

November 2023 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday		
5		6	7	6:00 - 9:00 pm		8	6:00 - 9:00 pm		9	6:00 - 9:00 pm		
Autumn Foundations (V) - Sherry Glazed Brussels Sprouts - Rigatoni w. Saffron Cauliflower, Onions & Capers - Zuni Roast Chicken w. Autumn Vegetables - Profiteroles w. Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		
12	6:00 - 9:00 pm		13	6:00 - 9:00 pm		14	15	6:00 - 9:00 pm		16	6:00 - 9:00 pm	
Autumn Italian (V, GF) - Mixed Chicories w. Lemon-Anchovy Dressing - Olive Oil Crisped Potatoes w. Sage - Chicken Breasts stuffed w. Prosciutto, Spinach, Gruyere & Sage - Champagne Chocolate Truffles		Cozy Comfort Foods - Warmed Chevre Salad - Softly Cooked Farro w. Brussels & Sage - Brined Pork Chops w. Apples & Mustard Seed "Caviar" - Pumpkin Gingerbread		No Class		No Class		Private Event - No Class		Private Event - No Class		
19	6:00 - 9:00 pm		20	6:00 - 9:00 pm		21	22	6:00 - 9:00 pm		23	6:00 - 9:00 pm	
Thanksgiving Primer - Festive Salad w. Roasted Squash, Pomegranate & Rosemary Glazed Nuts - Sweet Potato Biscuits - Turkey How-To with a Chicken <i>Dry- Brined, glazed in in Bay Leaf-White Wine, Roasted</i> - Pear & Cranberry Crisp		Festive w. Flair - Lebanese Pumpkin Soup - Balsamic Swiss Chard Puff Pastry Tart - Seared Salmon w. Pickled Mustard Seeds over Wilted Greens - Cardamom Cake		Festive Vegetarian (V) - Sherry Glazed Brussels Sprouts - Roasted Squash w. Chile & Dates - Swiss Chard & Wild Mushroom Buckwheat Crespelle - Chocolate Almond Toffee w. Smoked Salt		Happy Thanksgiving - No Class		Venture to Vietnam (GF, V) - Vegetable Spring Rolls - Lemongrass Tofu Satay w. Peanut Sauce - <i>Cha Ca La Vong</i> Turmeric Marinated Fish over Rice Noodles - Coconut Sticky Rice w. Mango & Lime				
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	
French Favorites - Arugula Salad w. Avocado & Tarragon Vinaigrette - Spinach & Gruyere Souffle - Coq au Vin <i>Red Wine Braised Chicken</i> - Creme Brulee		Sophisticated Seasons (V) - Honeynut Squash & Pear Soup - Autumn Mushroom Panzanella - Crisp-skinned Black Seabass w. Garlicky Greens - French Apple Tart w. Whipped Cream		Entertaining Season (V) - Warmed Dates w. Sumac & Olive Oil - Chicken & Wild Mushroom Phyllo Triangles - Pan-Roasted Chicken w. Celery-Sherry Glaze - Chocolate Almond Toffee w. Smoked Salt		Private Event - No Class		Winter Warm Up (GF) <i>Sunday Dec. 3, 6:00p</i> - Winter Whites <i>Parsnips, Celery Root, Potatoes</i> w. Savory & Cream - Softly Cooked Polenta w. Balsamic Braised Cabbage - Red Wine Braised Short Ribs - Flourless Chocolate Cake				

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