

December 2025 Cooking Class Schedule

Sunday		M		Tuesday		Wednesday		Thursday		F		Saturday		
30	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
Fall Favorites (GF) • French Onion Soup w. Gruyere Gratin • Kale & Delicata Saute • Spatchcocked Chicken w. Pomegranate Gremolata • Walnut & Honey Caramel Tart				Private Event - No Class		Private Event - No Class		Private Event - No Class				Winter Whites (V, GF) • Bruschetta w. Homemade Ricotta & Fuyu Persimmons • Sherry Glazed Brussels Sprouts • Crisp Skinned Salmon with Celery Root, Parsnips & Creme Fraiche • Vanilla Bean Pot de Creme		
7	6:00 - 9:00 pm	8	9	6:00 - 9:00 pm		10	6:00 - 9:00 pm		11	6:00 - 9:00 pm		12	13	12:00 - 3:00 pm
Cold Day Comforts • Cauliflower, Bacon & Lentil Soup • Juniper Braised Cabbage • Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage • Chocolate Shortbread Cookies				Private Event - No Class		Private Event - No Class		Private Event - No Class				Bright & Vibrant Winter (V, GF) • Arugula Salad w. Persimmons, Hazelnuts & Goat Cheese • Softly Cooked Farro w. Brussels & Sage • Seared Black Cod w Pomegranate-Gremolata • Cardamom Cake		
14	6:00 - 9:00 pm	15	16	6:00 - 9:00 pm		17	6:00 - 9:00 pm		18	6:00 - 9:00 pm		19	20	12:00 - 3:00 pm
French with Flair • Salad w. Roasted Beets & Goat Cheese • French Lentils w Mustard-Thyme Dressing • Coq au Vin Red Wine Braised Chicken • Chocolate Souffle				Private Event - No Class		All-American Classics (V) • Little Gem Caesar Salad • Jalapeno Spiked Mac & Cheese • Rosemary & Juniper Grilled Tri Tip with charred Broccolis • S'Mores Cupcakes		Private Event - No Class				Festive Mediterranean (V) • Muhummara Red Pepper, Walnut & Pomegranate Dip • Spinach, Feta Phyllo Pie • Pistachio Crusted Seabass w. garlicky greens • Lemon, Olive Oil & Almond Cake		
21	6:00 - 9:00 pm	22	6:00 - 9:00 pm		23	24	6:00 - 9:00 pm		25	6:00 - 9:00 pm		26	27	12:00 - 3:00 pm
Embracing Winter (GF) • Tuscan Cabbage-Fennel Slaw w. Tangerines • Softly Cooked Rosemary Polenta • Red Wine Braised Short Ribs • Profiteroles w Ice Cream & Chocolate Sauce		Cold Weather Italian (V, GF) • Roasted Cauliflower w. Capers & Saffron Onions • Pasta Carbonara w. Bacon & Kale • Spatchcocked Chicken w. Celery, Dates & Radicchio • Almond Amaretti		Happy Holidays!							Celebrate Everyday (V) • Cranberry Bay Leaf Vodka Spritz • Warmed Chevre Salad • Chicken & Wild Mushroom Phyllo Triangles • Crisp-Skinned Salmon w. Pickled Mustard Seeds • Pear & Almond Frangipane Tart			
28	6:00 - 9:00 pm	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	
Indian at Home • Cilantro Chutney and Cucumber Raita • Semolina Carrot Crepes w. Date Chutney • Chicken Biryani w. Pomegranates • Coconut Turmeric Sorbet		Entertaining with Ease • Gruyere & Black Pepper Popovers • Roasted Squash w. Chile & Dates • Salmon Crespelle w. Lemon-cream Sauce homemade crepes around fish & sauce • Cranberry Rye Spice Cake		Festive Parties • French 75s w. Citrus, Gin & Prosecco • Buckwheat Blinis w. Smoked Salmon & Creme Fraiche • Wild Mushroom Ragout warmed mushroom bread salad • Grilled Branzino w. Citrus & Fennel • Chocolate Champagne Truffles		Happy New Year!					Oh, Wonderful Winter • Clam Chowder w. Bacon • Roasted Brussels w. Cider-Mustard Glaze • Braised Chicken over savory grains w. Wilted Greens • French Apple Tart w. Whipped 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.

Rate: Standard Class - \$99; Premium Class- \$109 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