

February- March 2022 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
13	6:00 - 9:00pm	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
Private	<p><i>Monday Feb 14, 6:00p</i> Valentine's Day</p> <ul style="list-style-type: none"> - Winter Citrus French 75s - Strawberry & Radicchio Salad - Cacio e Pepe Rosso - Perfect Steak w. Saffron Potatoes - Chocolate Ganache Tart 			<p>Easy, Afterwork Gourmet</p> <ul style="list-style-type: none"> - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac & Cheese - Chicken in Parchment w. Honey-Mustard - Mexican Chocolate Cupcakes 	Private Event - No Class		<p>Fuss Free French</p> <ul style="list-style-type: none"> - Warmed Chevre Salad - French Onion Soup w. Gruyere Gratin - French Bistro Chicken w. Mustard & Thyme - Profiteroles w. Ice Cream & Homemade Chocolate Sauce 			<p>California Cool (V) Premium Class</p> <ul style="list-style-type: none"> - Freshly Squeezed Palomas - Mixed Lettuces w. Avocado, Citrus & Pepita dressing - Muddled Guacamole - Grilled Fish Tacos w. Shaved Cabbage & Citrus Vinaigrette - Homemade Churros 	
20	6:00 - 9:00pm	21	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	6:30 - 9:30 pm	25	26	3:00 - 6:00 pm
	<p>California Love</p> <ul style="list-style-type: none"> - Little Gem Caesar Salad - Roasted Squash w. Espelette & Dates - Zuni Roast Chicken over Quinoa w. Pistachios & Parsley - Meyer Lemon Tart 		<p>Spanish Seaside</p> <ul style="list-style-type: none"> - Blackened Peppers w. Manchego, Capers & Almonds - Spanish Garlic Soup - Gambas al Ajillo <i>Shrimp w. Garlic</i> - Almond Cake w. Blood Orange Syrup 	<p>Fast, Fab Meals with Flair (GF)</p> <ul style="list-style-type: none"> - Chickpea Rosemary Soup w. Lemon - Gruyere & Black Pepper Popovers - Moules Marinières w. Red Pepper Rouille - Chocolate Macaron Sandwich Cookies 	Private Event - No Class		<p>Winter Comforts (V)</p> <ul style="list-style-type: none"> - Gigante Beans w. Roast Squash & Fennel - Pasta w. Spicy Tomato Beer Sauce - Stuffed Chicken w. Spinach, Prosciutto & Gruyere - French Apple Tart 				
27	6:00 - 9:00 pm	28	1	6:00 - 9:00 pm	2	6:30 - 9:30 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm
	<p>Italian Classics</p> <ul style="list-style-type: none"> - Roasted Cauliflower w. Saffron Onion & Golden Raisins - Pasta Pomodoro w. Homemade Tomato Sauce - Perfect Roast Chicken w. Salsa Verde - Lemon Polenta Ricotta Cake 		<p>Nourishing Japanese</p> <ul style="list-style-type: none"> - Miso Glazed Eggplants - Sesame Soba Noodles w. Bok Choy & Seaweed - Sake Marinated Salmon w. Shiitakes - Almond Cookies 	<p>Tropical Tastes Premium Class</p> <ul style="list-style-type: none"> - Cucumber, Mint & Mezcal Cocktail - Shaved Nappa Cabbage w. Honey-Ginger Sesame Dressing - Braised Squash & Sweet Potato w. Coconut, Chile & Lime - Mahi Mahi Ceviche - Coconut Cupcakes w. Passionfruit Curd 	Private Event - No Class		<p>Ventures in Vietnam (GF)</p> <ul style="list-style-type: none"> - Vegetable Spring Rolls - Garlic Noodles - Cha Ca La Vong <i>Fish w. Turmeric & Dill over Rice Noodles</i> - Coconut Sticky Rice w. Mango & Lime 		<p>Tease of Spring Premium Class</p> <ul style="list-style-type: none"> - Italian Greyhound <i>Grapefruit, Campari & Vodka</i> - Roasted Asparagus & Herbed Cheese Tartines - Farro w. Strawberry, Mint & Feta - Crisped-skinned Salmon w. Lemon Aioli - Almond-Yogurt Cake w. Berries 		
6	6:00 - 9:00 pm	7	8	6:00 - 9:00 pm	9	6:30 - 9:30 pm	10	6:00 - 9:00 pm	11	12	12:00 - 3:00 pm
	<p>Warming & Delicious (V)</p> <ul style="list-style-type: none"> - Wild Mushroom & Farro Soup - Heirloom Beans w. Seasoned Breadcrumbs - Savory Rye Galette w. Ham & Cheese <i>veg version Roasted Fennel, Beets, Greens</i> - Vanilla Bean Creme Brulee 		Private Event - No Class		<p>Modern Middle Eastern</p> <ul style="list-style-type: none"> - Roasted Pepper, Tomato & Freekeh Soup - Charred Cabbage w. Preserved Lemon Dressing & Dill - Harissa Roast Chicken w. Labne - Lemon Creme Fraiche Ice Cream 		<p>Simple & Spectacular (V, GF)</p> <ul style="list-style-type: none"> - Calabrian Roast Broccoli - Pasta Carbonara w. Bacon & Kale - Rosemary Grilled Tri Tip w. Gremolata - Chocolate Caramel Budino 		<p>Bold & Bright (V, GF)</p> <ul style="list-style-type: none"> - Strawberry Radicchio Salad - Asparagus & Lemon Risotto - Whole Grilled Branzino w. Fennel & Orange - Strawberry Buckwheat Bars 		
13	12:00 - 3:00 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
	<p>Springtime Brunch</p> <ul style="list-style-type: none"> - Freshly Squeezed Citrus-Turmeric Tonic - Smoked Salmon & Egg Salad on Brioche - Perfectly Poached Eggs over Roast Asparagus - Buttermilk Waffles w. Spiced Maple & Spring Berries 		Private Event - No Class		Private Event - No Class		Private Event - No Class			<p>Elevated Everyday</p> <ul style="list-style-type: none"> - Radicchio w. Lemon-Anchovy Dressing - Citrus Risotto w. Mascarpone - Seared Black Cod w. Thyme & Broccoli di Ciccio - Profiteroles w. Ice Cream & Homemade Chocolate Sauce 	
20	6:00 - 9:00 pm	21	22	6:00 - 9:00 pm	23	6:30 - 9:30 pm	24	6:00 - 9:00 pm	25	26	12:00 - 3:00 pm
	<p>Greeting Grill Season (GF, V)</p> <ul style="list-style-type: none"> - Little Gem Salad w. California Citrus & Avocado - Cauliflower, Farro & Chickpea Salad - Smoky Grilled Tri Tip w. Tomato-Pepper Romesco - Chocolate Almond Toffee w. Smoked Salt 		<p>Modern American Classics</p> <ul style="list-style-type: none"> - Sweet Potato Biscuits - Jalapeno Spiked Mac & Cheese - Bourbon, Mustard & Brown Sugar Roast Chicken - Banana Souffle w. Caramel Sauce 	<p>California Cool (V) Premium Class</p> <ul style="list-style-type: none"> - Freshly Squeezed Palomas <i>Grapefruit & Tequila</i> - Mixed Lettuces w. Avocado, Citrus & Pepita dressing - Roasted Sweet Potatoes & Blackened Poblanos w. Cotija - Grilled Fish Tacos w. Lime Vinaigrette - Homemade Churros 	Private Event - No Class		<p>Au Printemps (V) Premium Class</p> <ul style="list-style-type: none"> - Meyer Lemon Rosemary Vodka Spritz - Arugula Salad w. Avocado & Mustard Vinaigrette - Spinach & Gruyere Souffle - Pistachio Crusted Ling Cod w. Lemon - Raspberry Rhubarb Meringue Tart 				

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.

Standard Class - \$95pp; Premium Classes - \$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 and include a full name and phone number, to confirm your space