

September 2026 Cooking Class Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
30	6:00 - 9:00 pm	31	1	6:00 - 9:00 pm	2	6:00 - 9:00 pm	3	6:00 - 9:00 pm	4	5	12:00 - 3:00 pm
<u>Italian Summer</u> - Summer Vegetable Stacks: Eggplant-Mozz-Basli and Zucchini-Mint-Ricotta - Summer Tomato Tart - Stuffed Chicken Breasts w. Spinach, Prosciutto & Herbs - Jammy Plum Oat Bars			<u>Fast & Flavorful</u> - Prosciutto-Arugula Salad Rolls - Linguini w. Muddled Pesto & Summergold - Fig Balsamic Pork Tenderloin - Gianduja Gelato <i>Chocolate Hazelnut</i>		<u>All-American Classics</u> - Little Gem Caesar Salad - Flaky Buttermilk Biscuits - Shrimp & Sausage Gumbo - S'Mores Cupcakes		<u>Easy Eating for Summer Days (V)</u> - Late Summer Pepper & Tomato Soup - Farro w. Summer Tomatoes, Cucumbers & Dill - Calabrian Spiced Chicken Thighs over Tuscan Cabbage Slaw - Peach Polenta Cake		<u>Fresh Foods with Flair (V)</u> - Hugo Spritz <i>Prosecco, Elderflower, Mint</i> - Late Summer Tartines: Tomato, Nectarine & Mozz and Prosciutto-Fig - Charred Zucchini w. Chile, Mint & Ricotta Salata - Crisp-skinned Salmon w. Summer Cucumber Salad - Stone Fruit Galette		
6	6:00 - 9:00 pm	7	8	6:00 - 9:00 pm	9	6:00 - 9:00 pm	10	6:00 - 9:00 pm	11	12	12:00 - 3:00 pm
<u>Showcasing San Francisco (V)</u> - Arugula Salad w Roasted Grapes & Walnuts - Charred Broccoli w. Lemon & Almonds - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Golden raisins - Chocolate, Cocoa Nib & Sea Salt Cookies			<u>Perfectly Provence (V, GF)</u> - Provençal Baked Tomatoes - Buckwheat Crepes w. Tarragon Zucchini - Grilled Tuna Niçoise w. <i>potatoes, green beans, cherry tomatoes & basil vinaigrette</i> - Plum & Thyme Galette		<u>Southeast Asian Summer (V, GF)</u> - Summer Vegetable Som Tum - Cellophane Noodles w. Mango, Cucumber & Chile - Lemongrass Grilled Shortribs - Coconut Pandan Sorbet		<u>Savoring Sunny Days (V, GF)</u> - Summer Salad w. Tomatoes, Plums & Homemade Ricotta - Italian Butter Beans w. Grilled Vegetables & Charred Lemon - Seared Swordfish w. Chile, Fennel & Lemon - Italian Amaretti Cookies w. Pluots		Private Event - No Class		
13	6:00 - 9:00 pm	14	15	6:00 - 9:00 pm	16	6:00 - 9:00 pm	17	6:00 - 9:00 pm	18	19	12:00 - 3:00 pm
<u>Robust Late Summer Flavors</u> - Fig & Radicchio Salad - Eggplant Caponata - Pan-Seared Chicken w. Tomatoes & Grapes - Chocolate, Fig Leaf & Olive Oil Cake			<u>Italian Summer (V, GF)</u> - Arugula Salad w. Melon & Parmesan - Husk-Roasted Corn w. Calabrian-Chile Butter - Roasted Lemon-Rosemary Chicken w. Summer Herb Salsa Verde - Italian Amaretti Cookies		<u>Modern Mediterranean</u> - Fattoush Salad <i>Little Gem, tomatoes, cucumber, mint & sumac-toasted bread</i> - Eggplant M'nazleh <i>tomato braised eggplant</i> - Yogurt Marinated Chicken Shawarma - Cardamom Cake		<u>California Cool (V, GF)</u> - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Roasted Sweet Potato, Poblano & Corn w Cotija - Cocoa-Cumin Tri Tip w. Chipotle-Tamarind Sauce - Homemade Churros w. Grated Chocolate		Private Event - No Class		
20	6:00 - 9:00 pm	21	22	6:00 - 9:00 pm	23	6:00 - 9:00 pm	24	6:00 - 9:00 pm	25	26	12:00 - 3:30 pm
<u>Summer Send Off (V)</u> - Watermelon, Cucumber & Shisito Salad - Smashed Potatoes w. Rosemary - Brined Pork Loin Spiraled w. Peaches, Spinach & Herbs - Profiteroles w. Ice Cream & Chocolate Sauce			Private Event - No Class		<u>Spanish Seaside (V)</u> - Summer Gazpacho - Spanish Tortilla <i>potato & egg</i> w. Saffron Aioli - Gambas al Ajillo <i>garlic shrimp</i> - Homemade Churros w. Grated Chocolate		<u>Harvest Season (V)</u> - Salad w. Radicchio, Roasted Grapes & Walnuts - Fresh Shelling Beans w. Jimmy Nardello Peppers - Seared Ling Cod w. late Summer Romesco - Fig Polenta Upside Down Cake		<u>Bridging Seasons (V, GF)</u> - Summer Tomato Risotto - Roasted Eggplants w. Whipped Basil Ricotta - Slow Roasted Salmon w. Lemon, Basil & Seasoned Bread Crumbs - Walnut & Espresso Cookies		
27	6:00 - 9:00 pm	28	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
<u>Elevated Everyday (V, GF)</u> - Warmed Chevre Salad - Charred Broccoli w. Chile & Garlic - Chicken Paillard over French Mustard Lentils - Chocolate Souffle			Private Event - No Class		Private Event - No Class		Private Event - No Class		<u>Mediterranean Magic (V, GF)</u> - Greek White Bean Soup w. Lemon & Dill - Roasted Squash w. Chile & Dates - Split Chickens w. Lemony Potatoes - Phyllo Pastry w. Honey, Almond & Dates		
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
<u>Autumn is Arriving (V)</u> - Sweet Potato Biscuits - Cranberry Bean & Radicchio Risotto - Cider Glazed Roast Chicken w. Autumn Vegetables - French Apple Tart w. Whipped Cream			<u>Savory & Satisfying (V, GF)</u> - Arugula & Fuyu Persimmons Salad w. Hazelnuts - Balsamic Swiss Chard Puff Pastry Tart - Pan- Roasted Chicken w. Celery, Radicchio & Dates - Vanilla Bean Pot de Creme		Private Event - No Class		<u>Autumn Comforts (V)</u> - Roasted Cauliflower w. Chile & Garlic - Penne alla Vodka - Spatchcocked Chicken w. Roast Vegetables & Gremolata - Gingerbread Loaves				

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