

September 2022 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday					
28	6:00 -9:00 pm	29	6:00 -9:00 pm		30	6:00 - 9:00 pm		1	6:00 -9:00 pm		2	3		12:00 - 3:00 pm	
Last Days of Summer (V, GF) - Chilled Almond Gazpacho w. Figs - Summer Tomato Tart - Pan-Roasted Chicken w. Fennel, Figs & Radicchio - Lemon Creme Fraiche Ice Cream w Pluots & Olive Oil		Monday August 29 Late August Perfection - Authentic Gazpacho - Fig & Radicchio Salad - Seared Shrimp & Scallops over Herbed Corn - Peach Polenta Cake		Tuesday August 30 Italian Summer - Late Summer Bruschettas: Tomato, Peach & Mozzarella and Prosciutto-Fig - Softly Cooked Polenta w. Tomatoes - Pistachio Crusted Ling Cod w. Garlicky Spinach - Plum & Almond-Oat Crisp		No Class		No Class		No Class					
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	
No Class		No Class		No Class		No Class		No Class		No Class		Vegetarian Inspirations (V) - Fig & Radicchio Salad - Provençal Baked Tomatoes - Crespelle <i>layered</i> crepes with Sauteed Greens and Toma - Plum & Thyme Galette			
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	12:00 - 3:00 pm	
Modern American Classics - Sweet Potato Biscuits - Corn & Hatch Chile Chowder - Creole-Mustard Pork Tenderloin - S'Mores Cupcakes		Private Event - No Class		Private Event - No Class		Private Event - No Class		The Turn of Seasons - Radicchio Salad w. Roasted Grapes, Walnuts & Ricotta Salata - Albacore Crudo w. Pluots - Local Fish Baked in Fig Leaves w. White Beans and Lemon - French Apple Tart w. Creme Fraiche		Autumn is Arriving - Cauliflower, Farro, Chickpea Salad w Pluots & Arugula - Rosemary Flatbread w. Lemon Aioli - Spatchcocked Chicken w. Tomatoes, Herbs & Grapes - Browned Butter Buckwheat Cake w. Fruit					
18	6:00 -9:00 pm	19	20	6:00 - 9:00 pm		21	6:30 - 9:30 pm		22	6:00 - 9:00 pm		23	24	12:00 - 3:00 pm	
Escape to Spain (V,GF) - Tortilla Espanola w. Saffron Aioli - Charred Peppers w. Manchego, Almonds & Olives - <i>Gambas al Ajillo</i> Garlic Shrimp w. Chard - Crema Catalana Custard w. Orange & Cinnamon		Italian Handmade - Lemon-Rosemary Vodka Spritz - Pasta by Hand with • Muddled Pesto • Summer Tomatoes & Homemade Ricott - Chicken Breasts filled w. Spinach, Prosciutto & Herbs - Almond Macaroons w. Summer Fruits		Private Event - No Class		Private Event - No Class		Private Event - No Class		Ventures to Vietnam (GF, V) - Vietnamese Vegetable Spring Rolls - Lemongrass Beef Skewers - Cha Ca La Vong Fish w. Turmeric, Dill & Mint over Rice Noodles - Coconut Sticky Rice w. Mango & Lime					
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	1	12:00 - 3:00 pm	
Fuss Free French - Warmed Chevre Salad - Buckwheat Crepes w. Greens & Comte - Coq au Vin <i>Red Wine Braised Chicken</i> - Chocolate Macaron Sandwich Cookies		Fast & Flavorful - Mixed Chicory Salad w. Lemon-Anchovy Dressing - Risotto Milanese <i>Saffron Risotto</i> - Whole Grilled Fish w. <i>Pimenton</i> & late season Tomatoes & Peppers - Cardamom Cake		Indian at Home - Indian Spiced Roast Cauliflower & Potatoes - Carrot-Semolina Crepes w. Date Chutney - Chicken Biryani - Mango Yogurt Gelato		California Cool - Freshly Squeezed Margaritas - Muddled Guacamole - Charred Poblano & Sweet Potato w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage Slaw - Homemade Churros w. Chocolate		All about Autumn - Sweet Potato Biscuits - Softly Cooked Farro w. Brussels, Thyme & Poached Eggs - Cider Glazed Roast Chicken w. Vegetables - Creme Brulee							

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