

January 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday				
28	6:00 - 9:00 pm		29	6:00 - 9:00 pm		30	6:00 - 9:00 pm		1	6:00 - 9:00 pm			
Italian Winter (GF) • Prosciutto Arugula Salad Rolls • Smashed Potatoes w. Crisped Sage • Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage • Chocolate Almond Torta Caprese			Entertaining with Ease • Gruyere & Black Pepper Popovers • Roasted Squash w. Chile & Dates • Salmon Crespelle w. Lemon-cream Sauce <i>homemade crepes around fish & sauce</i> • Cranberry Rye Spice Cake			Festive Parties • French 75s w. Citrus, Gin & Prosecco • Buckwheat Blinis w. Smoked Salmon & Creme Fraiche • Wild Mushroom Ragout <i>warmed mushroom bread salad</i> • 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	
4	6:00 - 9:00 pm		5	6	6:00 - 9:00 pm		7	6:00 - 9:00 pm		8	6:00 - 9:00 pm		
Spanish Seaside • Spanish Garlic Soup w. Saffron • Tortilla Española w. Meyer Lemon Aioli • Gambas al Ajillo <i>Shrimp w. Garlic</i> • Almond Cake w. Blood Orange Syrup			All American Classics • Sweet Potato Biscuits • Cauliflower, Bacon & Lentil Soup • BBQ Spiced Roast Chicken w. Sweet Potato Medallions • Banana Souffle w. Caramel Sauce			Private Event - No Class			Elevated Everyday • Tartines w. Mascarpone & Pears • Winter Broccolis w. Calabrian Chiles & Garlic • Pork Tenderloin with Prunes & Chestnuts • Walnut- Espresso Cookies			Vibrant January (V, GF) • Roasted Cauliflower w. Capers, Chile & Saffron Onions • Winter Citrus Risotto • Seared Seabass w. Herbs & Charred Meyer Lemon Vinaigrette • Pavlovas with Passionfruit Curd & Citrus	
11	6:00 - 9:00 pm		12	13	6:00 - 9:00 pm		14	6:00 - 9:00 pm		15	6:00 - 9:00 pm		
Private Event - No Class			Private Event - No Class			Vietnamese at Home (V) • Vietnamese Vegetable Spring Rolls • Lemongrass Tofu w. Thai Basil • Cha ca la Vong <i>Turmeric marinated fish over rice noodles with Mint & Dill</i> • Pandan Chiffon Cake			California Comfort Foods (V) • Gruyere & Black Pepper Popovers • Winter Greens & Butter Bean Gratin • Spatchcocked Chicken w. Olives, Leeks & Citrus • Strawberry, Pink Pepper & Rosewater Shortbread			Signature San Francisco (V, GF) • Shaved Cabbage- Fennel Salad w. Kumquats • Roasted Squash w. Chile & Dates • Zuni Chicken over Quinoa w. Pistachios, Capers & Golden Raisins • Lemon Olive Oil Almond Cake	
18	6:00 - 9:00 pm		19	20	6:00 - 9:00 pm		21	6:00 - 9:00 pm		22	6:00 - 9:00 pm		
Private Event - No Class			Cozy Italian (V, GF) • Red Cabbage, Prosciutto & Hazelnut Salad • Rigatoni w. Roasted Squash, Browned Butter & Hazelnuts • Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage • Spiced Amaretti Cookies			Indian at Home (V, GF) • Red Lentil Dahl w. Spinach • Semolina Carrot Crepes w. Date Chutney • Chicken in a Tomato-Coconut Curry • Coconut Turmeric Sorbet			Private Event - No Class			French with Flair • Warmed Chevre Salad • French Onion Soup w. Gruyere Gratin • Coq au Vin <i>Red Wine braised Chicken w. Mushrooms & Bacon</i> • Creme Brulee	
25	6:00 - 9:00 pm		26	27	6:00 - 9:00 pm		28	6:00 - 9:00 pm		29	6:00 - 9:00 pm		
Winter Warm Up (GF) • Radicchio Salad w. Beets & Citrus • Softly Cooked Rosemary Polenta • Red Wine Braised Short Ribs • Chocolate Souffle			Mediterranean Mix (GF) • Spinach, Lemon Lentil Soup • Charred Cabbage w. Preserved Lemon- Chile Butter and a flourish of herbs • Yogurt Marinated Chicken Shawarma • Cardamom Cake			Embracing Winter • Balsamic Swiss Chard Puff Pastry Tart • Roasted Winter Whites <i>Celery Root, Parsnips, Potatoes</i> w. Savory & Creme Fraiche • Crisp-skinned Salmon w. Thyme • Profiteroles w. Ice Cream & Chocolate Sauce			Winter Celebrations (V, GF) • Ginger Rogers Cocktail <i>gin, grapefruit, lemon</i> • Tartines w. Citrus & Homemade Ricotta • Little Gem Salad w. Orange & Avocado • Seared Black Cod w. Citrus, Olives & Fennel • Walnut & Honey Caramel Tart			Private Event - No Class	
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		
Dazzling Winter (V, GF) • Juniper Braised Cabbage • Winter Citrus Risotto • Salmon w. Citrus, Dill & Pink Pepper • French Apple Tart w. Whipped Cream			Private Event - No Class			Modern Mexican • Freshly Squeezed Palomas • Muddled Guacamole • Charred Poblano, Roasted Sweet Potato & Cotija Cheese • Cocoa-Cumin Tri Tip w. Chipotle- Tamarind Sauce • Homemade Churros w. Grated Chocolate			Cold Day Comfort Foods • Sherry Glazed Brussels Sprouts • Pasta Carbonara w. Bacon & Kale • Pan-Roasted Chicken with Radicchio, Celery & Dates • Buckwheat Linzer Cookies w. Cocoa Nibs			Celebrating San Francisco • Little Gem Caesar Salad • Garlic Noodles • Freshly Steamed Dungeness Crab • Pavlovas w. Lemon Curd & Winter Citrus	

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