

June 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday	F	Saturday	
24	6:00 - 9:00 pm	25	26	6:00 - 9:00 pm	27	28	29	30	12:00 - 3:00 pm
Showcasing San Francisco (V) - Arugula Salad w local Blueberries, Almonds & Feta - Charred Broccoli w. Lemon & Parmesan - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Golden raisins - Chocolate, Cocoa Nib & Sea Salt Cookies		Italian Primavera - Tricolore Salad w. Parmesan - Gnocchi w. Muddled Pesto & Spring Beans - Stuffed Chicken Breasts w. Spinach, Prosciutto and Toma - Strawberry Tartines w. Homemade Ricotta & Honey		Private Event - No Class		Private Event - No Class		Vibrant & Verdant (V) - Arugula Salad w. local Blueberries, Feta & Almonds - Linguini w. Spring Herb Carbonara - Whole Grilled Fish w. Fennel & Citrus - Cherry Rhubarb Crisp	
31	6:00 - 9:00 pm	1	2	6:00 - 9:00 pm	3	4	5	6	12:00 - 3:00 pm
Summer is Starting (V) - Prosciutto Arugula Salad Rolls w. Melon - Roasted Asparagus w. Chile, Feta & Mint - Grilled Tri Tip w. Blistered Tomato Sauce - Plum & Blackberry Galette		Cal-Mex Favorites (V, GF) - Avocado Mango Salsa - Charred Poblano, Husk Roasted Corn & Sweet Potato with Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime-Pepper Vinaigrette - Homemade Churros w. Grated Chocolate		Easy Eating for Sunny Days (V) - Rosemary Pizza Bianca w. Muddled Pesto - Green Beans & Asparagus w. Almonds - Pistachio Crusted Seabass w. garlicky greens - Strawberry Shortcakes w. Whipped Cream		No Class		No Class	
7	6:00 - 9:00 pm	8	9	6:00 - 9:00 pm	10	11	12	13	12:00 - 3:00 pm
No Class		Private Event - No Class		Elevated Everyday - Smashed Potatoes w. Herb Pesto - Roasted Asparagus w. Lemony Bread Crumbs - Calabrian Spiced Chicken Thighs over shaved Cabbage & Fennel - Profiteroles w. Ice Cream & Chocolate Sauce		Coastal Mediterranean (V) - Muhummarra Red Pepper, Walnut & Pomegranate Molasses spread - Gigante Beans w. Grilled Vegetables & Charred Lemon - Seared Swordfish w. Chile & Lemon - Almond & Orange Flower Water Macaroons		Private Event - No Class	
14	6:00 - 9:00 pm	15	16	6:00 - 9:00 pm	17	18	19	20	12:00 - 3:30 pm
Mediterranean Mix - Fattoush Salad w. Tomatoes, Cucumber & Sumac Toasted Bread - Smoky Eggplant Spread - Yogurt Marinated Chicken Shawarma - Cardamom Cake		Sunny Day Showcase (V, GF) - Artichoke & Meyer Lemon Dip - Charred Zucchini w. Chile & Mint - Grilled Tuna Nicoise w. potatoes, green beans, cherry tomatoes & basil vinaigrette - Apricot & Thyme Galette		Private Event - No Class		Private Event - No Class		Private Event - No Class	
21	6:00 - 9:00 pm	22	23	6:00 - 9:00 pm	24	25	26	27	12:00 - 3:00 pm
Inspired Asian at Home (V, GF) - 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		Perfect Provence (V, GF) - Arugula Salad w. Avocado & Mustard Tarragon Vinaigrette - Provencal Baked Tomatoes - Crisp-skinned Salmon over French mustard Lentils - Chocolate Macaron Sandwich Cookies		Early Summer Perfection (V) - Arugula Salad w. Strawberries & Ricotta Salata - Rigatoni w. Summer Corn, Basil & Lemon - Spatchcocked Chicken under a Brick w. Gremolata - Amaretti Cookies w. Apricots		Private Event - No Class		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	
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	2	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		Patriotic Parties - Little Gem Caesar Salad - Charred Corn w. Chipotle-Honey Butter - BBQ Spiced Split Chickens w. homemade Carolina Barbecue Sauce - S'Mores Cupcakes		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		Spotlight on San Francisco (V, GF) - Arugula Salad w. Peaches & Homemade Ricotta - Husk Roasted Corn w. Tomatoes - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Pavlova w. Summer Fruit		Happy 4th of July	

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