

October 2026 Cooking Class Schedule

Sunday		M		Tuesday		Wednesday		Thursday		F		Saturday	
4	6:00 - 9:00 pm	5	6	6:00 - 9:00 pm	7	6:00 - 9:00 pm	8	6:00 - 9:00 pm	9	10	12:00 - 3:00 pm		
Autumn is Arriving (V) - Sweet Potato Biscuits - Cranberry Bean & Radicchio Risotto - Cider Glazed Roast Chicken w. Autumn Vegetables - French Apple Tart w. Whipped Cream			Private Event - No Class		Private Event - No Class		Private Event - No Class		Autumn Foods for Sunny Days (V, GF) - Apple Cider Lynchburg Lemonade - Chicory Salad w. Apples, Walnuts & Bleu Cheese - Roasted Tomato Risotto - Grilled Whole Fish w. Citrus & Fennel - Pear & Ginger Sorbet				
11	6:00 - 9:00 pm	12	13	6:00 - 9:00 pm	14	6:00 - 9:00 pm	15	6:00 - 9:00 pm	16	17	11:30 - 2:30 pm		
Mediterranean Mix (V, GF) - Cucumber & Celery Salad w. Feta & Dill - Eggplant M'nazleh tomato braised eggplant - Chicken Thighs w. Lemon & Oregano Potatoes - Lemon, Almond & Olive Oil Cake			Private Event - No Class		Private Event - No Class		Elegantly Autumn (V) - Roasted Squash & Pear Soup - Chicken & Chanterelle Phyllo Triangles - Crisp-skinned Salmon w Mustard Seed Caviar - Gingerbread Loaves		Fresh & Fast for Fall (V) - Arugula Salad w. Fuyu Persimmons & Hazelnuts - Softly Cooked Farro w. Kabocha Squash & Kale - Local Swordfish w. Spinach, Fennel & Lemon - Profiteroles w. Ice Cream & Chocolate Sauce				
18	6:00 - 9:00 pm	19	20	6:00 - 9:00 pm	21	6:00 - 9:00 pm	22	6:00 - 9:00 pm	23	24	12:00 - 3:00 pm		
Autumn Comforts - Sweet Potato Biscuits - Seared Brussels Sprouts w Parmesan Dressing - Split Chickens roasted w Apple Cider Glaze - Apple Puff Pastry Turnovers			Full of Flavor (V, GF) - Little Gem Caesar Salad - Roasted Squash w Chile & Dates - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Chocolate Almond Toffee w. Smoked Salt		All-American Classics - Cauliflower, Bacon & Lentil Soup - Gruyere & Black Pepper Popovers - Brined Pork Chops w. Pickled Mustard Seeds - S'mores Cupcakes w. Chocolate Ganache & Bruleed Meringue		Private Event - No Class		Private Event - No Class				
25	6:00 - 9:00 pm	26	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	6:00 - 9:00 pm	30	31	11:00 - 2:00 pm		
Private Event - No Class			Private Event - No Class		Autumn Italian (V, GF) - Tricolore Salad w. Pears & Parmesan - Penne alla Vodka - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Gingerbread Amaretti		Modern Mediterranean (V) - Greek White Bean Soup w. Dill & Lemon - Cauliflower w. Capers, Golden Raisins & Saffron Leeks - Yogurt marinated Chicken Shawarma - Cardamom Cake		Halloween Boo-Runch (V) - Bloody Marys & Citrus-Turmeric Tonic - Poached Eggs over Autumn Vegetable Hash - Homemade Bagels w. - Whipped Cream Cheese - Smoked Salmon, Cucumber, Capers & Red Onion - Chocolate, Cocoa Nib & Marigold Shortbread				
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		
Entertaining Season (V, GF) - Roasted Cauliflower w. Chile & Garlic - Roasted Squash & Sage Risotto - Chicken Braised w. Celery, Dates & Honeyed- Vinegar - Pumpkin Gingerbread			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		Private Event - No Class		Cal-Mex Classics (V, GF) - Muddled Guacamole - Black Bean Soup - Cocoa-Cumin Tri Tip w. Chipotle Tamarind Sauce - Homemade Churros w. Grated Chocolate				

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