

## First Class Cooking : August 2021 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
8	6:00 - 9:00 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>Indian at Home</b> - Indian Spiced Roast Cauliflower - Chickpea Masala w. Kale - Chicken Biryani w. Basmati Rice and Saffron Cream - Cardamom Cake		Private Event - No Class		<b>Stoked on Sunshine</b> - Cucumber Mint Agua Fresca - Mediterranean Orzo Salad w. Lemon, Tomatoes, Basil, Peppers & Olives - Grilled Mt Lassen Trout w. Mixed Cucumbers, Summer Tomatoes & Sumac - Stone Fruit & Berry Crisp		<b>Perfectly Provençal</b> - Salad w. Avocado & Mustard-Tarragon Vinaigrette - Summer Ratatouille - Saffron Steamed Mussels w. Grilled Bread & Summer Pepper Rouille - Plum & Thyme Galette		<b>Mediterranean Vegetarian</b> - Mediterranean Orzo Salad w. Tomatoes, Basil, Peppers, Olives - Gigante Beans w. Halloumi & Grilled Vegetables - Greek Spinach-Feta Phyllo Pie - Lemon Yogurt Cake w. Berries			
15	6:00 - 9:00 pm	16	17	6:00 - 9:00 pm	18	6:00 - 9:00 pm	19	6:00 - 9:00 pm	20	21	12:00 - 3:00 pm
<b>Flavors of Summer (V)</b> - Fig & Gorgonzola Salad - Roasted Tomato Risotto - Salt Crusted Whole Fish w. Lemon Aioli - Peach & Polenta Upside Down Cake		<b>Virtual Class 3:00p Cast Iron Cornbread</b> - Cast Iron Cornbread - Crisp Caesar Salad  <b>Tasty Thai (V, GF) In-person, 6:00p</b> - Cooling Cucumber Salad - Lemongrass Tofu w. Thai Basil & Peanuts - Stir Fried "Drunken" Rice Noodles w. Chicken & Vegetables - Coconut Sticky Rice w. Mango & Lime		<b>Virtual Class 3:00p Summer Splendor</b> - Mixed Summer Bruschettas - Softly Cooked Polenta w. Summer Veg  <b>Summer Italian In-person, 6:00p</b> - Red Cabbage, Hazelnut Parmesan Salad - Pan-roasted Zucchini w. Mint & Ricotta - Reverse-Seared Pork Chops w. Rosemary & Grilled Peaches - Chocolate, Cocoa Nib & Sea Salt Cookies		<b>Easy, Summer Elegance (V) Premium Class</b> - Lemon, Cucumber & Gin Cocktail - Chilled Almond Gazpacho w. Figs & Olive Oil - Softly Cooked Polenta w. quick confit Tomatoes - Halibut w. Charred Tomatoes and Fennel-Lemon Slaw - Cardamom Cake		<b>Summer Show-Stoppers (V)</b> - Fig, Chard, Walnut & honeyed Chevre Tart - Tartines w. Prosciutto, Mozzarella, Tomatoes & Nectarines - Seared Opah w. Chile & Lemon - Brutti ma Buoni w. Melon wedges - Italian Hazelnut Cookies			
22	6:00 - 9:00 pm	23	24	6:00 - 9:00 pm	25	6:00 - 9:00 pm	26	6:00 - 9:00 pm	27	28	12:00 - 3:00 pm
<b>Simple Summer Italian (V, GF)</b> - Linguini w. Sweet 100s & Homemade Ricotta - Broccoli di Ciccio w. Garlic & Calabrian Chiles - Stuffed Chicken Breasts w. Spinach, Prosciutto & Cheese - Chocolate Almond Torta Caprese		<b>Fast &amp; Flavorful (V)</b> - Heirloom Tomato Panzanella w. Basil Oil - Farro w. Cucumbers, Sungold Tomatoes & Dill - Pistachio Crusted Seabass w. garlicky Spinach - Rhubarb Galette		Private Event - No Class		<b>Virtual Class 12:00p WFH Lunch Inspo</b> - Salad w. Homemade Vinaigrette - Satisfying Summer Tartines  <b>Evening:</b> Private Event - No Class		<b>Everyday Meals w. Flair</b> - Chicory Salad w. Lemon-Anchovy Dressing - Crisped Smashed Potatoes w. Pecorino & Fried Rosemary - Spatchcocked Chicken under a Brick w. Muddled Pesto - Profiteroles w. Homemade Ice Cream and Chocolate Sauce			
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>Virtual Class 12:00 Homemade Bagels</b>  <b>All-American Classics (V)</b> - Hatch Chile & Corn Soup - Quinoa w. Orange-Chipotle Glaze and Roast Corn - Spiced Pork Tenderloin w. Creole Mustard Sauce - Strawberry Shortcakes w. Cream		<b>Northern California Summer (GF, V)</b> - Arugula Salad w. Marcona Almonds, Peaches & Fresh Ricotta - Grilled Eggplant-Mozzarella and Zucchini-Ricotta Salata-Mint Stacks - Fish Grilled in Grape Leaves w. Mint, Lemon & Aioli - Fig Leaf Gelato w. Peaches		<b>Virtual Class 12:00p Summer Faves</b> - Authentic Spanish Gazpacho - Farro Salad w. Strawberries, Mint & Feta  <b>Evening:</b> Private Event - No Class		<b>Summer's Best</b> - Prosciutto Arugula Salad Rolls w. Parmesan & Melon - Sizzled Padron Peppers w. Flaky Salt - Zuni Roast Chicken over Quinoa w. Pistachios & golden Raisins - Plum Oat Bars		<b>Summer Foods: Bright &amp; Easy (V, GF)</b> - Zucchini w. Almonds & Mint - Chickpea, Farro & Peaches w. Arugula - Slow Roasted King Salmon w. Moroccan Chermoula - Stone Fruit Galettes			
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
<b>Modern Mexican (V, GF) Premium Class</b> - Freshly Squeezed Margaritas - Muddled Guacamole - Arroz Verde Rice cooked w. tomatillos, poblanos, charred onion & Black Beans - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Homemade Churros w. Chocolate		<b>Weeknight Inspirations</b> - Watermelon, Feta & Mint Salad - Freekeh w. Mint & Pomegranate - Za'Tar Roasted Chicken w. Sumac Onions - Honey Biscuits w. Roasted Figs		<b>Virtual Class 3:00p Family Meal</b> - Jalapeno Spiked Mac & Cheese - Honey-Mustard marinated Chicken in parchment		<b>Harvest Season (V, GF) Premium Class</b> - Apple Cider Lynchburg Lemonade - Radicchio Salad w. Roasted Grapes & Walnuts - Ratatouille Tian - Pan-Roasted Chicken Pieces w. Rosemary & Fingerling Potatoes - Plum & Oat Crumble					

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** are \$95pp; **Cocktail & Premium Classes** are \$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