

First Class Cooking : September 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	:	Saturday	
2	6:00 - 8:00 pm	3	4	6:30 - 8:30 pm	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	8	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		Modern Middle Eastern (GF) - Fattoush Salad (w. Romaine, Arugula, Radish, Tomato & Mint) - Grilled Halloumi w. Lemon, Oregano & Grilled Vegetables - Oven Roasted Chicken Shawarma - Cardamom Pistachio Cakes w. Roasted Figs		Private Event - No Class		Private Event - No Class		Savoring Summer Days (V) - Mixed Tomato & Fromage Blanc Tartines - Ratatouille Tian (layered vegetable dish) - Grilled Tuna Nicoise w. Potatoes, Eggs, Green Beans & Tomatoes - Profiteroles w. Ice Cream & Chocolate Sauce				
9	6:00 - 8:00 pm	10	11	6:30 - 8:30 pm	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	15	12:00 - 2:00 pm	
Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Spanish Seaside (V, GF) - Summer Peppers w. Manchego, Olives & Almond - Tortilla Espanola (Potato & Egg) - Salt-Crusted Whole Fish w. Saffron Aioli & Citrus Salsa - Homemade Churros w. Grated Chocolate				
16	6:00 - 8:00 pm	17	18	6:30 - 8:30 pm	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	22	12:00 - 2:00 pm	
Seasonal Italian - Radicchio, Fig & Hazelnut Salad - Homemade Pasta w. Sweet 100 Tomatoes & Herbs - Herb Roast Chicken w. Charred Tomatoes - Chocolate Ganache Tart w. Hazelnut Crust		Fast & Flavorful (V, GF) - Prosciutto, Melon & Arugula Salad Rolls - Smashed Potatoes w. Herbs & Creme Fraiche - Spatchcocked Chicken w. Tomatoes & Grapes - Nectarine & Blackberry Crisp		Private Event - No Class		Southern Classics \$85 - Apple Cider Lynchburg Lemonade - Flaky Buttermilk Biscuits - Stuffed Zucchini - Shrimp & Andouille Sausage Gumbo - Banana Souffles w. Caramel Sauce		Fuss Free French - Warmed Goat Cheese Salad - Spinach Souffle - Slow Roasted King Salmon w. French Mustard Lentils - Profiteroles w. Ice Cream & Chocolate Sauce				
23	6:00 - 8:00 pm	24	25	6:30 - 8:30 pm	26	6:30 - 8:30 pm	27	6:30 - 8:30 pm	28	29	12:00 - 2:00 pm	
Taste of India (V, GF) - Cilantro Chutney & Mango Chutney - Spinach Lentil Dahl - Salmon & Broccoli Greens Coconut Curry - Cardamom Yogurt Gelato w. Mango		Italian Riches (V, GF) - Tricolore Salad w. Lemon Dressing & Figs - Radicchio & Cranberry Bean Risotto - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Chocolate Almond Torta Caprese		Sending off Summer \$85 (V) - Gin Cocktail w. Cucumber, Lemon & Rosewater - Albacore Crudo w. Plums & Yuzu - Mediterranean Orzo Salad - Grilled Seabass w. Pistachio-Preserved Lemon Gremolata - Plum & Thyme Galette		Modern Mexican (V, GF) \$85 - Freshly Squeezed Palomas (Grapefruit & Tequila) - Avocado Mango Salsa - Roasted Sweet Potatoes & Blackened Poblano Peppers w. Cotija Cheese - Grilled Tuna w. Chipotle-Tamarind Sauce - Homemade Churros y Chocolate		Best Brunch (V) - Freshly Squeezed Citrus Turmeric Tonic - Avocado Toast w. Radish & Sesame - Brown Sugar Glazed Bacon - Poached Eggs over Autumn Vegetable Hash - Cinnamon Sugar Doughnut Muffins				
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	
Autumn is Arriving (V) - Harvest Salad w. Roasted Grapes & Rosemary Walnuts - Rigatoni w. Butternut Squash & Sage - Roasted Pork Loin w. Fennel & Herbs - French Apple Tart		Easy, After-Work Gourmet - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac & Cheese - Honey Mustard Marinated Chicken in Parchment - Spiced Apple Hand Pies		Cozy Comforts - Salad w. Maple Balsamic Dressing & Spiced Nuts - Cauliflower, Bacon & Lentil Soup - Classic Roast Chicken w. Roasted Root Vegetables - Gingerbread Cake		Tropical Tastes \$85 (V, GF) - Passionfruit Mint Mojitos - Honey Ginger Sesame Slaw - Braised Butternut Squash & Sweet Potato w. Coconut, Chile & Lime - Tuna Poke - Crepes w. Dulce de Leche		Private Event - 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 and include a full name and phone number, to sign up for a class.