

July 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm
All-American Crowd Pleasers - Flaky Buttermilk Biscuits - Old Bay Seasoned Oven Fries - Shrimp & Sausage Gumbo - Almond & Dark Chocolate Toffee w. Smoked Salt		Private Event - No Class		Fresh Foods with Flair (V) - Summer Bruschetta w. Tomato, Nectarine & Mozzarella - Zucchini w. Almonds & Mint - Local Fish cooked in Fig Leaves w. Lemon Aioli - Raspberry Rhubarb Meringue Tart		California Cool - Muddled Guacamole - Charred Poblanos, Roasted Sweet Potatoes & Husk-Roasted Corn w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage and Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate		Happy 4th of July			
5	6:00 - 9:00 pm	6	7	6:00 - 9:00 pm	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	11	12:00 - 3:00 pm
Very Verdant - Summer Squash & Salsa Verde Gratin - Green Beans w. Almonds & Lemon - Calabrian Spiced Chicken Thighs over Cabbage-Fennel Slaw - Chocolate, Cocoa Nib & Sea Salt Cookies		Private Event - No Class		Private Event - No Class		California Cool - Avocado-Mango Salsa - Husk Roasted Corn w. Chipotle-Honey Butter - Grilled Fish Tacos w. Shaved Cabbage and Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate		Showcasing San Francisco (V, GF) - Arugula Salad w. Peaches & Homemade Ricotta - Husk Roasted Corn w. Tomatoes & Basil - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Peach Polenta Upside Down Cake			
12	6:00 - 9:00 pm	13	14	6:00 - 9:00 pm	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	18	12:00 - 3:00 pm
Southeast Asian Summer - Summer Vegetable Som Tum Salad w. Herbs, Chile & Lime - Lemongrass Tofu Satay w. Coconut-Peanut Sauce - Pad Thai w. Shrimp - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class		Summer en Provence - Provençal Baked Tomatoes - Buckwheat Crepes w. Tarragon Zucchini - Grilled Tuna Nicoise w. <i>potatoes, green beans, cherry tomatoes & basil vinaigrette</i> - Raspberry Macaron & Fig Leaf Ganache Sandwich Cookies		Coastal Mediterranean (V) - Watermelon, Feta & Mint Salad - Gigante Beans w. Grilled Vegetables, Halloumi & Charred Lemon - Seared Swordfish w. Chile & Lemon - Almond & Orange Flower Water Macarons		Summer Celebrations (V) - Charred Zucchini w. Mint & Ricotta Salata - Summer Tomato Tart - Crisp-Skinned Salmon w. Thyme - Profiteroles w. Ice Cream & Chocolate Sauce			
19	6:00 - 9:00 pm	20	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	25	12:00 - 3:30 pm
Mediterranean Mix - Fattoush Salad w. Tomatoes, Cucumber & Sumac Toasted Bread - Smoky Eggplant Spread - Yogurt Marinated Chicken Shawarma - Cardamom Cake		Summer Ease (V) - Authentic Tomato Gazpacho - Summer Squash & Salsa Verde Gratin - Local Seafood Cooked in Fig Leaves w. Lemon Aioli - Stone Fruit Galette		Summer Grilling - Little Gem Caesar Salad - Mediterranean Orzo Salad w. Rosemary, Lemon & Cherry Tomatoes - Grilled Tri Tip w. Charred Tomato & Peppers - S'Mores Cupcakes		Summer Stunners (V) - <i>Ajo Blanco</i> Chilled Almond Soup w. Plums & Olive Oil - Summer Salad w. Nectarines, Tomatoes & torn Mozzarella - Grilled Ling Cod w. Charred Pepper & Tomato Romesco - White Peach Sorbet		Easy Eating for Sunny Days (V) - Summer Tomato Panzanella Salad - Linguini w. Muddled Pesto - Whole Grilled Fish w. Tomato-Olive Tapenade - Mokonuts Cookies w. <i>rye, cherries, poppyseeds & chocolate</i>			
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	31	1	12:00 - 3:00 pm
Mediterranean Magic (V, GF) - Arugula Salad w. Figs - Ratatouille Tian <i>layered eggplant, zucchini and peppers over fast Tomato Sauce</i> - Roasted Chicken Legs w. Romano Beans & Lemon - Brutti ma Buoni		French with Flair (V) - Arugula Salad w. Avocado and Mustard-Tarragon Dressing - Goat Cheese & Thyme Souffle - Chicken Paillard w. French Mustard Lentils - Plum & Thyme Galette		Private Event - No Class		Fresh Foods with Flair (V) - Summer Tartines w. Fig-Prosciutto - Zucchini stuffed w. Ricotta, Lemon & Herbs - Tuscan Brick Chicken w. Herb Gremolata - Raspberry Rhubarb Meringue Tart		Peak Summer - Cucumber-Mint Mezcalita Cocktail - Salad w. Peaches, Basil & Ricotta - Farro Salad w. Summer Cucumbers & Tomatoes - Slab Salmon slow roasted w. Basil, Lemon & Seasoned Bread Crumbs - Cooling Mint Straciatella Gelato			
2	6:00 - 9:00 pm	3	4	6:00 - 9:00 pm	5	6:00 - 9:00 pm	6	6:00 - 9:00 pm	7	8	12:00 - 3:00 pm
Elevated Everyday (V) - Mixed Summer Lettuces w. Red Wine Vinaigrette - Chickpea, Cauliflower & Farro w. Preserved Lemon Dressing - Reverse Seared Pork Chops w. Peaches - Plum & Raspberry Oat Bars		Lingering Summer Days (V) - Rosemary Pizza Bianca w. Peaches - Grilled Zucchini w. Chile & Mint - Grilled Albacore w. Sungold Tomatoes & Lemon Aioli - Walnut & Espresso Shortbread		California Cool - Muddled Guacamole - Charred Poblanos, Roasted Sweet Potatoes & Husk-Roasted Corn w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage and Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate		Private Event - No Class		No Class			

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 **Please click on the Menu title to link to the checkout page for each class**

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