo - Classic Chocolate Cake w. Frosting		Cozy Comforts - Sauteed Kale, Delicata Squash & Rosemary Walnuts - Brussels Sprouts w. Bacon & Dates - Chicken Pot Pie w. Homemade Puff Pastry - Apple & Speculaas Spiced Cake		Tropical Tastes \$85 (GF, V) - Passionfruit Mojitos - Butternut Squash & Sweet Potato Braised in Coconut w. Chile & Lime - Black Bean Feijoada - Peruvian Ceviche - Crepes w. Dulce de Leche		Light & Healthy Asian (V) - Steamed Shrimp & Chile Dumplings - Miso Carrot Ginger Soup - Sake Glazed Salmon w. Eggplants - Coconut Turmeric Sorbet			
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
Modern Middle Eastern (V, GF) - Swiss Chard Quinoa Dolmas - Root Vegetable Oven Fries w. Harissa Yogurt - Shawarma Roasted Chicken w. Toum & Sumac Onions - Lemon Creme Fraiche Ice Cream		Italy in Autumn (GF, V) - 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	Easy, After Work Gourmet (V) - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac and Cheese - Honey Mustard Chicken Breasts in Parchment w. Vegetables - Homemade Churros w. Chocolate		Holiday Entertaining \$85 - Sparkling Pear, Champagne & Bourbon Punch - Savory Pumpkin & Caramelized Leek Turnovers - Wild Mushroom Bruschettas - Slow Roasted Seabass w. Herb Emulsion, Roast Beets & Pomegranate - Chocolate Almond Sea Salt Toffee		Taste of India (V, GF) - Cilantro Chutney - Mango Chutney - Red Lentil Dahl w. Spinach and Coconut - Chicken Tikka Masala - Apple Semolina Handpies		

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.