

November- December 2023 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
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
French Favorites - Warmed Chevre Salad - Spinach & Gruyere Souffle - Coq au Vin <i>Red Wine Braised Chicken</i> - Creme Brulee		Cold Weather Italian (V) - Rosemary Chickpea Soup - Linguini w Roasted Squash, Browned Butter & Hazelnuts - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Chocolate, Cocoa Nib & Sea Salt Cookies		Entertaining Season (V) - Roasted Squash w. Chile & Dates - Chicken & Wild Mushroom Phyllo Triangles - Pork Tenderloin w Balsamic-Cranberry Sauce - Chocolate Almond Toffee w. Smoked Salt		Private Event - No Class		Sophisticated Seasons (V) - Honeynut Squash & Pear Soup - Autumn Mushroom Panzanella - Crisp-skinned Black Seabass w. Garlicky Greens - French Apple Tart w. Whipped Cream			
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
Embrace the Chill - French Onion Soup w. Gruyere Gratin - Winter Broccolis w. Anchovy & Garlic - Tuscan Brick Chicken w. Gremolata - Flourless Chocolate Cake		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class			
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
Winter Celebrations (V, GF) - Festive Salad w. Persimmons, Pomegranates & Spiced Walnuts - Wild Mushroom Risotto - Juniper Spiced Salmon w. Pickled Mustard Seeds - Champagne Chocolate Truffles		Private Event - No Class		Private Event - No Class		Private Event - No Class		Signature San Francisco - Little Gem Caesar Salad - San Francisco Garlic Noodles - Freshly Steamed Dungeness Crab - Almond & Orange Flower Water Macaroons			
17	6:00 - 9:00 pm	18	19	6:00 - 9:00 pm	20	6:00 - 9:00 pm	21	6:00 - 9:00 pm	22	23	12:00 - 3:00 pm
Winter Warm Up (GF) - Winter Whites <i>Parsnips, Celery Root, Potatoes</i> w. Savory & Cream - Softly Cooked Polenta w. Balsamic Braised Cabbage - Red Wine Braised Short Ribs - Peppermint Stick Ice Cream		Private Event - No Class		Comforts against the Cold - Clam Chowder w. Bacon - Juniper Braised Cabbage - Brined Pork Chops w. Wilted Radicchio - Pear & Almond Frangipane Tart		Spanish Seaside - Spanish Garlic Soup w. Saffron - Charred Peppers w. Manchego, Olives & Almonds - Salt Crusted Whole Fish w. Lemon Aioli - Almond Cake w. Citrus Syrup		Full of Flavor (V, GF) - Lebanese Pumpkin Soup - Roasted Cauliflower w. Capers, Golden Raisins & Saffron Onions - Seared Black Cod w. Fennel-Olive Relish - Chocolate Almond Torta Caprese			
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
No Class		No Class		Indian at Home - Autumn Vegetable Samosas - Red Lentil Dahl - Chicken Biryani w. Pomegranates & Saffron - Cardamom Cake		Celebration Season - Negroni Sbagliato - Mixed Chicory Salad w. Pears & Parmesan - Buckwheat Blini w. Smoked Salmon & Creme Fraiche - Whole Grilled Fish w. Fennel-Citrus Slaw - Almond Pithiver		California Cool (V, GF) - Muddled Guacamole - Black Bean Soup - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Spiced Pepita Brittle			

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: Standard Class - \$95; Premium Class- \$109 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