

May 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
27	6:00 - 9:00 pm	28	29	6:00 - 9:00 pm	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	3	1:00 - 4:00 pm
All the Spring Things (V, GF) - Prosciutto Arugula Salad Rolls w. Lemon Dressing - Roasted Asparagus w. Saffron Aioli - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Profiteroles w. Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class		Summer Grill Out (V) - Ginger Rogers Cocktail <i>Gin, Ginger, Lemon & Grapefruit</i> - Charred Zucchini w. Chile & Mint - Mediterranean Orzo w. Peppers, Tomato, Basil & Lemon-Rosemary Dressing - Cumin-Chile Rubbed Tri Tip w. Charred Peppers & Tomatoes - Chocolate Shortbread Cookies		Vietnamese at Home (GF) - Vegetable Spring Rolls w. Lime Dipping Sauce - Tofu Satay w. Cocomut-Peanut Sauce & Cucumber Salad - Cha ca La Vong <i>Turmeric marinated Ling Cod over rice noodles w. mint & dill</i> - Coconut Sticky Rice w. Mango & Lime			
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
All American Classics - Little Gem Salad w. Green Garlic Buttermilk Ranch - Stuffed Zucchini - BBQ Spiced Chicken Thighs & Sweet Potato Medallions - S'Mores Cupcakes w. Chocolate Ganache & Bruleed Meringue		Private Event - No Class		Private Event - No Class		Private Event - No Class		Mothers Day Brunch - Strawberry- Chamomile Lemon Mimosa - Strawberry, Radicchio Salad - Spring Tartines: Asparagus, Spring Pea, Mint & Homemade Ricotta - Slow Roasted Salmon w. Basil, Dill & Seasoned Bread Crumbs - Raspberry Rhubarb Meringue Tart			
11	6:00 - 9:00 pm	12	13	6:00 - 9:00 pm	14	6:00 - 9:00 pm	15	6:00 - 9:00 pm	16	17	12:00 - 3:00 pm
No Class		Citron Celebration (GF) - Little Gem Caesar Salad - Asparagus, Spring Pea & Lemon Risotto - Chicken Piccata <i>lemon, white wine & capers sauce</i> - Meyer Lemon Olive Oil Curd Tart		French with Flair (V) - Warmed Chevre Salad - Spinach & Green Garlic Souffle - Grilled Tuna Nicoise w. <i>potatoes, green beans, tomatoes & basil vinaigrette</i> - Chocolate Macaron Sandwich Cookies		California Cool (V, GF) - Freshly Squeezed Margaritas - Salad w. Charred Corn, Jalapeno, Radish & Buttermilk-Cotija dressing - Muddled Guacamole - Grilled Fish Tacos w. Shaved Cabbage & Lime-Pepper Vinaigrette - Homemade Churros w. Grated Chocolate		Easy Eating for Sunny Days (V) - Lemon, Cucumber, Mint & Bitters Punch - Charred Zucchini w. Chile & Mint - Farro w. Cucumber, Dill & Feta - Local Fish Wrapped in Fig Leaves w. Lemon & Saffron Aioli - Cherry & Almond Streusel Tart			
18	6:00 - 9:00 pm	19	20	6:00 - 9:00 pm	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	24	12:00 - 3:00 pm
How to Cook with Fresh Herbs (V) - Arugula & Spring Lettuces Salad w. Red Wine Vinaigrette - Linguini w. Spring Herb Carbonara - Seared Seabass w. Zhoug <i>zingy herb-chile sauce</i> - Strawberry & Pink Pepper Shortbread Cookies		Elegantly Asian (V) - Steamed Shrimp & Chile Dumplings - Miso Glazed Eggplants - Sake Glazed Salmon w. Shiitakes - Pandan Coconut Chiffon Cake		Modern Middle Eastern - Fattoush Salad w. Tomatoes, Cucumber, Mint & Sumac toasted bread - Za'Tar Roasted Carrots over Freekeh w. Carrot Green pesto - Yogurt Marinated Chicken Shawarma - Cardamom Cake		Bright & Vibrant for Spring - Arugula Salad w. Strawberries, Pistachio & Goat Cheese - Buckwheat Crepes w. Tarragon Zucchini - Seared Salmon over French Mustard Lentils - Blueberry Lemon Fianciers		Sunny Celebrations (V) - Lemon Potatoes w. Oregano - Gigante Beans w. Tomatoes, Herbs & Lemon - Spatchcocked Chicken w. Spring Herb Salsa Verde - Strawberry Crostata			
25	6:00 - 9:00 pm	26	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	6:00 - 9:00 pm	30	31	12:00 - 3:00 pm
Classically California - Summer Bruschetta: Tomato, Burrata & Peach - Chickpea, Cauliflower & Farro w. Preserved Lemon Dressing - Chile-Cumin Rubbed Tri Tip w. Charred Peppers & Tomatoes - Stone Fruit Galettes		Spanish Tapas (V,GF) - Tortilla Espanola w. Lemon Aioli - Charred Peppers w. Manchego, Capers & Almonds - Salt Crusted Whole Fish w. Charred Tomato Romesco - Almond & Orange Flower Water Macaroons		Tropical Tastes (GF) - Avocado-Mango Salsa - Charred Bean & Sweet Potato Feijoada veg - Mahi Mahi Ceviche - Coconut Cakes w. Passionfruit Curd		Casual Summer Meals (V) - Baby Lettuces w. Buttermilk-Dill Dressing - Husk-Roasted Corn w. Old Bay Butter - Calabrian Spiced Chicken Thighs over Cabbage-Fennel Slaw - Chocolate Shortbread Cookies		Sunny Day Showstoppers - Watermelon, Cucumber & Halloumi Salad - Spinach, Feta, Phyllo Pie - Tuna Crudo w. Favas, Fennel & Olive Oil - Raspberry Rhubarb Meringue Tart			

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 - \$99; 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