

October-November 2023 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	6:00 - 9:00 pm	5	6:00 - 9:00 pm	6	7	12:00 - 3:00 pm
Feeling like Fall (V, GF) - Maple Balsamic Salad w. Rosemary Walnuts - Roasted Squash w. Chile & Dates - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Sultanas - Bittersweet Chocolate Pudding		Autumn Favorites Monday Oct. 2 - Kale Salad w. Toasted Breadcrumbs & Lemon Dressing - Roasted Fennel, Squash & Gigante Beans - Cider Glazed Roast Chicken - Gingerbread Loaves		Private Event - No Class		Private Event - No Class		Private Event - No Class		No Class	
15		16	17	18	19		20	21			
Cozy Fall Favorites (V) - Jalapeno Spiked Mac & Cheese - Black Bean, Charred Chile & Chipotle Chicken Chili - Creole Mustard Spiced Pork Tenderloin w. Roast Cauliflower - French Apple Tart with Whipped Cream		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class	
22	6:00 - 9:00 pm	23	24	6:00 - 9:00 pm	25	6:00 - 9:00 pm	26	6:00 - 9:00 pm	27	28	12:00 - 3:00 pm
French Favorites - Warmed Chevre Salad - Spinach & Gruyere Souffle - Coq au Vin <i>Red Wine Braised Chicken</i> - Creme Brulee		Private Event - No Class		Private Event - No Class		Modern Mediterranean (V, GF) - Spinach, Lemon & Lentil Soup - Charred Cabbage w. Preserved Lemon Chile Butter - Grilled Black Cod w. Fennel-Olive Relish - Olive Oil Cake w. Autumn Fruits		Wild & Wonderful Fall Foods (V) - Wild Mushroom & Farro Soup - Kale & Delicata Saute w. Pomegranates & Rosemary Walnuts - Thyme Seared Chicken Thighs w. Seasoned Butter & Brussels Sprouts - Pumpkin Gingerbread			
29	12:00 - 3:00 pm	30	6:00 - 9:00 pm	31	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	1:00 - 4:00 pm
Italian Favorites (V, GF) - Arugula Salad w. Pear & Pecorino - Softly Cooked Polenta w. Balsamic Braised Cabbage - Chicken Breasts stuffed w. Prosciutto, Spinach, Gruyere & Sage - Chocolate, Cocoa Nib & Sea Salt Cookies		Fresh & Fast for Fall (V, GF) Monday Oct. 30 - Kale Salad w. Apples & Walnuts - Gigante Beans w. Roasted Fennel & Squash - Fig Balsamic Pork Tenderloin - Cranberry Apple Crisp		No Class		Indian at Home (V, GF) - Red Lentil Dahl w. Spinach & <i>Tadka</i> - Autumn Vegetable & Cumin Seed Samosas w. Date Chutney - Fish Curry w. Tamarind & Turmeric - Cashew Cardamom Toffee		Autumn Entertaining - Italian Greyhound Cocktail - Delicata, Pear & Goat Cheese Tartines - Roasted Squash w. Chile & Dates - Seared Salmon w. Pickled Mustard Seeds over Parsnip-Apple Puree - Cardamom Cake		Festive Autumn - Sweet Potato Biscuits - Mixed Green Salad w. Maple-Balsamic dressing & Rosemary Walnuts - Cider Glazed Spatchcocked Chicken - Pear & Almond Frangipane Tart	
5		6	7	8	9		10	11			
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		Entertaining Season (V) Sun Nov. 12 - 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		Sophisticated Seasons - Honeynut Squash & Pear Soup - Autumn Mushroom Panzanella - Crisp-skinned Black Seabass w. Garlicky Greens - French Apple Tart w. Whipped Cream			

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