

October 2021 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
17	6:00 - 9:00 pm	18	19	6:00 - 9:00 pm	20	6:00 - 9:00 pm	21	6:30 - 9:30 pm	22	23	12:00 - 3:00 pm
Embracing Fall - Roasted Squash & Pear Soup - Radicchio Salad w. Lemon Anchovy Dressing - Cauliflower, Farro & Chickpea Salad - Roasted Ling Cod w. Hazelnut-Tomato Romesco		Private Event - No Class			Vegetarian Bounty- V; Plant Based option - Charred Cauliflower w. Halloumi & Harissa - Leblebi <i>Tomato Chickpea Soup</i> - Swiss Chard Quinoa Dolmas w. Creamy Hummus - Pumpkin Date Cake		Vietnamese at Home (V) - Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers - Caramelized Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		Autumn Boo-Runch (V) - Spicy Bloody Marys - Softly Cooked Farro w. Brussels & Poached Eggs - Pumpkin Waffles - Brown Sugar Glazed Bacon - Pear Streusel Coffee Cake		
24	6:00 - 9:00 pm	25	26	6:00 - 9:00 pm	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	30	12:00 - 3:00 pm
Sunday Night Comforts (GF) - Arugula Salad w. Pears & Bleu Cheese - Wild Mushroom Risotto - Reverse Seared Pork Chops w. Apple Cider Pan Sauce - Profiteroles w. Ice Cream and Homemade Chocolate Sauce		Cozy Comforts - Sweet Potato Biscuits - Black Bean & Beef Chili - BBQ Buttermilk Baked Chicken Thighs w. Sweet Potato Medallions - Homemade Churros			Italian Favorites- Pasta from Scratch (V) - Tricolore Salad w. Parmesan & Pomegranates - Handmade Pasta Dough for - Homemade Squash-Sage Ravioli - Chocolate Almond Torta Caprese		Healthy Delicious (GF) - Wild Mushroom & Farro Soup - Kale & Delicata Saute w. Pomegranates - Pistachio Crusted Ling Cod w. Broccoli di Ciccio - Creme Brulee		So Satisfying (V) - Roasted Squash & Pear Soup - Gruyere & Black Pepper Popovers - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Creme Brulee		
31	11:00 - 12:30 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
Virtual Class Halloween Boo-Runch - Bloody Marys - Pumpkin Pancakes - Poached Eggs & Bloody Beet Hash		Spanish Seaside - Spanish Tomato Garlic Soup - Blackened Peppers w. Manchego, Almonds & Olives - Mixed Seafood Paella - Cardamom Almond Cake w. Citrus Syrup			Full Flavored Fall (V) - Lebanese Pumpkin Soup - Gozleme <i>Yogurt flatbread w. Spinach</i> - Persian Lamb Meatballs - Cardamom Cake		All in on Autumn Premium Class - Bourbon Pear Champagne Cocktail - Roasted Celery Root & Fennel w. Savory - Pasta Carbonara w. Bacon & Kale - Cider Braised Chicken w. Apples & Fennel - French Apple Tart		Private Event - No Class		
7	6:00 - 9:00 pm	8	9	6:00 - 9:00 pm	10	6:30 - 9:30 pm	11	6:00 - 9:00 pm	12	13	12:00 - 3:00 pm
Winter Warm Up (GF) - Arugula Salad w. Avocado & Mustard Vinaigrette - Softly Cooked Polenta w. Sautéed Spinach - Red Wine Braised Beef Shortribs - Chocolate Almond Toffee		Nourishing Japanese (V, GF) - Steamed Shrimp & Chile Dumplings - Sesame Soba w. Seaweed & Greens - Sake Marinated Salmon w. Shiitakes - Kabocha Ginger Custard			French Favorites - Warmed Goat Cheese Salad - French Onion Soup w. Gruyere Gratin - Coq au Vin <i>Red Wine Braised Chicken</i> - Chocolate Souffle		A Complete Thanksgiving! Premium Class - Apple Cider Lynchburg Lemonade - Thanksgiving Salad w. Pomegranates, Persimmons & glazed Nuts - Dry-Brined Roast Turkey w. Vegetables & Gravy - Pear Cranberry Crumble Pie		Cal-Mex Favorites (V, GF) - Muddled Guacamole - Roasted Sweet Potato & Blackened Poblano w. Cotija Cheese - Grilled Tri Tip w. Chipotle Tamarind Sauce - Homemade Churros w. Chocolate		
14	6:00 - 9:00 pm	15	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	6:30 - 9:30 pm	19	20	12:00 - 3:00 pm
Thanksgiving Primer - Sweet Potato Biscuits - Softly Cooked Farro w. Brussels Sprouts & Parmesan - Roasted Beets, Squash & Greens Gratin - Pear Almond Frangipane Tart		Fast Weeknight Meals - Roasted Cauliflower w. Seasoned Breadcrumbs - Jalapeno Spiked Mac & Cheese - Honey Mustard Marinated Chicken in Parchment - Gingerbread Loaves			Asian Favorites (V) - Turmeric Chicken Soup w. Lime - Smashed Cucumber Salad - Sichuan Peanut Noodles - Sichuan Cumin Chicken Thighs w. Bok Choy		Elegant & Easy - Blood Orange & Radicchio Salad - Chanterelle Mushroom Ragout - Crisp-Skinned Black Cod w Thyme - Walnut & Honey Caramel Tart		Bay Area Holidays Premium Class - Crisp Caesar Salad - Freshly Steamed Dungeness Crab - Garlic Noodles - Apple Cranberry Crisp		

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 - \$95pp and **Cocktail & Premium Classes** - \$109pp include 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