

First Class Cooking : September-October 2021 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
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	12:00 - 3:00 pm
Indian at Home - Indian Spiced Roast Cauliflower - Chickpea Masala w. Kale - Chicken Biryani w. Basmati Rice and Saffron Cream - Cardamom Cake		Private Event - No Class		Private Event - No Class		French with Flair - Salad w. Avocado & Mustard-Tarragon Vinaigrette - Buckwheat Crepes w. Tarragon Zucchini - Pan-Roasted Chicken Breasts w. French Mustard Lentils - Chocolate Souffle		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	12:00 - 3:00 pm
Holding onto Summer (V, GF) - Fig & Gorgonzola Salad - Risotto Milanese <i>Saffron Risotto</i> - Whole Gilled Fish w. Pimentón, Early Girl Tomatoes & Lemon Aioli - Raspberry Rhubarb Meringue Tart		Private Event - No Class		Private Event - No Class		Elevated Everyday - Tricolore Salad w. Lemon Dressing & Pomegranates - Late Summer Tartine w. Plum, Tomato & Burrata - Black Cod Grilled in Fig Leaves - Plum & Thyme Galette		So Satisfying - Balsamic Swiss Chard Puff Pastry Tart - Sizzled Padron Peppers w. Flaky Salt - Zuni Roast Chicken over Quinoa w. Pistachios & golden raisins - Bittersweet Chocolate Pudding			
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	1	2	12:00 - 3:00 pm
All-American Classics (V) - Cauliflower, Bacon & Lentil Soup - Flaky Buttermilk Biscuits - Smoky Grilled Tri Tip w. Sizzled late Summer Peppers - Banana Souffle w. Caramel Sauce		Fast & Flavorful (V, GF) - Mixed Chicory Salad w. Lemon-Anchovy Dressing - Softly Cooked Polenta w. Tomato Confit - Local Ling Cod w. Hazelnut Romesco - Almond & Orange Flower Water Macarons		Nourishing & Satisfying (V) - Arugula Salad w. Roasted Grapes, Walnuts & Bleu Cheese - Softly Cooked Farro w. Brussels Sprouts - Chicken Braised w. Sherry, Celery & Almonds - French Apple Tart		Fuss Free French - Warmed Goat Cheese Salad - Spinach & Gruyere Souffle - Coq au Vin <i>Red Wine Braised Chicken</i> - Creme Brulee		Private Event - No Class			
3	6:00 - 9:00 pm	4	5	6:00 - 9:00 pm	6	6:00 - 9:00 pm	7	6:00 - 9:00 pm	8	9	12:00 - 3:00 pm
Autumn Arriving (GF, V) - Cauliflower w. Saffron Onions, Capers & Golden Raisins - Cranberry Bean & Radicchio Risotto - Reverse Sear Pork Chops w. Apple Cider Pan sauce - Vanilla Bean Pot de Creme		Inspired Vegetarian (V) - Kale & Delicata Saute w. Rosemary Walnuts & Pomegranates - Leblebi <i>Tomato & Chickpea Soup</i> - Swiss Chard & Mushroom Crespelle <i>layered crepes w. vegetables & bechamel</i> - Lemon Sponge Pudding w. Berries		Approachable Indian (V, GF) - Chickpeas in Garlicky Greens - Indian Spiced Roast Cauliflower - Chicken Tikka Masala - Cardamom Cake		California Cool (V) Premium Class - Freshly Squeezed Margaritas - Muddled Guacamole - Roasted Sweet Potato & Poblano Chiles w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage Slaw - Homemade Churros		Cold Weather Comforts (V) - Wild Mushroom & Farro Soup - Shaved Brussel Sprout, Kale & Apple Salad - Pistachio Crusted Seabass - Walnut & Espresso Cookies			
10	6:00 - 9:00 pm	11	12	6:00 - 9:00 pm	13	6:00 - 9:00 pm	14	6:00 - 9:00 pm	15	16	12:00 - 3:00 pm
Italian Classics (V) - Red Cabbage, Hazelnut & Parmesan Salad - Cacio e Pepe <i>Pasta in Pecorino-Pepper Sauce</i> - Chicken Breasts filled w. Spinach, Cheese Prosciutto & Sage - Pear & Almond Frangipane Tart		Modern Middle Eastern - Za'Tar Roasted Carrots w. Carrot green Pesto - Freekeh w. Charred Cauliflower, Mint & Pomegranate - Oven Roasted Chicken Shawarma w. Sumac Onions - Olive Oil & Yogurt Cake		Weeknight Gourmet (V) - Roasted Cauliflower w. Seasoned Bread Crumbs - Jalapeno Spiked Mac & Cheese - Honey-Mustard marinated Chicken in parchment - Chocolate, Cocoa Nib & Sea Salt Cookies		Harvest Season (V, GF) Premium Class - Apple Cider Lynchburg Lemonade - Radicchio Salad w. Roasted Grapes & Walnuts - Roasted Beets w. Black Rice & Feta - Pan-Roasted Rosemary Chicken w. Garlic Smashed Potatoes - Gingerbread Loaves		Nourishing Japanese (V, GF) - Steamed Shrimp & Chile Dumplings - Sesame Soba w. Seaweed & Greens - Sake Marinated Salmon w. Shiitakes - Kabocha Ginger Custard			

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