

October 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday						
5	6:00 - 9:00 pm		6	7	6:00 - 9:00 pm		8	6:00 - 9:00 pm		9	6:00 - 9:00 pm		10	11	12:00 - 3:00 pm	
<u>Autumn's Arrival</u> - Sweet Potato Biscuits - Roasted Tomato Risotto - Reverse Seared Pork Chops w. Pickled Mustard Seeds - Chocolate, Cocoa Nib & Sea Salt Cookies				Private Event - No Class			Private Event - No Class			<u>Ease into Autumn</u> - Arugula Salad w. Persimmons, Hazelnuts & Goat Cheese - Provençal Baked Tomatoes - Grilled Seabass w. Cucumber-Herb Salad - Lemon, Almond & Olive Oil Cake				<u>Modern Mexican</u> (V, GF) - Freshly Squeezed Palomas - Muddled Guacamole - Husk- Roasted Corn, Charred Poblano & Sweet Potato w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate		
12	6:00 - 9:00 pm		13	14	6:00 - 9:00 pm		15	6:00 - 9:00 pm		16	6:00 - 9:00 pm		17	18	11:00 - 2:00 pm	
<u>Iconically California</u> (V) - Harvest Salad w. Roasted Grapes, Bleu Cheese & Walnuts - Cranberry Bean & Radicchio Risotto - Seared San Francisco Swordfish w. Fennel & Lemon - California Bay & Apple Turnovers				Private Event - No Class			<u>Simple & Satisfying</u> (V, GF) - Autumn Salad w. Pears & Parmesan - Roasted Squash & Sage Risotto - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Chocolate & Almond Toffee w. Smoked Salt			<u>Harvest Parties</u> (V) - Apple Cider Lynchburg Lemonade - Sweet Potato Biscuits - Kale & Delicata Saute w. Pomegranates - Crisp skinned Salmon w. Pickled Mustard Seeds - Pumpkin Gingerbread				Private Event - No Class		
19	6:00 - 9:00 pm		20	21	6:00 - 9:00 pm		22	6:00 - 9:00 pm		23	6:00 - 9:00 pm		24	25	11:00 - 2:00 pm	
<u>Autumn Italian</u> (GF) - Rosemary Chickpea Soup - Rigatoni w. Tomato- Sausage Ragu - Tuscan Brick Chicken w. Gremolata - Creme Brulee				<u>Easy, After-work Gourmet</u> - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic - Honey-Mustard Marinated Chicken in parchment packets - Apple Puff Pasty Turnovers			Private Event - No Class			<u>Fall Foundations</u> - Sherry Glazed Brussels Sprouts - Chicken & Wild Mushroom Phyllo Triangles - Pan-Roasted Chicken w. Celery, Dates & Radicchio - Lemon, Almond & Olive Oil Cake				<u>Sophisticated Season</u> - Roasted Squash w. Chile & Dates - Softly Cooked Farro w. Brussels & Parmesan - Seared Seabass w. Wild Chanterelles - French Apple Tart w. Whipped Cream		
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		31	1	12:00 - 3:00 pm	
<u>Cozy, Comfort Foods</u> (V) - Autumn Salad w. Persimmons, Pomegranates & Rosemary Glazed Walnuts - Smashed Potatoes w. Rosemary - Apple Cider Glazed Roast Chicken w. Vegetables - Gingerbread Loaves				Private Event - No Class			<u>French with Flair</u> (V, GF) - Warmed Chevre Salad - Gougeres <i>Herb & Cheese Puffs</i> - Coq au Vin <i>Red Wine Braised Chicken</i> - Chocolate Souffle			<u>Halloween Feast</u> - Prosciutto Wrapped Persimmons & Sumac Warmed Dates - Buckwheat Parisian Gnocchi w. Delicata Squash - Seared Black Cod w Fennel & Pomegranate - Citrus & Marigold Shortbread + <i>welcome cocktail</i>				<u>Mediterranean Favorites</u> - Lebanese Pumpkin Soup - Charred Cabbage w. Preserved Lemon-Chile Dressing - Yogurt Marinated Chicken Shawarma - Cardamom Cake		
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	
<u>Autumn Spectacular</u> (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				<u>Inspired Vegetarian</u> (V) - Leblebi <i>Moroccan Tomato-Chickpea Soup</i> - Roasted Cauliflower w. Capers, Saffron Onions & Golden Raisins - Autumn Cresepelle <i>layered crepes w. Swiss chard, sauteed mushrooms & bechamel</i> - Pear & Almond Frangipane Tart			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

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