

November 2022 Cooking Class Schedule

Sunday		M	Tuesday		W	Wednesday		T	Thursday		F	S	Saturday	
30	12:00 - 3:00 pm	31	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm			
Halloween Boo-Runch - Bloody Marys & n/alc Pomegranate Spritz - Homemade Bagels w. Whipped Cream Cheese & Smoked Salmon - Autumn Vegetable Hash w. Poached Eggs - Pumpkin Coffee Cake		Private Event - No Class		Private Event - No Class		spinach					Big, Bold Flavors (V, GF) - Apple Cider Lynchburg Lemonade - Spinach, Lemon & Lentil Soup - Red Cabbage w. Parmesan & Hazelnuts - Seared Ling Cod w. Hazelnut Romesco - Profiteroles w. Homemade Chocolate Sauce			
6	6:00 - 9:00 pm	7	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	6:00 - 9:00 pm	11	12	12:00 - 3:00 pm			
Italian Classics - Tricolore Salad w. Parmesan & Pears - Pasta Carbonara w. Bacon & Kale - Chicken Pizzaiolo <i>tender Chicken Breasts w. Tomato & Mozzarella</i> - Apple Crostata		Everyday Eating w. Flair - Arugula Salad w. Avocado & Mustard Vinaigrette - Chicken & Wild Mushroom Phyllo Triangles - Pork Tenderloin w. Balsamic Cranberry Sauce and Sauteed Kale - Gingerbread Loaves		Autumn Inspirations - Mixed Chicories w. Lemon-Anchovy Dressing - Rigatoni w. Squash & Caramelized Leeks - Zuni Roast Chicken w. Autumn Vegetables - Cranberry Rye Spice Cake		Private Event - No Class			Modern Italian (GF) - Italian Greyhound Cocktail - Tuscan Fennel Slaw w. Kumquats & Pomegranate - Olive Oil crisped Potatoes w. Sage - Whole Grilled Branzino w. Fennel & Orange - Chocolate Almond Toffee w. Smoked Salt					
13	6:00 - 9:00 pm	14	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	19	12:00 - 3:00 pm			
Full on Fall (V) <i>Thanksgiving Menu</i> - Sweet Potato Biscuits - Sherry Glazed Roast Brussels Sprouts - Cider Glazed Roast Chicken w. Autumn Vegetables - Cranberry- Apple Crisp		Bold & Vibrant Middle Eastern (V) - Lebanese Pumpkin Soup - Charred Cabbage w. Preserved Lemon Chile Butter - Honey-Harissa Roast Chicken - Almond & Orange Flower Water Cookies		Private Event - No Class			Private Event - No Class			Easy Entertaining Thanksgiving Menu - Ras-el-Hanout Glazed Nuts & Warmed Dates w. Sumac - Balsamic Swiss Chard Puff Pastry Tart - Roasted Chicken w. Radicchio & Red Onion - Vanilla Bean Creme Brulee				
20	6:00 - 9:00 pm	21	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	6:00 - 9:00 pm	25	26	12:00 - 3:00 pm			
Elevated Autumn - Roasted Celery Root & Fennel w. Savory - Chanterelle Mushroom Ragout - Seared Black Cod w. Thyme - Champagne Chocolate Truffles		Healthy Homemade (V) <i>Monday Nov. 21</i> - Wild Mushroom & Farro Soup - Kale & Delicata Saute w. Pomegranate - Pistachio Crusted Ling Cod w. garlicky Spinach - French Apple Tart		Tuesday Nov 22 - Virtual Events 12:00 PT- Vegetarian Sides for Everyone Winter Squash Gratin & Festive Salad 3:00pm PT - All About Pie - Homemade Crust & Apple galette all participants receive our Thanksgiving guide, collected recipes and can ask <i>all</i> your Thanksgiving Questions!			Happy Thanksgiving - No Class			Modern Mexican (V, GF) - Freshly Squeezed Palomas - Avocado-Mango Salsa - Roasted Sweet Potato & Charred Poblano w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage and Lime Vinaigrette - Homemade Churros w. Chocolate				
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	12:00 - 3:00 pm			
Cold Weather Classics - Cauliflower, Bacon & Lentil Soup - Warmed Chevre Salad - Meatballs (Pork & Beef) w. Braised Greens - Pear & Cranberry Crumble Pie		Easy, Afterwork Gourmet - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic - Honey Mustard Marinated Chicken in parchment - Chocolate, Nib & Sea Salt Shortbread		Festive Vegetarian (V) <i>Holiday Menu</i> - Autumn Salad w. Persimmons, Spiced Nuts & Maple-Balsamic Vinaigrette - Kale & Delicata Saute w. Pomegranates - Mushroom & Swiss Chard Crespelle <i>layered crepes, bechamel, vegetables</i> - Pear & Almond Frangipane 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.
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