

May 2024 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm
Italian Primavera (V) - Mixed Chicory Salad w. Anchovy & Lemon - Asparagus & Lemon Risotto - Tuscan Brick Chicken w. Gremolata - Strawberry Crostata		Private Event - No Class		Tropical Tastes (GF) - Homemade Tepache <i>Sparkling Pineapple</i> - Shaved Cabbage w. Honey-Ginger-Sesame Dressing - Black Bean Feijoada <i>vegetarian</i> - Peruvian Ceviche - Coconut Cupcakes w. Passionfruit Curd & Meringue Frosting		California Cool (V, GF) - Freshly Squeezed Palomas - Muddled Guacamole - Roasted Sweet Potato, Charred Poblano & Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime Vinaigrette - Homemade Churros w. Grated Chocolate		Celebrate Spring (V) - Pizza Rossa <i>Rosemary Flatbread w. Crushed Tomato Sauce</i> - Roasted Asparagus & Spring Potatoes w. Green Garlic Aioli - Whole Grilled Fish w. Fennel & Herbs - Strawberry Rhubarb Crisp			
5	6:00 - 9:00 pm	6	7	6:00 - 9:00 pm	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	11	12:00 - 3:00 pm
Private Event - No Class		Verdant Indian (V) - Indian Spiced Roast Vegetables - Hand-rolled Paratha w. Mint-Turmeric Chutney - Chicken & Spring Vegetables in Green <i>Masala sauce of herbs, cardamom, chile</i> - Cardamom Cake		Private Event - No Class		Private Event - No Class		Private Event - No Class		Southeast Asian Celebration (V, GF) - Pomelo & Grapefruit Salad w. Chile & Mint - Lemongrass Tofu Satay w. Peanut-Coconut Sauce - Cha Ca La Vong <i>Turmeric Marinated Fish over rice noodles w. mint & dill</i> - Coconut Sticky Rice w. Mango & Lime	
12	12:00 - 3:00pm	13	14	6:00 - 9:00 pm	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	18	12:00 - 3:00 pm
Mothers Day Brunch (V) - Rhubarb & Lemon French 75s - Spring Tartines: <i>Strawberry - Homemade Ricotta and Prosciutto-Fromage</i> - Smashed Potatoes w. Spring Herb Pesto - Salmon Slab w. Basil, Dill & Seasoned Bread Crumbs - Strawberry & Chamomile Cream Tarts		Modern Middle Eastern (V) - Fattoush Salad w. Tomatoes, Cucumber Mint & Sumac toasted bread - Za'Tar Roasted Carrots over Freekeh w. Carrot Green Pesto - Oven Roasted Chicken Shawarma - Almond & Orange Flower Water Macaroons		Private Event - No Class		French with Flair (V) - Warmed Chevre Salad - Spinach & Goat Cheese Souffle - Crisp-skinned Salmon over French mustard Lentils - Profiteroles w. Ice Cream & Chocolate Sauce		Mediterranean Mix (V) - Arugula Salad w. Local Blueberries & Fromage Blanc - Spinach- Feta Phyllo Pie - Pistachio Crusted Ling Cod w. Roasted Asparagus - Strawberry, Pink Pepper & Rosewater Shortbread			
19	6:00 - 9:00 pm	20	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	25	12:00 - 3:00 pm
Elegant Italian (V) - Seared Vegetable Stacks: <i>Zucchini-Mint-Ricotta and Eggplant-Mozzarella</i> - Balsamic Swiss Chard Puff Pastry Tart - Stuffed Chicken Breasts w. Spinach, Prosciutto & Herbs - Chocolate Almond Torta Caprese		Private Event - No Class		Springtime Showstoppers - Lemon, Gin, Bitters & Cucumber Punch - Tuna Crudo w. Strawberries, Rhubarb & Pink Peppercorn - Chickpea, Cauliflower & Farro w. Preserved Lemon Dressing - Whole Grilled Fish w. Charred Lemon Salsa Verde - Yogurt Mousse w. Rhubarb Compote		Modern Mexican (V) - Passionfruit Mezcal Punch - Avocado-Mango Salsa - Charred Poblanos, Roast Sweet Potato & Cotija Cheese - Guajillo Spiced Salmon w. Tomatillo Sauce - Homemade Churros w. Grated Chocolate		California Spotlight (V, GF) - Sugar Snap Peas & Radish w. Homemade Ricotta - Farro w. Cherries & Feta - Local Fish in Fig Leaves w. Lemon Aioli - Raspberry Rhubarb Meringue Tart			
26	6:00 - 9:00 pm	27	28	6:00 - 9:00 pm	29	6:00 - 9:00 pm	30	6:00 - 9:00 pm	31	3	12:00 - 3:00 pm
Signature San Francisco - Little Gem Caesar Salad - Roasted Asparagus & Spring Potatoes w. Lemon Aioli - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Sultanas - Chocolate, Cocoa Nib & Sea Salt Cookies		Sunny Day Party Season (V) - Pizza Rossa <i>Roman Flatbread w. Crushed Tomato Sauce</i> - Zucchini & Salsa Verde Gratin - Tuscan Brick Chicken w. Basil Emulsion - Gianduja Gelato <i>Chocolate Hazelnut</i>		Celebrate the Sunny Days (V, GF) - Strawberry & Radicchio Salad w. Ricotta Salata & Pistachios - Gigante Beans w. Dill, Charred Zucchini & Spring Peas - Whole Grilled Fish w. Spring Herb Pistou - Stone Fruit & Berry Galette		Perfect Days in Provence - Arugula Salad w. Avocado & Tarragon-Mustard Vinaigrette - Provençal Vegetable Tian <i>layered eggplants, zucchini, onions & tomato</i> - Salmon Slab baked w. Basil, Lemon & Seasoned Bread Crumbs - Cherry Almond Torte		Grill Out Party - Prosciutto Arugula Salad Rolls - Mediterranean Orzo Salad - Rosemary Grilled Tri Tip w. Charred Peppers & Tomatoes - S'Mores Cupcakes			

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 and include a full name and phone number, to confirm your space