

November 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday							
2	6:00 - 9:00 pm		3	4	6:00 - 9:00 pm		5	6:00 - 9:00 pm		6	6:00 - 9:00 pm		7	8	12:00 - 3:00 pm		
Autumn Spectacular (V) - Arugula Salad w. Persimmons, Hazelnuts & Goat Cheese - Roasted Squash w. Chile & Dates - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Chocolate, Cocoa Nib & Sea Salt Cookies				Private Event - No Class			Private Event - No Class			Private Event - No Class				Private Event - No Class			
9	6:00 - 9:00 pm		10	11	6:00 - 9:00 pm		12	6:00 - 9:00 pm		13	6:00 - 9:00 pm		14	15	12:00 - 3:00 pm		
Private Event - No Class				Private Event - No Class			Private Event - No Class			Private Event - No Class				Mediterranean Mix (V) - Spinach, Lemon & Lentil Soup - Muhummara <i>Red Pepper, Walnut & Pomegranate Dip</i> - Grilled Branzino w. Fennel & Orange - Lemon, Olive Oil & Almond Cake			
16	6:00 - 9:00 pm		17	18	6:00 - 9:00 pm		19	6:00 - 9:00 pm		20	6:00 - 9:00 pm		21	22	12:00 - 3:00 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 Bay Leaf-White Wine & Roasted</i> - Pear & Cranberry Crisp				Private Event - No Class			Private Event - No Class			Private Event - No Class				Fall Foundations (V) - Warmed Chevre Salad - Chicken & Wild Mushroom Phyllo Triangles - Crisp-Skinned Salmon w. Pickled Mustard Seeds - Pear & Almond Frangipane Tart			
23	6:00 - 9:00 pm		24	6:00 - 9:00 pm			25	26	6:00 - 9:00 pm		27	6:00 - 9:00 pm		28	29	12:00 - 3:00 pm	
Autumn Italian - Roasted Cauliflower w. Capers & Saffron Onions - Pasta Carbonara w. Bacon & Kale - Pan-Roasted Chicken w. Celery, Dates & Radicchio - Chocolate, Cocoa Nib & Sea Salt Cookies			Italian by Hand (V) - Arugula Salad w. Persimmons & Hazelnuts - Pasta by Hand made into - Squash & Browned Butter Ravioli - Linguini w. Bolognese Ragu - Chocolate Almond Torta Caprese			Fast & Easy Everyday <i>Tuesday Nov. 25th</i> - Roasted Cauliflower w. Chile & Garlic - Jalapeno Spiked Mac & Cheese - Black Bean & Charred Chile Beef Chili - Apple & California Bay Leaf Turnovers			Happy Thanksgiving - No Class				Southeast Asian Favorites (V) - Steamed Shrimp & Chile Dumplings - Lemongrass Tofu Satay w. Peanut Sauce - <i>Cha Ca La Vong</i> Turmeric Marinated Fish over Rice Noodles - Pandan Chiffon Cake				
30	6:00 - 9:00 pm		1	2	6:00 - 9:00 pm			3	6:00 - 9:00 pm		4	6:00 - 9:00 pm		5	6	12:00 - 3:00 pm	
Cold Day Comforts - French Onion Soup w. Gruyere Gratin - Juniper Braised Cabbage - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Chocolate Souffle				Private Event - No Class			Private Event - No Class			Private Event - No Class				Winter Whites (V, GF) - Bruschetta w. Homemade Ricotta & Fuyu Persimmons - Sherry Glazed Brussels Sprouts - Crisp Skinned Salmon with Celery Root, Parsnips & Creme Fraiche - Vanilla Bean Pot de Creme			

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