

## April-mid May 2022 Cooking Class Schedule

Sunday		M	Tuesday		W	Wednesday		T	Thursday		F	Saturday	
3	6:00 - 9:00pm	4	5	6:00 - 9:00 pm	6	6:00 - 9:00 pm	7	6:30 - 9:30 pm	8	9	3:00 - 6:00 pm		
<b>Spring Greens</b> - Italian Greyhound Cocktail - Arugula Salad w. Avocado & Mustard-Tarragon Vinaigrette - Spring Herb Pasta Carbonara (vegetarian) - Whole Grilled Mt Lassen Trout in Grape Leaves w. Herb Pistou - Rhubarb Galette		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		<b>Bright &amp; Zesty for Spring (GF)</b> - Prosciutto Arugula Salad Rolls - Roasted Asparagus & Spring Potatoes w. Lemon Aioli - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Sultanas - Roasted Almond Gelato w. Chocolate			
10	6:00 -9:00 pm	11	12	6:00 - 9:00 pm	13	6:30 - 9:30 pm	14	6:00 - 9:00 pm	15	16	12:00 - 3:00 pm		
<b>Italian Classics</b> - Mixed Chicories w. Lemon Anchovy Dressing - Asparagus & Lemon Risotto - Tuscan Brick Chicken w. Salsa Verde & Charred Lemon - Strawberry Crostata		Private Event - No Class		<b>Modern Middle Eastern</b> - Fattoush Salad w. Little Gem, Cucumber, Radish & Sumac toasted bread - Za'Tar Roasted Carrots & Carrot Green Pesto - Oven Roasted Chicken Shawarma - Pavlovas w. Strawberries, Pistachios & Rosewater Cream		<b>Sophisticated Springtime (GF)</b> - Chicory Salad w. Fennel & Grapefruit - Linguini w. Homemade Pesto - Crisp-skinned Salmon w. Asparagus - Strawberry-Chamomile Ice Cream		<b>Spring Celebration</b> - Smoked Salmon & Egg Salad Tartines - Buckwheat Crepes w. Tarragon Zucchini & Toma - Lamb Chops w. Herb Pistou - Souffled Carrot Cake					
17	6:00 -9:00 pm	18	19	6:00 - 9:00 pm	20	6:30 - 9:30 pm	21	6:00 - 9:00 pm	22	23	12:00 - 3:00 pm		
Happy Easter - No Class		<b>Tropical Tastes Premium Class</b> - Passionfruit-Lime Mezcal Punch - Shaved Cabbage w. Honey-Ginger Sesame Slaw - Braised Sweet Potato & Squash in Coconut, Chile & Lime - Mahi Mahi Ceviche - Crepes w. Dulce de Leche		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class			
24	6:00 -9:00 pm	25	26	6:00 -9:00 pm	27	6:00 -9:00 pm	28	6:00 -9:00 pm	29	30	12:00 - 3:00 pm		
<b>Sunny Day Sundays (V)</b> - Little Gem Salad w. Grainy Mustard Vinaigrette & Radishes - Mediterranean Orzo w. Basil, Lemon, Peppers & Tomatoes - Grilled Tri Tip w. Chipotle Tamarind Sauce - Mexican Chocolate Cupcakes		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		<b>Southeast Asian Celebration (GF, V)</b> - Vegetable Spring Rolls w. peanut-lime dressing - Pad Kee Mao <i>Wide rice noodles w. Thai Basil &amp; greens</i> - Grilled Thai Steak Salad - Coconut Sticky Rice w. Mango & Lime			
1	6:00 -9:00 pm	2	3	6:00 - 9:00 pm	4	6:30 - 9:30 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm		
<b>Fuss Free French</b> - Warmed Chevre Salad - Spinach & Green Garlic Souffle - Seared Salmon over French Mustard Lentils - Chocolate Macaron Sandwich Cookies w. Whipped Ganache		<b>Spanish Seaside (GF)</b> - Charred Peppers w. Manchego, Almonds & Capers - Spanish Tortilla (potato & egg) w. Lemon Aioli - Salt Crusted Whole Fish w. Citrus Sauce - Almond Cake w. Mixed Citrus Syrup		<b>Sophisticated Springtime (GF)</b> - Tuna Crudo w. Pickled Rhubarb & Pink Peppercorns - Chicory Salad w. Fennel & Grapefruit - Crisp-skinned Salmon w. pan-seared Asparagus - Strawberry Creme Fraiche Ice Cream		<b>Modern Mexican Premium Class</b> - Freshly Squeezed Palomas <i>Grapefruit &amp; Tequila</i> - Avocado-Mango Salsa - Roasted Sweet Potatoes & Blackened Poblanos w. Cotija - Grilled Fish Tacos w. Lime Vinaigrette - Homemade Churros		<b>Au Printemps (V) Premium Class</b> - Meyer Lemon Rosemary Vodka Spritz - Strawberry & Arugula Salad - Ham & Gruyere Galette - Showstopping Roast Chicken w. Spring Vegetables and Basil Vinaigrette - Rose Water, Raspberry & Pink Pepper Shortbread					
8	12:00 -3:00 pm	9	10	6:00 -9:00 pm	11	6:00 -9:00 pm	12	6:00 -9:00 pm	13	14	12:00 - 3:00 pm		
<b>Mothers Day Brunch (V, GF) Premium Class</b> - Freshly Squeezed French 75s - Balsamic Swiss Chard Puff Pastry Tart - Roasted Asparagus & New Potatoes w. Lemon Aioli - Pistachio Crusted Ling Cod w. Garlicky Spinach - Cardamom Cake w. Rhubarb Compote		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		<b>Modern Middle Eastern</b> - Fattoush Salad w. Little Gem, Cucumber, Radish & Sumac toasted bread - Za'Tar Roasted Carrots & Carrot Green Pesto - Oven Roasted Chicken Shawarma - Pavlovas w. Strawberries, Pistachios & Rosewater Cream			

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. Standard Class - \$95pp; Premium Classes - \$109pp Price includes all ingredients, equipment & a full meal

**Virtual Classes** are held Live over Zoom. Ingredient Lists & Recipes are provided in advance; you may cook along or just watch Select menus have an Ingredient Kit option for an added fee

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