

July 2024 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
30	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
Patriotic Parties - Roasted Corn & Jalapeno Soup - Stuffed Zucchini - Spatchcocked BBQ Chicken & Sweet Potato Medallions - S'Mores Cupcakes		Vietnamese at Home - Vietnamese Vegetable Spring Rolls - Lemongrass Tofu Satay w. Coconut-Peanut Sauce & Cucumbers - <i>Cha Ca La Vong</i> Fish w. Turmeric, Dill & Mint over Rice Noodles - Coconut-Turmeric Sorbet		Fresh, Flavorful & Fast (V, GF) - Seared Vegetable Stacks: <i>Zucchini-Mint-Ricotta and Eggplant-Mozzarella</i> - Cauliflower, Chickpea & Farro w. Preserved Lemon Dressing - Whole Grilled Fish w. Herb Pistou - Yogurt Mousse w. Rhubarb Relish		No Class - Happy 4th of July		Satisfying Sunny Days - Summer Panzanella Salad - Zucchini w. Almonds & Mint - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Sultanas - Stone Fruit Galette			
7	12:00 - 3:00pm	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
Bold Mediterranean (V, GF) - Charred Cabbage w. Preserved-Lemon Chile Butter - Quinoa Tabbouleh - Turkish Cumin & Aleppo Chicken Thighs w. Tomato-Parsley Salad - Almond & Orange Flower Water Macarons		Private Event - No Class		Tropical Tastes - Shaved Cabbage Salad w. Uchucuta <i>Andean Herb & Chile Sauce</i> - Coconut Braised Sweet Potato w. Chile & Lime - Peruvian Ceviche - Coconut Cake w. Passionfruit Curd		Summer Italian (GF, V) - Summer Bruschettas: Prosciutto-Fig and Nectarine, Tomato, Burrata - Linguini w. Muddled Pesto - Split Roasted Chicken w. Roasted Tomatoes & Salsa Verde - Gianduja Gelato <i>Chocolate Hazelnut</i>		Private Event - No Class			
14	6:00 - 9:00 pm	15	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	6:00 - 9:00 pm	19	20	12:00 - 3:00 pm
Perfect Summer Days - Prosciutto Arugula Salad Rolls w. Melon & Parmesan - Husk Roasted Corn w. Summer Tomato & Basil Vinaigrette - Slab Salmon Baked w. Lemon & Basil Bread Crumbs - Peach Polenta Upside Down Cake		Private Event - No Class		Spanish Flair (V, GF) - Authentic Spanish Gazpacho - Roasted Corn & Shishito Salad - Grilled Whole Fish w. Summer Tomato & Red Pepper Romesco Sauce - Chocolate Almond Torta Caprese		Private Event - No Class		Summer Meals for Sharing - Summer Bruschettas: Prosciutto-Fig and Nectarine, Tomato, Burrata - Shaved Fennel & Cabbage Slaw - Calabrian Chile Roasted Chicken Thighs - Chocolate Cocoa Nib & Sea Salt Cookies			
21	6:00 - 9:00 pm	22	23	6:00 - 9:00 pm	24	6:00 - 9:00 pm	25	6:00 - 9:00 pm	26	27	12:00 - 3:00 pm
No Class		No Class		No Class		No Class		No Class			
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	31	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	3	12:00 - 3:00 pm
No Class		Fuss Free French (V, GF) - Tomatoes Provencal - Buckwheat Crepes w. Tarragon Zucchini & Comte - Pan-Roasted Chicken w. Tarragon Creme Fraiche - Chocolate Souffle		Going Greek (V,GF) - Watermelon, Feta & Mint Salad - Spinach Feta Phyllo Pie - Grilled Swordfish w. Fennel & Charred Lemon - Yogurt Mousse w. Red Fruits		Modern Mexican (V) - Passionfruit Mezcal Punch - Muddled Guac - Charred Poblano, Roast Sweet Potato & Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime- Pepper Vinaigrette - Homemade Churros w. Grated Chocolate		Summer Spectacular - Lemon, Cucumber & Bitters Gin Punch - <i>Ajo Blanco</i> White Gazpacho w. Almonds, Cucumber and Figs - Heirloom Tomato Tart - Local Fish seared in Fig Leaves w. Saffron Aioli - Profiteroles w. Ice Cream & Chocolate			
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	9	10	12:00 - 3:00 pm
Tuscan Traditions (V) - Arugula Salad w. Stone Fruits & Homemade Ricotta - Rosemary Pizza Bianca - Pork Loin spiraled with Kale, Fennel & Peaches - Almond Macarons w. Summer Fruits		Private Event - No Class		Big Flavors for Summer Days (V, GF) - Mixed Cucumber & Melon Salad w. Mint - Seared Halloumi w. White Beans, Tomatoes & Grilled Veg - Grilled Seabass w. Zhoug <i>zingy Israeli herb-chile sauce</i> - Lemon Creme Fraiche Ice Cream w. Olive Oil		Great Grill Out - Roasted Corn w. Old Bay Butter - Mediterranean Orzo Salad w. Tomatoes, Peppers, Rosemary, Basil & Lemon - Grilled Tri Tip w. Tomato Chimichurri - S'Mores Cupcakes		Private Event - 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.

Rate: Standard Class - \$95; Premium Class- \$109 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