

January 2023 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	6:00 -9:00 pm	2	3	6:00 - 9:00 pm	4	6:00 - 9:00 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm
Holiday Break		Holiday Break		<u>Healthy & Satisfying</u> - Spinach, Lemon & Lentil Soup - Arugula Salad w. Avocado & Tarragon-Mustard Vinaigrette - Pistachio Crusted Seabass w. Garlicky Greens - Cardamom Cake		<u>Modern Italian (GF)</u> - Italian Greyhound Cocktail - Tuscan Fennel Slaw w. Kumquats & Pomegranate - Olive Oil crisped Potatoes w. Sage - Seared Seabass w. Salsa Verde - Chocolate Almond Toffee w. Smoked Salt		<u>Cold Weather Comforts</u> - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic - BBQ Spiced Roast Chicken - S'Mores Cupcakes			
8	6:00 -9:00 pm	9	10	6:00 - 9:00 pm	11	6:00 - 9:00 pm	12	6:00 - 9:00 pm	13	14	12:00 - 3:00 pm
Private Event - No Class		<u>Italian Classics</u> - Tricolore Salad w. Parmesan & Pears - Pasta Carbonara w. Bacon & Kale - Chicken Pizzaiolo <i>tender Chicken Breasts w. Tomato & Mozzarella</i> - Chocolate Almond Torta Caprese		Private Event - No Class		Private Event - No Class		Private Event - No Class			
15	12:00 -3:00 pm	16	17	6:00 - 9:00 pm	18	6:00 - 9:00 pm	19	6:00 - 9:00 pm	20	21	12:00 - 3:00 pm
<u>Signature San Francisco (GF, V)</u> - Little Gem Salad w. Avocado & Citrus - Winter Citrus Risotto - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & golden raisins - Flourless Chocolate Cake		<u>Bold & Healthy (V, GF)</u> - Wild Mushroom & Farro Soup - Charred Cabbage w, Preserved Lemon-Chile Butter & fresh herbs - Pistachio Crusted Ling Cod w Garlicky greens - Almond & Orange Flower Water Macaroons		Private Event - No Class		Private Event - No Class		<u>Citrus Celebration (V)</u> - Blood Orange & Radicchio Salad - Spinach Feta Phyllo Pie - Steehead w. Citrus, Pink Pepper & White Wine Sauce - Lemon Creme Fraiche Ice Cream			
22	6:00 -9:00 pm	23	24	6:00 - 9:00 pm	25	6:00 - 9:00 pm	26	6:00 - 9:00 pm	27	28	12:00 - 3:00 pm
<u>French Favorites</u> - French Onion Soup w. Gruyere Gratin - Warmed Chevre Salad - Coq au Vin - Vanilla Bean Creme Brulee		Private Event - No Class		<u>Asian Tastes (V, GF)</u> - Steamed Shrimp & Chile Dumplings - Burmese Turmeric Noodles w. Asian Greens - Sake glazed Salmon w. Shiitakes - Coconut Mango Sticky Rice		Private Event - No Class		<u>California Classic</u> - Freshly Squeezed Italian Greyhound - Little Gem Caesar Salad - Garlic Noodles - Freshly steamed Dungeness Crab - Profiteroles w. Ice Cream & Homemade Chocolate Sauce			
29	6:00 -9:00 pm	30	31	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm
<u>Winter Warm Up (GF)</u> - Red Cabbage, Parmesan & Hazelnut Salad - Roasted Squash w. Aleppo & Dates - Red Wine Braised Short Ribs w. Rosemary Polenta - Chocolate Hazelnut Torta Caprese		Private Event - No Class		<u>Inspired Indian</u> - Dahl w. Spinach, Tomato & Coconut - Indian Spiced Roast Vegetables - Chicken Biryani w Pomegranates - Cardamom Cake		<u>Mediterranean Mix</u> - Mixed Chicories w. Lemon-Anchovy Dressing - Fusili w. Sausage-Tomato Ragù - Chicken Breasts stuffed w. Spinach, Prosciutto & Sage - Brutti ma Buoni		<u>Oh! Wonderful Winter</u> - Clam Chowder w. Bacon - Sherry Glazed Brussels w. Honey - Crisp-skinned Salmon w. Winter Whites <i>Celery root, parsnip w. savory & cream</i> - Lemon Curd 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.

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