

August 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday		
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	
Easy August Days (V) - Grilled Bread w. Homemade Ricotta & Marinated Tomatoes - Green Beans & Potatoes w. Pesto - Pan-Roasted Chicken Thighs over Tomato Rice - Chocolate Cocoa Nib Shortbread			Private Event - No Class		Private Event - No Class		Private Event - No Class			Southeast Asian Celebration - Lemongrass Tofu w. Cucumber Salad & Coconut-Peanut Sauce - Dry Fried Asian Greens - Cha Ca la Vong Turmeric Marinated Ling Cod over Rice Noodles w. Mint, & Dill - Coconut Sticky Rice w. Mango & Lime		
10	6:00 - 9:00 pm	11	12	6:00 - 9:00 pm	13	6:00 - 9:00 pm	14	6:00 - 9:00 pm	15	16	12:00 - 3:00 pm	
Private Event - No Class			Private Event - No Class		Ease of Summer (V) - Husk-Roasted Corn w. Calabrian Butter - Summer Tomato & Ricotta Tart - Spatchcocked Chicken w. Summer Herb Salsa Verde - Jammy Plum & Oat Bars		Fresh, Fast & Fabulous (V, GF) - Prosciutto Arugula Salad Rolls w. Melon - Farro w. Summer Cucumbers, Tomatoes & Dill - Pistachio Crusted Seabass over Garlicky Greens - Almond & Orange Flower Water Macaroons w. Seared Stone Fruits			California Summer (V) - Summer Bruschettas: Peach, Tomato, Burrata and Prosciutto-Arugula- Fig - Italian Butter Beans w. Summer Vegetables - California Swordfish w. Lemon, Oregano & Garlic - Meyer Lemon, Almond & Olive Oil Cake		
17	6:00 - 9:00 pm	18	6:00 - 9:00 pm		19	6:00 - 9:00 pm	20	21	6:00 - 9:00 pm	22	23	12:00 - 3:00 pm
Summer Stunners (V) - Ajo Blanco Chilled Almond Gazpacho - Savory Swiss Chard & Fig Tart - Pan Roasted Chicken w. Radicchio, Celery & Dates - Rhubarb Cardamom Sorbet		Italian by Hand (V) - Tricolore Salad w. Parmesan & Lemon - Homemade Pasta formed into - Ravioli <i>Corn, Basil & Mozzarella</i> - Linguini w. Fresh Tomato & Homemade Ricotta - Peach Polenta Upside Down Cake			Summertime Flair (V) - Summer Punch w. Gin, Lemon, Cucumber & Bitters <i>non-alc option available</i> - Summer Tomato Panzanella - Zucchini w. Chile, Mint & Ricotta Salata - Seared Ling Cod w. Late Summer Peppers, Tomatoes & Hazelnut Romesco - Stone Fruit & Berry Crisp			Private Event - No Class			Summer Foods Spectacular (V, GF) - Summer Salad w. Peach, Almond & Homemade Ricotta - Mixed Tomato Tart - Seared Albacore w. Browned Butter-Tomato Sauce - Stone Fruit Frangipane Tian <i>crustless fruit baked w. nut cream</i>	
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	
Summer Italian (V) - Fig & Radicchio Salad - Linguini w. Sungold Tomatoes - Pork Loin Spiraled with Peaches, Spinach & Fennel - Chocolate Almond Torta Caprese		Summer Grilling (V) - Sweet Potato Biscuits - Roasted Corn & Hatch Chile Chowder - Cumin & Chile Grilled Tri Tip w. Charred Peppers & Tomatoes - S'mores Cupcakes w. Ganache & Toasted Meringue			Luscious, Summer Favorites (V, GF) - Fig & Radicchio Salad - Roasted Eggplant Caponata - Pan Roasted Oregano Chicken over Tomato Rice - Profiteroles w. Ice Cream & Chocolate Sauce			Private Event - No Class			Late Summer Celebrations - Grilled Bread w. Homemade Ricotta & Marinated Tomatoes - Husk Roasted Corn w. Calabrian Butter - Slow Roasted Slab Salmon w. Lemon, Dill & Basil Bread Crumbs - Raspberry Rhubarb Meringue Tart	
31	6:00 - 9:00 pm	1	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	6:00 - 9:00 pm	5	6	12:00 - 3:00 pm	
Signature San Francisco (V) - Radicchio Salad w. Roasted Grapes, Walnuts & Bleu Cheese - Provençal Baked Tomatoes - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Fig Leaf Gelato		California Cool (V, GF) - Avocado Mango Salsa - Charred Poblano, Sweet Potato & Corn w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate			Private Event - No Class		Private Event - No Class			Mediterranean Mix (V) - Fattoush Salad w. Tomatoes, Cucumber, Mint, Radish & Sumac toasted Bread - Spinach Feta Phyllo Pie - Lebanese Spiced Chicken over Freekeh w. Preserved Lemons & Olives - Cardamom Cake		

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

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