

## July - August 2022 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
3	6:00 - 9:00 pm	4	5	6:00 - 9:00 pm	6	6:00 - 9:00 pm	7	6:00 - 9:00 pm	8	9	12:00 - 3:00 pm
<b>Patriotic Parties</b> - Little Gem Caesar Salad - Old Bay Oven Fries & Roasted Corn - BBQ Spatchcocked Chicken w. Sweet Potato Medallions - S'Mores Cupcakes		<b>Ventures to Vietnam (GF, V)</b> - Vietnamese Vegetable Spring Rolls - Lemongrass Tofu Satay w. Cucumber Salad - <i>Cha Ca La Vong</i> Fish w. Turmeric, Dill & Mint over Rice Noodles - Coconut Sticky Rice w. Mango & Lime		<b>Inspired Indian Vegetarian</b> - Dal Tadka <i>Lentils finished w. spiced ghee</i> - Bahare Baingan <i>Eggplants cooked in a peanut-coconut-tamarind sauce</i> - Carrot Semolina Crepes w. Date Chutney - Cardamom Cake		<b>Sweet Summertime</b> - Summer Tartines <i>Peach, Tomato, Buffalo &amp; Prosciutto-Fig</i> - Husk-Roasted Corn w. Basil, Tomatoes & Nectarines - King Salmon w. Basil, Pinenuts & Seasoned Breadcrumbs - Chocolate Almond Torta Caprese		<b>Spanish Tapas (V)</b> - Tortilla Espanola - Roasted Peppers w. Manchego, Almonds & Olives - Grilled Local Fish w. Romesco - Summer Fruit Galettes			
10	6:00 - 9:00 pm	11	12	6:00 - 9:00 pm	13	6:30 - 9:30 pm	14	6:00 - 9:00 pm	15	16	12:00 - 3:00 pm
<b>Fresh, Fast &amp; Sunny</b> - Arugula Salad w. Mustard-Tarragon Vinaigrette - Gigante Beans w. Zucchini & Dill - Seared Tuna w. Saffron Aioli & Blistered Tomatoes - Lemon Creme Fraiche Ice Cream		<b>French Favorites (V, GF)</b> - Warmed Chevre Salad - Tomatoes Provencal <i>Tomatoes w. Basil, Parmesan &amp; Herbed bread crumbs</i> - Seared Salmon over French Mustard Lentils - Chocolate Macaron Sandwich Cookies		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class	
17	6:00 - 9:00 pm	18	19	6:00 - 9:00 pm	20	6:00 - 9:00 pm	21	6:00 - 9:00 pm	22	23	12:00 - 3:00 pm
<b>Savoring Summer (V)</b> - Authentic Spanish Gazpacho - Little Gem Caesar Salad - Grilled Tri Tip w. Charred Peppers - Nectarine & Berry Crumble		<b>Elegant &amp; Easy (V)</b> - Seared Summer Vegetable Stacks: Eggplant-Mozz and Zucchini-Mint-Ricotta - Corn w. Basil, Tomatoes & Nectarines - Local Swordfish w. Tomato-Cucumber Carpaccio - Strawberry, Rose Water & Pink Pepper Shortbread		Private Event - No Class		<b>Summer Italian (GF)</b> - Red Cabbage, Prosciutto & Hazelnut Salad - Softly Cooked Polenta w Tomatoes, Corn & Basil - Pork Loin w. Peaches & Thyme - Peach & Polenta Cake		Private Event - No Class		Private Event - No Class	
24	6:00 - 9:00 pm	25	26	6:00 - 9:00 pm	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	30	12:00 - 3:00 pm
Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		<b>Summer Refresher Premium Class (V,GF)</b> - Spiced Cucumber Margarita - Muddled Guacamole - Husk Roasted Corn w. Cotija & Lime - Cocoa Cumin Tri Tip w. Chipotle Tamarind BBQ Sauce - Homemade Churros w. Chocolate	
31	6:00 - 9:00 pm	1	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	6:00 - 9:00 pm	5	6	12:00 - 3:00 pm
<b>Summer Foods w. Flair (V, GF)</b> - Arugula, Peach & Homemade Ricotta Salad - Roasted Tomato Risotto - Local Halibut in Fig Leaves w. Lemon Aioli - Pavlovas w. Berries & Whipped Cream		<b>Modern Middle Eastern (V)</b> - Fattoush Salad w. <i>Tomato, Cucumbers, Radish &amp; Sumac-toasted bread</i> - Za'Tar Roasted Carrots w. Greens Pesto over Freekeh - Yogurt-marinated Shawarma Chicken - Cardamom Cake		<b>Sweet Summertime Premium Class (GF,V)</b> - Rosemary Lemon Vodka Spritz - Summer Bruschetta: <i>Peach, Tomato, Burrata and Prosciutto-Fig</i> - Gigante Beans w. Zucchini, Lemon, Dill - Seared King Salmon w. Basil Tapenade - Chocolate Almond Torta Caprese		<b>Tropical Tastes</b> - Mixed Melons & Cucumbers Salad - Sweet Potato & Squash braised in Coconut, Chile & Lime - Yellowfin Tuna Poke - Coconut Cupcakes w. Passionfruit Curd		<b>Season's Best</b> - Cauliflower, Farro, Chickpea Salad w Pluots & Arugula - Fig & Walnut Tart - Zuni Roast Chicken w. Vegetables - Profiteroles w. Ice Cream & Chocolate Sauce			
7	6:00 - 9:00 pm	8	9	6:00 - 9:00 pm	10	6:00 - 9:00 pm	11	6:00 - 9:00 pm	12	13	12:00 - 3:00 pm
<b>Showstopping Summer (V)</b> - Mixed Tomato Tart - Old Bay Oven Fries - Seared Shrimp & Scallops over Herbed Corn - Roasted Almond Straciatella Gelato		<b>Virtual Class Monday August 8, 3:00p</b> <b>Fast &amp; Healthy Weeknight Meals</b> featuring - Yogurt Marinated Chicken Thighs w. variations - Chickpea, Farro, Cauliflower w. Lemon Dressing w. variations and extras <i>Class is recorded; you may watch anytime</i> <i>You can cook along or watch &amp; ask questions</i>		Private Event - No Class		<b>In the Mediterranean Sun (V)</b> - Prosciutto Arugula Salad Rolls w. Melon - Salsa Verde & Summer Squash Gratin - Pistachio Crusted Ling Cod w. Garlicky Spinach - Lemon Creme Fraiche Ice Cream w. Figs		<b>Ventures to Vietnam (GF, V)</b> - Vietnamese Vegetable Spring Rolls - Lemongrass Tofu Satay w. Cucumber Salad - <i>Cha Ca La Vong</i> Fish w. Turmeric, Dill & Mint over Rice Noodles - Coconut Sticky Rice w. Mango & Lime			

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](mailto:emily@firstclasscooking.com) and include a full name and phone number, to confirm your space