

September 2025 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday		
31	6:00 - 9:00 pm	1	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	6:00 - 9:00 pm	5	6	12:00 - 3:00 pm	
Signature San Francisco (V) - Radicchio Salad w. Roasted Grapes, Walnuts & Bleu Cheese - Provençal Baked Tomatoes - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Fig Leaf Gelato			California Cool (V, GF) - Avocado Mango Salsa - Charred Poblano, Sweet Potato & Corn w. Cotija Cheese - Grilled Fish Tacos w. Shaved Cabbage & Pepper-Lime Vinaigrette - Homemade Churros w. Grated Chocolate		Private Event - No Class		Private Event - No Class			Mediterranean Mix (V) - Fattoush Salad w. Tomatoes, Cucumber, Mint, Radish & Sumac toasted Bread - Spinach Feta Phyllo Pie - Lebanese Spiced Chicken over Freekeh w. Preserved Lemons & Olives - Cardamom Cake		
7	6:00 - 9:00 pm	8	9	6:00 - 9:00 pm	10	6:00 - 9:00 pm	11	6:00 - 9:00 pm	12	13	12:00 - 3:00 pm	
Private Event - No Class			Private Event - No Class		Private Event - No Class		Private Event - No Class			Luscious, Summer Favorites - Tricolore Salad w. Parmesan & Lemon Dressing - Beluga Lentils w. late Summer Peppers & Blistered Tomatoes - Seared Pork Chops w. Fig-Balsamic Sauce - Jammy Plum & Oat Bars		
14	6:00 - 9:00 pm	15	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	6:00 - 9:00 pm	19	20	11:00 - 2:00 pm	
Late Summer Italian - Bruschetta w. Tomato, Nectarine & Straciatella - Cranberry Bean & Radicchio Risotto - Stuffed Chicken Breasts w. Spinach, Prosciutto & Herbs - Chocolate Budino			Southeast Asian at Home (V,GF) - Vietnamese Vegetable Spring Rolls - Lemongrass Tofu w. Summer Peppers & Thai Basil - Caramelized Claypot Catfish w. Greens - Coconut Sticky Rice w. Mango & Lime		Summer Swan Song (V) - Arugula Salad w. Plums & Homemade Ricotta - Summer Squash & Salsa Verde Gratin - Chicken Milanese w. <i>fresh Mozzarella & fast tomato sauce</i> - Late Summer Fruit Crisp		Private Event - No Class			All-American Classics - Hatch Chile & Oaxaca Cheese Cornbread - Stuffed Zucchini - BBQ Roast Chicken w. Sweet Potato Medallions - Mesquite Chocolate Chip Cookies		
21	6:00 - 9:00 pm	22	6:00 - 9:00 pm		23	6:00 - 9:00 pm	24	25	6:00 - 9:00 pm	26	27	12:00 - 3:00 pm
Luscious, Summer Favorites (V, GF) - Roasted Cauliflower w Capers, Grapes & Saffron Onions - Linguini w. Roasted Tomatoes & Pepper Sauce - Whole Grilled Fish in Fig Leaves w. Fennel & Lemon - Plum & Thyme Galette		Full Fall Flavors (GF) - Mixed Chicories w. Lemon-Anchovy Dressing - Italian Butter Beans w. Nduja spicy salami & Early Girl Tomatoes - Seared Albacore w. Sungold Tomato-Browned Butter Sauce - Chocolate, Cocoa Nib & Sea Salt Cookies		Late Summer Italian (V, GF) <i>Tues Sept. 23</i> - Fig & Radicchio Salad - Roasted Tomato Risotto - Pan-Roasted Chicken w. Radicchio, Celery & Dates - Chocolate Almond Torta Caprese			Private Event - No Class			Private Event - No Class		
28	6:00 - 9:00 pm	29	30	6:00 - 9:00 pm	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	4	12:00 - 3:00 pm	
Harvest Celebration (V) - Radicchio Salad w. Roasted Grapes, Walnuts & Bleu Cheese - Balsamic Swiss Chard Puff Pastry Tart - Pan-Roasted Chicken w. Celery & Sherry Vinegar glaze - Almond & Orange Flower Water Macaroons w. Autumn Fruits		French with Flair (V, GF) - Warmed Chevre Salad - Ratatouille Tian <i>layered eggplant, zucchini, peppers w. fast tomato sauce</i> - Crisp-skinned Salmon over French Mustard Lentils - Chocolate Souffle		Private Event - No Class			Great Grilling (V) - Apple Cider Lynchburg Lemonade - Muddled Guacamole - Roasted Corn & Green Chile Soup - Brined Pork Chops w. Pickled Mustard Seeds - S'Mores Cupcakes w. Chocolate Ganache & Toasted Marshmallow Frosting			Turn of Seasons (V) - Roasted Squash w. Chile & Dates - Softly Cooked Farro w. Brussels & Parmesan - Seared Seabass w. Wild Chanterelles - French Apple Tart w. Whipped Cream		
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	
Signature San Francisco (V) - Little Gem Caesar Salad - Smashed Potatoes w. Herb Pesto - Zuni Roast Chicken over Quinoa w. Pistachio, Parsley & Golden Raisins - Lemon, Almond & Olive Oil Cake		Easy, After-work Gourmet <i>Tuesday Oct. 14</i> - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic - Honey-Mustard Marinated Chicken in parchment packets - Chocolate Almond Toffee w. Smoked Salt		Private Event - No Class			Harvest Parties (V) - Lemon, Cucumber, Gin & Bitters Punch - Sweet Potato Biscuits - Kale & Delicata Saute w. Pomegranates - Seared Black Cod w. Olives, Fennel & Citrus - Pumpkin Gingerbread			Pasta by Hand (V) - Arugula Salad w. Persimmons - Pasta by Hand for - Linguini w. Wild Mushroom Cream Sauce - Roasted Squash Ravioli w. Browned Butter - Chocolate Almond Torta Caprese		

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