

March 2026 Cooking Class Schedule

Sunday		M		Tuesday		Wednesday		Thursday		F		Saturday	
1	6:00 - 9:00 pm	2	3	6:00 - 9:00 pm	4	6:00 - 9:00 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm		
Private Event - No Class				Private Event - No Class		Private Event - No Class		West Coast Wonderful (V) - Shaved Cabbage- Fennel Salad w. Kumquats - Roasted Cauliflower w. Chile & Garlic - Zuni Chicken over Quinoa w. Pistachio, Parsley & Golden Capers - Strawberry, Pink Pepper & Rosewater Shortbread				Mediterranean Mix - Charred Cabbage w. Preserved Lemon- Chile Butter and a flourish of herbs - Spinach Feta Phyllo Pie - Seared Ling Cod w. Zhoug <i>zingy herb-chile sauce</i> - Lemon Curd Tart	
8	6:00 - 9:00 pm	9	10	6:00 - 9:00 pm	11	6:00 - 9:00 pm	12	6:00 - 9:00 pm	13	14	12:00 - 3:00 pm		
Oh, So Satisfying - Winter Greens & Butter Bean Gratin - Roasted Cauliflower w. Capers, Golden Raisins & Saffron Leeks - Calabrian Spiced Chicken over Shaved Cabbage - Cocoa Creme Fraiche Cupcakes				Bright & Blushy (V,GF) - Arugula Salad w. Avocado & Mustard Tarragon Vinaigrette - Linguini w. Swiss Chard, Garlic & Chile - Pan-Roasted Chicken w. Radicchio & Date - Chocolate Souffle		Private Event - No Class		Elevated Everyday (V) - Charred Cabbage w. Caesar Dressing & Parmesan Curls - Balsamic Swiss Chard & Puff Pastry Tart - Pan-Roasted Chicken w. Mushrooms, Marjoram & White Wine - Profiteroles w. Ice Cream & Chocolate Sauce				Italian Primavera - Strawberry & Radicchio Salad - Spaghetti al Limone w. Broccoli di Ciccio - Chicken Piccata w. Lemon-Caper Sauce - Chocolate, Cocoa Nib & Sea Salt Cookies	
15	6:00 - 9:00 pm	16	17	6:00 - 9:00 pm	18	6:00 - 9:00 pm	19	6:00 - 9:00 pm	20	21	12:00 - 3:00 pm		
Bridging Seasons (V, GF) - Salad w. Citrus, Walnuts & Ricotta Salata - Juniper Braised Cabbage - Spatchcocked Brick Chicken w. Gremolata - Walnut-Espresso Cookies				French Foundations - Mixed Lettuces w. Red Wine-Mustard Vinaigrette - Tomatoes Provencal <i>baked w. Basil bread crumbs</i> - Coq au Vin <i>Red Wine Braised Chicken</i> - Vanilla Bean Pot de Creme		Southeast Asian at Home (V) - Steamed Shrimp & Chile Dumplings - Lemongrass Tofu Satay w. Coconut-Peanut Sauce - Pad Kee Mow w. Chicken & Asian Greens - Pandan Chiffon Cake		Springtime Entertaining (V) - Gougeres <i>Herb & Cheese puffs</i> - Chickpea, Cauliflower & Farro w. Preserved Lemon Dressing - Seared Mt Lassen Trout w. Fennel & Grapefruit - Chocolate Almond Torta Caprese				Very Verdant - Little Gem Salad w. Buttermilk-Dill Dressing & Radish - Spinach & Green Garlic Souffle - Pistachio Crusted Ling Cod w. Garlicy Spinach - Strawberry Cream Scones	
22	6:00 - 9:00 pm	23	24	6:00 - 9:00 pm	25	6:00 - 9:00 pm	26	6:00 - 9:00 pm	27	28	12:00 - 3:30 pm		
All-American Classics - Crisp Caesar Salad - Oven Roasted French Fries - Classic BBQ Spiced Roast Chicken w. Sweet Potato Medallions - S'Mores Cupcakes				Vibrant Mediterranean (V) - Cabbage-Cucumber Salad w. fresh Harissa - Turkish Gozleme w. Asparagus & Feta - Yogurt Marinated Greek Chicken w. Lemon, Chile & Oregano - Lemon, Almond Olive Oil Cake		Easy Eating for Sunny Days (V) - Prosciutto-Arugula Salad Rolls - Pasta w. Spring Herb Carbonara - Whole Grilled Fish w. Muddled Herb Pesto - Meyer Lemon Sponge w. Strawberries		Bright & Light for Spring (V, GF) - Arugula Salad w. Strawberries, Pistachio & Ricotta Salata - Gigante Beans w. Charred Lemon & Zucchini - Crisp skinned Salmon w. Thyme & Meyer Lemon Aioli - Chocolate Souffle				Sunny Day Celebrations (GF) - Bicycle Thief Cocktail <i>Grapefruit, Campari, Gin</i> - Roasted Asparagus w. Lemon Bread Crumbs - Dilled Chicken Salad with Brioche - Salmon braised w. Citrus, Dill & Pink Pepper - Strawberry Shortcakes	
29	6:00 - 9:00 pm	30	31	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm		
Outdoor Party Season (V) - Muddled Guacamole - Flaky Buttermilk Biscuits - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Chewy Oatmeal Cookies				Spirit of Spain (V) - Spanish Garlic Soup w. Saffron - Tortilla Espanola w. Meyer Lemon Aioli - Lamb Meatballs w. Charred Tomato & Pepper Romesco Sauce - Cinnamon Almond Cake w. Blood Orange Syrup		French Bistro Classics (V, GF) - Warmed Chevre Salad - Spring Green Beans w. Almonds - Chicken Paillard over French Mustard Lentils - Profiteroles w. Ice Cream & Chocolate Sauce		Greeting Springtime (V, GF) - Sunny Day Real Estate Cocktail <i>Aperol, raspberry, lemon, vermouth</i> - Smashed Potatoes w. Spring Herb Pesto - Buckwheat Crepes w. Tarragon Zucchini - Seared Local Swordfish w. Lemon, Chile & Fennel - Rasperry Rhubarb Meringue Tart				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.

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