November 2026 Cooking Class Schedule

Sunday	M	Tuesday	Wednesday	Thursday	F	Saturday
1 6:00 - 9:00 pm	2	3 6:00 - 9:00 pm	4 6:00 - 9:00 pm	5 6:00 - 9:00 pm	6	7 12:00 - 3:00 pm
Autumn Italian (V, GF) - Tricolore Salad w. Pears & Parmesan - Penne alla Vodka - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Gingerbread Amaretti		**Cozy & Comfortable** - Flaky Buttermilk Biscuits - Seared Brussels Sprouts & Cauliflower w. Cider Dressing - Split Chicken w. Smashed Potatoes, Herbs & Lemon - Cranberry-Apple Oat Crisp	Private Event - No Class	Autumn Comforts - Roasted Cauliflower w. Chile & Garlic - Roasted Squash & Sage Risotto - Calabrian spiced Chicken Thighs over shaved Fennel-Cabbage Slaw - Pumpkin Gingerbread		**Fresh & Fast for Fall** (V, GF) - Arugula Salad w. Fuyu Persimmons & Hazelnuts - Roasted Beets & Celery Root over Fig Leaves w. Sage-creme fraiche - Rosemary Chicken Thighs w. Cranberry-Balsamic Pan Sauce - Vanilla Bean Pot de Creme
8 6:00 - 9:00 pm	9	10 6:00 - 9:00 pm	11 6:00 - 9:00 pm	12 6:00 - 9:00 pm	13	14 11:30 - 2:30 pm
Private Event - No Class		Private Event - No Class	Private Event - No Class	**Mediterranean Mix** (V, GF) - Charred Cabbage w. Preserved Lemon-Chile Butter - Spinach-Feta Phyllo Pie - Grilled Ling Cod w Zhoug *zingy herb-chile sauce* - Almond & Orange Flower Water Macaroons		**Party Season** (V) - Radicchio Salad w. Apples, Walnuts & Bleu Cheese - Roasted Cauliflower w. Capers, Sultanas & Saffron Leeks - Seared Salmon w. Cider-Cream Sauce - Apple & California Bay Leaf Turnovers
15 6:00 - 9:00 pm	16	17 6:00 - 9:00 pm	18 6:00 - 9:00 pm	19 6:00 - 9:00 pm	20	21 12:00 - 3:00 pm
Thanksgiving Preparations - Celebration Salad w. Persimmons, Pomegranates & Rosemary Walnuts - Softly Cooked Farro w. Squash & Kale - Dry-Brined Chicken roasted w. Thanksgiving Glaze - Gingerbread Cake		**Oh, so Satisfying** (V) - Squash & Fennel Soup w. Spiced Pepitas - Roasted Brussels w. Parmesan Dressing - Pistachio Crusted Ling Cod over garlicky greens - Pear Almond Frangipane Tart	Elegantly Autumn - Arugula Salad w. Pear & Pecorino - Roasted Squash & Ricotta Crespelle - Local Swordfish w. Spinach, Fennel & Lemon - Gingerbread Amaretti	Private Event - No Class		Thanksgiving 101 - Pomegranate French 75 *gin, elderflower, champagne* - Sweet Potato Biscuits - Gingered Squash & Pear Soup - Chicken & Chanterelle Phyllo Triangles - Cranberry Apple Oat Crisp
22 6:00 - 9:00 pm	23 6:00 - 9:00 pm	24	25 6:00 - 9:00 pm	26 6:00 - 9:00 pm	27	28 12:00 - 3:00 pm
Cozy & Comfortable (V) - Gruyere & Black Pepper Popovers - Parmesan Butter Beans w. Roasted Squash - Pork Loin spiraled w. Apples & Kale - Apple Galette	Italian by Hand (V) - Arugula Salad w. Persimmons & Hazelnuts - Pasta by Hand made into - Squash & Browned Butter Ravioli - Linguini w. Calabrian Tomato Sauce - Chocolate Almond Torta Caprese	Cal-Mex Classics (V, GF) - Freshly Squeezed Margaritas - Muddled Guacamole - Black Bean Soup w. Cotija - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Homemade Churros w. Grated Chocolate		Happy Thanksgiving - No Class		Cold Day Comforts - Roasted Cauliflower w. Chile & Garlic - Pasta Carbonara w. Bacon & Kale - Chicken Braised w. Celery, Dates & Honeyed- Vinegar - Chocolate Almond Toffee w. Smoked Salt
29 6:00 - 9:00 pm	30	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
French with Flair (V, GF) - Warmed Chevre Salad - French Onion Soup w. Gruyere Gratin - Coq au Vin *Red Wine Braised Chicken* - Creme Brulee		Holiday Start - Roasted Winter Whites *celery root, parsnips, potatoes w. Savory Creme Fraiche* - Juniper braised Cabbage - Black Cod w. Fennel-Pomegranate Gremolata - Champagne Chocolate Truffles	Private Event - No Class	Private Event - No Class		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.

Price includes all ingredients, equipment & a full meal ***Please click on the Menu title to link to the checkout page for each class***

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