

First Class Cooking : July 2021 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	:	Saturday	
4	6:00 - 8:00 pm	5	6	4:00 - 5:30 pm	7	6:30 - 9:30 pm	8	6:00 - 9:00 pm	9	10	1:00 - 4:00 pm	
Happy 4th of July - No Class		Virtual Class Homemade Ice Cream Sandwiches - Homemade Ice Cream - Chocolate Shortbread Cookies - Chocolate Shell or Tempered Chocolate (advanced)		French Favorites - Arugula Salad w. Avocado & Tarragon Mustard Vinaigrette - Tarragon Zucchini - Tuna Nicoise w. Potatoes, Olives, Eggs & Tomatoes - Chocolate Macaron Sandwich cookies		Summer Foods: Bright & Easy (V, GF) - Zucchini w. Almonds & Mint - Chickpea, Farro & Peaches w. Arugula - Slow Roasted Salmon w. Chermoula - Pavlovas w. Summer Berries & Whipped Cream		Summer Show-Stoppers (V) - Arugula & Nectarine Salad - Mixed Tomato & Ricotta Tart - Spinach Souffle - Profiteroles w. Homemade Chocolate Sauce				
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	16	17	12:00 - 3:00 pm	
Private Event		Summer Italian Gluten Free - Chicory Salad w. Lemon-Anchovy Dressing - Seared Eggplant-Mozzarella and Zucchini-Ricotta Stacks - Spinach, Prosciutto & Herb Stuffed Chicken Breasts - Chocolate Torta Caprese		French Celebrations Vegetarian - Warmed Chevre Salad - Buckwheat Parisian Gnocchi w. Summer Zucchini - Ratatouille Trian Eggplants, Zucchini, Peppers Onions over fresh Tomato Sauce - Chocolate Souffle		Fire up the Grill - Warmed Dates w. Cured Sumac - Broccoli w. Chile & Olives - Grilled Tri Tip w. Charred Tomato Chimichurri - Mesquite Chocolate Chip Cookies		Flavors of Summer - Fig & Gorgonzola Salad - Summer Squash & Salsa Verde Gratin - Crisp-Skinned Seared Salmon w. Thyme - Peach, Almond & Polenta Cake				
18	5:00 - 8:00 pm	19	20	6:00 - 9:00 pm July 20- Private	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	24	3:00 - 6:00 pm	
Made by Hand featuring <i>Homemade Pasta and Homemade Ricotta</i> (V) - Handmade Pasta - Fettucini w. Early Girl & Fresh Ricotta - Ravioli w. Basil & Summer Corn - Arugula Salad w. Peach, Marcona Almonds & Homemade Ricotta - Chocolate Almond Toffee w. Smoked Salt		Mediterranean Mix July 19, 6:00p - Summer Tomato Panzanella - Ricotta & Zucchini Galette - Grilled Whole Branzino w. Lemon Caper Sauce - Citrus Olive Oil Cake		Private Event	Light & Healthy Asian - Steamed Shrimp & Chile Dumplings - Soy Braised Bok Choy - Spicy Sichuan Cumin Chicken Thighs with Steamed Rice - Lemon Sponge Pudding w. Berries		Friday July 23 6:30p Ease into the Weekend - Summer Bruschetta featuring Tomatoes, Burrata, Figs, Prosciutto - Tuna Crudo w. Pickled Rhubarb - Greek Spinach Feta Pie - Stone Fruit & Rye Crumble w. Vanilla Bean Gelato		Ventures in a Vineyard - Arugula Salad w. Nectarine & Almonds - Chilled Almond Soup w. Figs & Olive Oil - Grilled Seabass in Grape Leaves with Mint and Lemon Aioli - Stone Fruit Galette			
25	6:00 - 9:00 pm	26	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	6:30 - 9:30 pm	30	31	12:00 - 3:00 pm	
All American Classics (V) - Flaky Buttermilk Biscuits - Crisp Caesar Salad - Coffee-BBQ Rubbed Roast Chicken w. Sweet Potato Medallions - Banana Souffle w. Caramel Sauce		Fast & Flavorful (V) - Classic Tomato Bruschetta - Summer Corn w. Peaches, Tomato & Basil - Grilled Swordfish w. Fennel over Spinach - Plum & Tarragon Galette		Modern Middle Eastern (GF) - Fattoush Salad w. Tomatoes, Cucumbers, Radish & Sumac Croutons - Eggplants w. Whipped Tahini - Yogurt Marinated Chicken Shawarma - Vanilla Cake w. Honeyed Saffron Syrup & Stone Fruits		Tropical Tastes (V, GF) <i>Premium Class</i> - Passionfruit-Lime Mojitos - Shaved Nappa Cabbage w. Honey-Ginger Sesame Dressing - Braised Squash & Sweet Potato w. Coconut, Chile & Lime - Yellowfin Tuna Poke - Coconut Meringue Cupcakes w. Passionfruit Curd		Easy Meals for Summer Days (V, GF) - Summer Bruschettas: Peach, Tomato & Burrata and Prosciutto-Ricotta - Farro w. Cucumbers & Dill - Lemon-Rosemary Spatchcocked Chicken w. Gremolata - Chocolate Mint Straciatella Gelato				
1	6:00 - 8:00 pm	2	3	6:00 - 9:00 pm	4	6:30 - 9:30 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm	
August 1 - Private Event Indian at Home August 8, 6:00p - Indian Spiced Roast Cauliflower - Chickpea Masala w. Kale - Chicken Biryani w. Basmati Rice and Saffron Cream - Cardamom Cake		Spanish Seaside - Authentic Gazpacho - Blackened Peppers w. Manchego, Olives & Almonds - Gambas al Ajillo <i>Prawns w. Garlic</i> - Cardamom Almond Cake w. Citrus Syrup		Vibrant, Refreshing Herbs <i>Premium Class</i> - Rosewater, Cucumber & Gin Cocktail - Mixed Cucumber & Melon Salad w. Aleppo Chile & Mint - Lemon Grilled Halloumi w. Vegetables - Spatchcocked Chicken w. Zhoug <i>Israeli herb-chile sauce</i> - Almond & Orange Flower Water Macaroons		Modern Mexican <i>Premium Class</i> - Freshly Squeezed Palomas - Avocado-Mango Salsa - Husk Roasted Corn & Sweet Potatoes - Grilled Fish Tacos w. Pepper Vinaigrette & Shaved Cabbage Slaw - Churros w. Grated Chocolate		Summer Foods: Bright & Easy (V, GF) - Zucchini w. Almonds & Mint - Chickpea, Farro & Peaches w. Arugula - Slow Roasted Salmon w. Chermoula - Pavlovas w. Summer Berries & Whipped Cream				

All classes feature sophisticated yet uncomplicated recipes that even the most 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 classes are \$95pp; Cocktail & Premium Classes are \$109pp 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.

Please email: emily@firstclasscooking.com and include a full name and phone number, to sign up for a class.