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
Italian Summer - Summer Vegetable Stacks: Eggplant-Mozz-Basli and Zucchini-Mint-Ricotta - Summer Tomato Tart - Stuffed Chicken Breasts w. Spinach, Prosciutto & Herbs - Jammy Plum Oat Bars		Fast & Flavorful - Prosciutto-Arugula Salad Rolls - Linguini w. Muddled Pesto & Summergolds - Fig Balsamic Pork Tenderloin - Gianduja Gelato *Chocolate Hazelnut*	All-American Classics - Little Gem Caesar Salad - Flaky Buttermilk Biscuits - Shrimp & Sausage Gumbo - S'Mores Cupcakes	Easy Eating for Summer Days (V) - Late Summer Pepper & Tomato Soup - Farro w. Summer Tomatoes, Cucumbers & Dill - Calabrian Spiced Chicken Thighs over Tuscan Cabbage Slaw - Peach Polenta Cake		Fresh Foods with Flair (V) - Hugo Spritz *Prosecco, Elderflower, Mint* - Late Summer Tartines: Tomato, Nectarine & Mozz and Prosciutto-Fig - Charred Broccoli w. Almonds & Lemon - 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
Showcasing San Francisco (V) - Arugula Salad w Roasted Grapes & Walnuts - Charred Zucchini w. Chile. Mint & Ricotta Salata - Zuni Roast Chicken over Quinoa w. Pistachios, Parsley & Golden raisins - Chocolate, Cocoa Nib & Sea Salt Cookies		Southeast Asian Summer (V, GF) - Summer Vegetable Som Tum - Cellophane Noodles w. Mango, Cucumber & Chile - Lemongrass Grilled Shortribs - Coconut Pandan Sorbet	Perfectly Provence (V, GF) - Provençal Baked Tomatoes - Buckwheat Crepes w. Tarragon Zucchini - Grilled Tuna Niçoise *w. potatoes, green beans, cherry tomatoes & basil vinaigrette* - Plum & Thyme Galette	Savoring Sunny Days (V, GF) - 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
Robust Late Summer Flavors - Fig & Radicchio Salad - Eggplant Caponata - Pan-Seared Chicken w. Tomatoes & Grapes - Chocolate, Fig Leaf & Olive Oil Cake		Italian Summer (V, GF) - Arugula Salad w. Melon & Parmesan - Husk-Roasted Corn w. Calabrian-Chile Butter - Roasted Lemon-Rosemary Chicken w. Summer Herb Salsa Verde - Italian Amaretti Cookies	Modern Mediterranean - Fattoush Salad *Little Gem, tomatoes, cucumber, mint & sumac-toasted bread* - Eggplant M'nazleh *tomato braised eggplant* - Yogurt Marinated Chicken Shawarma - Cardamom Cake	California Cool (V, GF) - 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
Summer Send Off (V) - 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	Spanish Seaside (V) - Summer Gazpacho - Spanish Tortilla *potato & egg* w. Saffron Aioli - Gambas al Ajillo *garlic shrimp* - Homemade Churros w. Grated Chocolate	Harvest Season (V) - 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		Bridging Seasons (V, GF) - 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
Elevated Everyday (V, GF) - 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		Mediterranean Magic (V, GF) - 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
Autumn is Arriving (V) - Sweet Potato Biscuits - Cranberry Bean & Radicchio Risotto - Cider Glazed Roast Chicken w. Autumn Vegetables - French Apple Tart w. Whipped Cream		Savory & Satisfying (V, GF) - 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	Autumn Comforts (V) - 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