

November- December 2021 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
21	5:00 - 8:00 pm	22	23	6:30 - 9:30 pm	24	6:00 - 9:00 pm	25	6:30 - 9:30 pm	26	27	12:00 - 3:00 pm
<u>A Complete Thanksgiving!</u> <i>Premium Class</i> - Apple Cider Lynchburg Lemonade - Thanksgiving Salad w. Pomegranates, Persimmons & glazed Nuts - Dry-Brined Roast Turkey w. Vegetables & Gravy - Pear Cranberry Crumble Pie		<u>Thanksgiving Primer</u> - Sweet Potato Biscuits - Softly Cooked Farro w. Brussels Sprouts & Parmesan - Roasted Beets, Squash & Greens Gratin - Pear Almond Frangipane Tart		<u>Spices Done Right</u> (GF, V) <i>Premium Class</i> - Classic Boulevardier & Radicchio version - Chicory Salad w. Dates, Persimmons & Pomegranate Vinaigrette - Za'tar Root Vegetable Oven Fries - Chicken Kofta w. Harissa Labne - Almond & Orange Flower Water Macaroons		Happy Thanksgiving - No Class		<u>Baking Foundations: Bagels & Macarons</u> - Homemade Bagels with - Dilled Egg Salad - Smoked Salmon - Whipped Cream Cheese - Chocolate Macaron Sandwich Cookies w. Whipped Ganache			
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:30 - 9:30 pm	3	4	6:00 - 9:00 pm
<u>French Favorites</u> - Warmed Goat Cheese Salad - French Onion Soup w. Gruyere Gratin - Coq au Vin <i>Red Wine Braised Chicken</i> - Chocolate Souffle		Private Event - No Class		<u>Oh Wonderful, Winter</u> (V) <i>Premium Class</i> - Winter Citrus French 75 - Shaved Cabbage, Fennel & Citrus Salad - Buckwheat Parisian Gnocchi w. Delicata & Sage - Crisp-skinned Salmon w. Broccolini - Chocolate Almond Torta Caprese		<u>Feeling Festive</u> - Chicken & Chanterelle Phyllo Triangles - Roasted Vegetables w. Creme Fraiche & Herbs - Roasted Ling Cod w. Pomegranate Gremolata - Champagne Chocolate Truffles		<u>Flavors of the Season</u> - Winter Tonic Cocktail <i>Bourbon w Turmeric-Honey & Lemon</i> - Warmed Goat Cheese Salad - Rigatoni w. Pumpkin & Sage - Zuni style Roast Chicken w. Schmaltzy Veg - Pumpkin Gingerbread Loaves			
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
<u>Modern American Classics</u> (GF) - Cauliflower, Lentil & Bacon Soup - Sweet Potato Souffle - Roasted Chicken w. Bourbon, Coarse Mustard & Brown Sugar - Profiteroles w. Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class		Private Event - No Class		<u>Bay Area Holidays</u> <i>Premium Class</i> - Crisp Caesar Salad - Freshly Steamed Dungeness Crab - Garlic Noodles - Apple Cranberry Crisp			
12	6:00 - 9:00 pm	13	14	6:00 - 9:00 pm	15	6:30 - 9:30 pm	16	6:00 - 9:00 pm	17	18	12:00 - 3:00 pm
<u>Cold Weather Comforts</u> - Roasted Winter Whites w. Creme Fraiche & Savory - Pasta Carbonara w. Bacon & Kale - Chicken Braised w. Sherry, Celery & Golden Raisins - French Apple Tart		<u>Vegetarian Celebration</u> (V) - Wild Mushroom & Farro Soup - Roasted Squash w. Espelette & Dates - Winter Vegetable Crespelle <i>crepes layered w. beet, beet greens & bechamel</i> - Champagne Chocolate Truffles		<u>Thai at Home</u> (V, GF) - Tom Yum Gung Soup - Pad Kee Mao <i>Noodle Saute w Peppers & Thai Basil</i> - Homemade Thai Red Curry w. Shrimp & Kabocha Pumpkin - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class		<u>Winter Celebrations</u> - White Clam Chowder w. Bacon - Roasted Beet, Winter Citrus & Goat Cheese Salad - Pistachio Crusted Ling Cod w. garlicky Spinach - Vanilla Bean Pot de Creme			
19	5:30 - 8:30 pm	20	21	6:30 - 9:00 pm	22	6:30 - 9:30 pm	23	3:00 - 4:00	24	25	12:00 - 3:00 pm
<u>Winter Warm Up</u> (GF) - Arugula Salad w. Avocado & Mustard Vinaigrette - Softly Cooked Polenta w. Spinach - Red Wine Braised Beef Short ribs - Chocolate Almond Toffee		<u>Elegant & Easy</u> (V,GF) - Blood Orange & Radicchio Salad - Wild Mushroom Risotto - Crisp-Skinned Black Cod w Thyme - Flourless Chocolate Cake		<u>Virtual Class Cold Comforts</u> 3:00- 4:30 - Black Bean Chili - Jalapeno Mac & Cheese <u>Holiday Feasts</u> - in person 6:30 - Juniper Braised Cabbage - Gruyere & Black Pepper Popovers - Roasted Lamb w. Pomegranate Molasses		<u>Virtual Class Holiday Celebrations</u> - Winter Citrus French 75 w. wine syrup - Perfect Popovers - Festive Holiday Salad w. Pomegranates & Glazed nuts		Merry Christmas - No Class			
26	6:00 - 9:00 pm	27	28	6:30 - 9:30 pm	29	6:00 - 9:00 pm	30	6:30 - 9:30 pm	31	1	12:00 - 3:00 pm
Monday Dec. 27 <u>Spanish Seaside</u> - Spanish Garlic Soup w. Saffron - Roasted Peppers w. Manchego, Olives & Almonds - Salt Crusted Whole Fish w. Lemon Aioli - Cinnamon Almond Cake w. Blood Orange Syrup		<u>Italian Classics</u> - Mixed Chicory Salad w. Lemon Anchovy Dressing - Softly Cooked White Beans w. Marjoram - Roasted Brussels w. Pancetta - Fusili w. Tomato- Pork Sausage Ragù - Chocolate, Cocoa Nib & Sea Salt Cookies		<u>Cal-Mex Favorites</u> (V) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Roasted Sweet Potato & Blackened Poblano w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage - Chocolate, Cocoa Nib & Sea Salt Cookies - Homemade Churros w. Chocolate		<u>Modern Middle Eastern</u> - Warmed Dates w. Olive Oil & Sea Salt - Charred Eggplants w. Feta & Mint - Roasted Ling Cod w. Pomegranate- Pistachio Gremolata - Yogurt & Orange Flower Water Cake w. Winter Citrus		Happy New Year - No Class			

All classes feature sophisticated yet uncomplicated recipes that even the most 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.

Standard classes are \$95pp; Cocktail & Premix Classes are \$109pp Price includes all ingredients, equipment & a full meal

Virtual Classes are held Live over Zoom. 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