

## April 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
30	6:00 - 9:00 pm	31	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm
<a href="#">All the Spring Things</a> (V, GF) - Mixed Chicory Salad w. Strawberries - Baby Artichokes w. Lemon, Herbs & White Wine - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Strawberry-Rhubarb Sponge Pudding		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		<a href="#">Spring Beauties</a> (V) - Roasted Asparagus w. Lemon Aioli - Cauliflower, Chickpea & Farro w. Preserved Lemon dressing - Pistachios Crusted Ling Cod over garlicky greens - Strawberry Crostata	
6	6:00 - 9:00 pm	7	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	6:00 - 9:00 pm	11	12	12:00 - 3:00 pm
<a href="#">Fast &amp; Fabulous</a> - Radicchio & Strawberry Salad - Spaghetti al Limone w. Asparagus - Chicken Piccata <i>Lemon, Wine, Capers Sauce</i> - Lemon Sponge Pudding w. Strawberries		<a href="#">Modern Middle Eastern</a> - Za'tar roasted Carrots over Freekeh w. Carrot green pesto - Spinach- Feta Phyllo Pie - Yogurt marinated Chicken Shawarma w. Sumac Eggplants - Lemon Creme Fraiche Ice Cream		<a href="#">Bold &amp; Bright</a> (GF) - Spring Tartines: Spring Peas, Asparagus & Homemade Ricotta - Charred Broccoli w. Lemon-Parmesan Dressing - Pan-Roasted Chicken Thighs w. Lemon & Olives - Almond & Orange Flower Water Macaroons		Private Event - No Class		Private Event - No Class		Private Event - No Class	
13	6:00 - 9:00 pm	14	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	19	12:00 - 3:00 pm
<a href="#">Spring Spectacular</a> (V) - Arugula Salad w. Strawberries, Pistachios & Humboldt Fog cheese - Gougères <i>Herb &amp; Cheese Puffs</i> - Spatchcocked Chicken w. Spring Herb Salsa Verde - Blueberry Lemon Fianciers		Private Event - No Class		<a href="#">Tropical Tastes</a> (GF) - Avocado-Mango Salsa - Black Bean & Sweet Potato Feijoada veg - Mahi Mahi Ceviche - Coconut Cakes w. Passionfruit Curd		<a href="#">Bright &amp; Sunny Days</a> (V, GF) - Lemon, Cucumber, Gin & Bitters Punch - Spring Lettuces w. Buttermilk-Dill Dressing & Radish - Smashed Potatoes w. Green Garlic Pesto - Pan-Roasted Chicken w. Vinegar, Olives & Capers - Meyer Lemon Curd Tart		<a href="#">Spring Celebrations</a> - Negroni Sbagliato <i>Prosecco- Campari</i> - Dilled Chicken Salad - All the Greens <i>Asparagus, Peas &amp; Green Beans</i> w. Dill, Mint & Grapefruit - Crisp-skinned Salmon w. Thyme & Herb Oil - Raspberry Rhubarb Meringue Tart			
20	6:00 - 9:00 pm	21	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	6:00 - 9:00 pm	25	26	12:00 - 3:00 pm
Happy Easter - No Class		<a href="#">French with Flair</a> (V) - Warmed Chevre Salad - Spinach, Gruyere & Green Garlic Souffle - Grilled Tuna Nicoise w. potatoes, green beans, tomatoes & basil vinaigrette - Chocolate Macaron Sandwich Cookies		Private Event - No Class		Private Event - No Class		Private Event - No Class		<a href="#">Mediterranean Mix</a> - Tricolore Salad w. Lemon & Parmesan - Seared Halloumi w. Favas & Grapefruit - Whole Grilled Fish over Fregola w. Spring Peas, Lemon & Mint - Cardamom Cake w. Strawberries	
27	6:00 - 9:00 pm	28	29	6:00 - 9:00 pm	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	3	1:00 - 4:00 pm
<a href="#">All the Spring Things</a> (V, GF) - Prosciutto Arugula Salad Rolls w. Lemon Dressing - Roasted Asparagus - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Profiteroles w. Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class		Private Event - No Class		<a href="#">Summer Grill Out</a> (V) - Ginger Rogers Cocktail <i>Gin, Ginger, Lemon &amp; Grapefruit</i> - Charred Zucchini w. Chile & Mint - Mediterranean Orzo w. Peppers, Tomato, Basil & Lemon-Rosemary Dressing - Cumin-Chile Rubbed Tri Tip - Chocolate Shortbread Cookies		<a href="#">Vietnamese at Home</a> (GF) - Vegetable Spring Rolls w. Lime Dipping Sauce - Tofu Satay w. Cocomut-Peanut Sauce - & Cucumber Salad - Cha ca La Vong <i>Turmeric marinated Ling Cod over rice noodles w. mint &amp; dill</i> - Coconut Sticky Rice w. Mango & Lime	

All classes feature sophisticated yet uncomplicated recipes that even 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.

**Rate:** Standard Class - \$99; Premium Class- \$109 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.

To reserve: Sign up in Class Link or email [emily@firstclasscooking.com](mailto:emily@firstclasscooking.com) and include a full name and phone number, to confirm your space