

## April 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
29	6:00 - 9:00 pm	30	31	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm
<b>Outdoor Party Season (V)</b> - Muddled Guacamole - Flaky Buttermilk Biscuits - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Chewy Cherry, Cocoa Nib, Oatmeal Cookies		<b>Spirit of Spain (V)</b> - Spanish Garlic Soup w. Saffron - Tortilla Espanola w. Meyer Lemon Aioli - Lamb Meatballs w. Charred Tomato & Pepper Romesco Sauce - Cinnamon Almond Cake w. Blood Orange Syrup		<b>French Bistro Classics (V, GF)</b> - Warmed Chevre Salad - Spring Green Beans w. Almonds - Chicken Paillard over French Mustard Lentils - Profiteroles w. Ice Cream & Chocolate Sauce		<b>Greeting Springtime (V, GF)</b> - Sunny Day Real Estate Cocktail <i>Aperol, raspberry, lemon, vermouth</i> - Smashed Potatoes w. Spring Herb Pesto - Buckwheat Crepes w. Tarragon Zucchini - Seared Local Swordfish w. Lemon, Chile & Fennel - Raspberry Rhubarb Meringue Tart		Private Event - No Class			
5	6:00 - 9:00 pm	6	7	6:00 - 9:00 pm	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	11	12:00 - 3:00 pm
Happy Easter - No Class		No Class		No Class		No Class		<b>All-American Classics</b> - Little Gem Caesar Salad - Flaky Buttermilk Biscuits - Charred Chile & Cumin Roast Chicken w. Sweet Potato Medallions - S'Mores Cupcakes			
12	6:00 - 9:00 pm	13	14	6:00 - 9:00 pm	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	18	12:00 - 3:00 pm
<b>Bold &amp; Bright (GF)</b> - Spring Tartines: Spring Peas, Asparagus & Homemade Ricotta - Charred Broccoli w. Lemon-Parmesan Dressing - Pan-Roasted Chicken Thighs w. Lemon & Olives - Lemon, Almond & Olive Oil Cake		<b>Vibrant Mediterranean (V)</b> - Roasted Vegetables with Green Lemon-Chile Sauce - Mediterranean Orzo Salad w. Peppers, Tomatoes, Basil & Lemon - Yogurt Marinated Spatchcocked Chicken w. Lemon, Chile & Oregano - Cardamom Cake w. Strawberries		Private Event - No Class		Private Event - No Class		<b>Celebration of Springtime (V)</b> - Arugula & Radicchio Salad w. Strawberries & Ricotta Salata - Asparagus & Green Beans w. Toasted Almonds & Lemon - Crisp Skinned Salmon w. Thyme - Raspberry Rhubarb Meringue Tart			
19	6:00 - 9:00 pm	20	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	25	12:00 - 3:30 pm
<b>Au Printemps (V, GF)</b> - Arugula Salad w. Avocado & Mustard Tarragon Vinaigrette - Buckwheat Crepes w. Tarragon Zucchini & Comte - Chicken Paillard over French Mustard Lentils - Chocolate Souffle		<b>Southeast Asian at Home (V)</b> - Vietnamese Vegetable Spring Rolls - Burmese Turmeric Noodles w. Asian Greens - Lemongrass & Shallot marinated Beef - Pandan Chiffon Cake		<b>Italian Primavera (GF, V)</b> - Prosciutto-Arugula Salad Rolls - Asparagus & Lemon Risotto - Tuscan Brick Chicken w. Spring Herb Gremolata - Italian Amaretti Cookies w. Berries		<b>Tropical Tastes (GF)</b> - Grilled Pineapple & Shrimp Skewers - Black Bean & Sweet Potato Feijoada veg - Mahi Mahi Ceviche - Coconut Cakes w. Passionfruit Curd		Private Event - No Class			
26	6:00 - 9:00 pm	27	28	6:00 - 9:00 pm	29	6:00 - 9:00 pm	30	6:00 - 9:00 pm	1	2	12:00 - 3:00 pm
<b>Outdoor Party Season (V)</b> - Muddled Guacamole - Roasted Asparagus w. Lemony Bread Crumbs - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Cooling Mint Straciatella Gelato		Private Event - No Class		<b>Cal-Mex Favorites (V, GF)</b> - Freshly Squeezed Margaritas - Avocado Mango Salsa - Charred Poblano, Roasted Sweet Potato & Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime-Pepper Vinaigrette - Homemade Churros w. Grated Chocolate		Private Event - No Class		<b>Spring's Greens (V)</b> - Spring Party Punch with Lemon, Cucumber, Mint, Gin & Bitters - Roasted Asparagus w. Feta, Chile & Mint - Pasta w. Spring Herb Carbonara - Whole Grilled Fish w. Muddled Herb Pesto - Lemon Curd Tart			

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.

Price includes all ingredients, equipment & a full meal **Please click on the Menu title to link to the checkout page for each class**

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