

August 2023 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
30	6:00 - 9:00 pm	31	1	6:15 - 9:15 pm	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm
Spanish Seaside - Authentic Spanish Gazpacho - Spanish Tortilla w. Lemon Aioli - Mixed Seafood Paella - Homemade Churros w. Grated Chocolate		Summer Days, All the Way (V, GF) - Muhummara <i>Red Pepper, Walnut & Pomegranate Spread</i> - Ratatouille <i>Tian eggplant, zucchini, greens with fresh tomato sauce</i> - Slow Roasted Salmon w. Chermoula - Gianduja Gelato		Private Event - No Class		Healthy & Flavorful - Sautéed Broccolini w. Anchovy & Garlic - Swiss Chard & Fig Tart - Salmon Slab baked w. Herbs, lemon & Basil bread crumbs - Pavlovas w. Summer Fruit & Whipped Cream		Sunny Day Celebrations (V) - Arugula Salad w. Plums & Bleu Cheese - Husk Roasted Corn w. Basil Vinaigrette & Tomatoes - Halibut Baked in Fig Leaves w. Lemon Aioli - Plum & Thyme Galette			
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
Simple, Summer Spectacular		Private Event - No Class		Private Event - No Class		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
Late Summer Perfection (V) - Summer Panzanella w. Tomatoes, Cucumbers, Basil & Pickled Onion - Zucchini w. Mint & Almonds - Whole Grilled Fish w. Summer Romesco Sauce <i>Tomatoes, Peppers, Hazelnuts</i> - Peach Polenta Upside Down Cake		Colors of Summer (V) - Ajo Blanco <i>Almond Gazpacho w Figs, Tomatoes & Cucumbers</i> - Late Summer Bruschettas: Peach, Tomato Burrata <i>and Prosciutto-Fromage Blanc</i> - Grilled Albacore w. Basil Oil - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		Italian Splendor (GF, V) - Broccoli di Cicio w. Anchovies & Garlic - Roasted Tomato Risotto - Pork Loin Rolled w. Peaches & Thyme - Gianduja Gelato		Private Event - No Class		Savoring Summer (V, GF) - Salad w. Nectarines, Marcona Almonds & Homemade Ricotta - Softly Cooked Polenta w. Tomatoes & Balsamic Braised Cabbage - Local Fish in Fig Leaves w. Saffron Aioli - Plum Buckwheat-Oat Bars			
20	12:00 - 3:00 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
Modern Middle Eastern - Fattoush Salad <i>Crisp Salad w. Cucumber, Tomatoes, Mint & Sumac-toasted bread</i> - Halloumi w. Grilled Vegetables, Tomatoes & Lemon - Easy Chicken Shawarma - Strawberry, Pink Pepper & Rose Water Shortbread		Refreshing Vietnamese - Vietnamese Vegetable Spring Rolls - Tofu Satay w. Peanut Sauce & Summer Cucumber Salad - Cha Ca La Vong <i>Fish marinated in Turmeric over rice noodles w. herbs</i> - Coconut Sticky Rice w. Mango & Lime		Tropical Tastes (GF) - Shaved Cabbage w. Honey-Ginger Sesame Slaw - Squash Blossom Quesadillas - Peruvian Ceviche - Mango Sorbet		Private Event - No Class		Spanish Seaside - Authentic Spanish Gazpacho - Spanish Tortilla w. Lemon Aioli - Mixed Seafood Paella - Homemade Churros w. Grated Chocolate			
27	6:00 - 9:00 pm	28	29	6:00 - 9:00 pm	30	6:00 - 9:00 pm	31	6:00 - 9:00 pm	1	2	12:00 - 3:00 pm
Backyard Parties - Little Gem Caesar Salad - Mediterranean Orzo Salad w. Basil, Tomatoes, Lemon & Peppers - Grilled Tri Tip w. Charred Peppers & Tomato Chimichurri - S'Mores Cupcakes		Sunny Day Spectacular (V) - Roasted Corn, Tomato & Peach Salad - Fig, Honeyed-Walnut & Chard Tart - Slab Salmon baked w. Basil & Seasoned Bread Crumbs - Almond & Orange Flower Water Macaroons		Easy Eating for Summer Days - Handmade Pasta w. Sungold Tomatoes & Homemade Ricotta - Tricolore Salad w. Lemon & Parmesan - Whole Grilled Fish in Fig Leaves w. Herb Oil - Plum Crostata		California Cool (V) - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Oaxacan Street Corn w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime Vinaigrette - Mexican Chocolate Ice Cream		Last Days of Summer (V) - Dog Daze Cocktail <i>citrus, vermouth, vodka</i> - Arugula, Fig & Radicchio Salad - Farro w. Sweet 100s & Summer Cukes - Spatchcocked Chicken w. Smashed Potatoes - Stone Fruit Galette			
3	6:00 - 9:00 pm	4	5	6:00 - 9:00 pm	6	6:00 - 9:00 pm	7	6:00 - 9:00 pm	8	9	12:00 - 3:00 pm
Going Greek (V) - Watermelon Feta & Mint Salad - Spinach. Feta Phyllo Pie - Grilled Swordfish w. Lemon & Oregano - Olive Oil Cake w. Seared Stone Fruits		Easy, Fast & Flavorful (V, GF) - Kale Salad w. Toasted Breadcrumbs & Lemon Dressing - Roasted Cauliflower w. Chile & Garlic - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Sultanas - Chocolate Almond Toffee w. Smoked Salt		Mediterranean Mix (V, GF) - Prosciutto Arugula Salad Rolls - Gigante Beans w. Lemon, Hebrs & Grilled Zucchini - Salt Crusted Whole Fish w. Saffron Aioli & Citrus Dressing - Profiteroles w. Ice Cream & Chocolate Sauce		Autumn is Arriving - Apple Cider Lynchburg Lemonade - Sweet Potato Biscuits - Roasted Corn & Chile Soup - Pan-Roasted Pork Tenderloin w. Creole-Mustard Sauce - Banana Souffle w. Caramel Sauce		Harvest Season (V) - Rosemary Pizza Bianca w. Saffron Aioli - Roasted Grape, Walnut & Bleu Cheese Salad - Pan-Roasted Chicken w. Radicchio, Fennel & Figs - Buttermilk Chocolate Cake w. Whipped Ganache			

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: \$95-\$99 pp for Standard Classes; \$109pp for Premium Classes Price includes all ingredients, equipment & a full meal
Virtual Classes are held Live over Zoom or on AllTakes.com. 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 and include a full name and phone number, to confirm your space