

September 2023 Cooking Class Schedule

Sunday		M	Tuesday		W	Wednesday		T	Thursday		F	Saturday	
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		
<u>Going Greek (V)</u> - Watermelon, Feta & Mint Salad - Spinach, Feta Phyllo Pie - Grilled Swordfish w. Lemon & Oregano - Olive Oil Cake w. Seared Stone Fruits		<u>Savoring the Season</u> - Sauteed Broccolini w. Anchovy & Garlic - Balsamic Swiss Chard & Fig Tart - Slow Roasted Salmon w. Basil Bread Crumbs - Pavlovas w. Summer Fruit & Whipped Cream		Private Event - No Class		<u>Autumn is Arriving</u> - Apple Cider Lynchburg Lemonade - Sweet Potato Biscuits - Roasted Corn & Chile Soup - Pan-Roasted Pork Tenderloin w. Creole-Mustard Sauce - Banana Souffle w. Caramel Sauce		<u>Harvest Season (V)</u> - Rosemary Pizza Bianca w. Saffron Aioli - Roasted Grape, Walnut & Bleu Cheese Salad - Pan-Roasted Chicken w. Radicchio, Fennel & Figs - Buttermilk Chocolate Cake					
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		
<u>Italian Favorites (V, GF)</u> - Mixed Chicory & Fig Salad - Zucchini w. Almonds & Mint - Chicken Breasts Stuffed w. Spinach, Prosciutto & Sage - Chocolate Almond Torta Caprese		<u>Last Hurrah for Summer Foods</u> - Summer Panzanella Salad w. Early Girl Tomatoes, Cucumbers & Basil - Buckwheat Crepes w. Thyme Zucchini & Gruyere - Pistachio Crusted Seabass w. garlicky Greens - Chocolate, Cocoa Nib & Sea Salt Cookies		<u>California Cool (V)</u> - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Husk- Roasted Corn, Sweet Potato & Poblano w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Lime Vinaigrette - Homemade Churros w. Grated Chocolate		<u>Fresh, Fast & Spectacular</u> - Freshly Squeezed Lemon, Herb & Gin Cocktail - Roasted Figs w. Walnuts, Honey & Bleu Cheese - Heirloom Tomato Tart - Albacore Crudo w. Plums & Capers - Strawberry, Pink Pepper & Rose Water Shortbread		<u>Savoring Sunny Days</u> - Ajo Blanco Almond Gazpacho w Grapes - Gigante Beans w. Mediterranean Vegetables, Tomatoes, Lemon - Whole Grilled Fish in Fig Leaves w. Basil Oil - Plum & Thyme Galette					
17	6:00 - 9:00 pm	18	19	6:00 - 9:00 pm	20	6:00 - 9:00 pm	21	6:00 - 9:00 pm	22	23	12:00 - 3:00 pm		
<u>French with Flair</u> - Warmed Chevre Salad - Provençal Baked Tomatoes - Crisp Skinned Salmon over French Mustard Lentils - Chocolate Souffle		<u>Fast & Flavorful</u> - Mixed Chicory Salad w. Lemon-Anchovy Dressing - Risotto Milanese <i>Saffron Risotto</i> - Whole Grilled Fish w. <i>Pimenton</i> & late season Tomatoes & Peppers - French Apple Tart		Private Event - No Class		Private Event - No Class		Private Event - No Class		<u>Healthy, Hearty Everyday</u> - Red Cabbage, Hazelnut & Parmesan Salad - Stuffed Zucchini - Spatchcocked Chicken w. Smashed Potatoes - Profiteroles w. Ice Cream & Chocolate Sauce			
24	12:00 - 3:00 pm	25	26	6:00 - 9:00 pm	27	6:00 - 9:00 pm	28	6:00 - 9:00 pm	29	30	1:00 - 4:00 pm		
<u>Asian Favorites (V, GF)</u> - Sichuan Eggplants - Burmese Turmeric Noodles w. late Summer Peppers & Asian Greens - Chicken Satay w. Coconut-Peanut Sauce - Mango Sorbet		Private Event - No Class		<u>Italian Splendor</u> - Early Fall Bruschettas: Early Girl Tomato and Roasted Grape & Burrata - Radicchio & Cranberry Bean Risotto - Chicken Breasts filled w. Spinach, Prosciutto & Sage - Classic Tiramisu		Private Event - No Class		Private Event - No Class					
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		
<u>Feeling like Fall (V, GF)</u> - Maple Balsamic Salad w. Rosemary Walnuts - Roasted Squash w. Chile & Dates - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Sultanas - Bittersweet Chocolate Pudding		<u>Easy, Everyday Gourmet Mon Oct. 2</u> - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w Chile & Garlic - Honey Mustard Marinated Chicken Thighs in Parchment - Chocolate Almond Sea Salt Toffee		<u>Autumn Favorites Tues Oct. 3</u> - 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		No Class			
15	16 17		18	19	20	21							
<u>French Favorites</u> - Arugula Salad w. Avocado & Tarragon Mustard Vinaigrette - Spinach & Gruyere Souffle - Coq au Vin <i>Red Wine Braised Chicken</i> - Profiteroles w. Ice Cream & Chocolate Sauce		Private Event - No Class		Private Event - No Class		<u>All-American Classics</u> - Apple Cider Lynchburg Lemonade - Sweet Potato Biscuits - Creole Mustard Spiced Pork Tenderloin w. Sauteed Kale - Chocolate Almond Toffee w. Smoked Salt		<u>Modern Middle Eastern</u> - Warmed Dates w. Olive Oil & Sumac & Muhammara <i>Red Pepper Walnut Dip</i> - Fattoush Salad <i>toasted bread w. tomatoes, cucumber, radish</i> - Yogurt Marinated Chicken Shawarma w. Eggplants - Almond & Orange Flower Water Macaroons					

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: \$95-\$99 pp for Standard Classes; \$109pp for Premium Classes 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