

## First Class Cooking : April 2019 Schedule

Sunday		M	Tuesday	Wednesday	Thursday	F	Saturday					
31	6:00 - 9:00 pm	1	2	6:30 - 9:30 pm	3	6:30 - 9:30 pm	4	6:30 - 9:30 pm	5	6	12:00 - 3:00 pm	
Springtime Entertaining - Prosciutto Arugula Salad Rolls w. Parmesan & Lemon Dressing - Braised Artichokes w. Garlic - Greek Roast Lamb w. Lemon, Oregano & Garlic - Raspberry Rhubarb Meringue Tart		Private Event - No Class			Taste of India (V) - Cilantro Chutney & Cucumber Raita - Chickpeas w. Cardamom, Tamarind & Greens - Chicken in Tomato-Turmeric Curry - Banana Yogurt Cake		Private Event - No Class			A Touch of the Middle East - Fattoush Salad w. Tomatoes, Radish, Cucumber & Sumac Toasted Bread - Cauliflower w. Tahini & Dates - Sherry Roasted Chicken over Quinoa w. Capers & Pistachios - Creamy Lemon Tart		
7	6:00 - 9:00 pm	Monday April 8, 6:30pm		Tuesday April 9, 6:30pm		10	11	6:30 - 9:30 pm	23	13	12:00 - 2:00 pm	
Italian Robusto (V, GF) - Red Cabbage, Prosciutto & Hazelnut Salad - Cacio e Pepe Pasta (Black Pepper & Parmesan Linguini) - Chicken Breasts filled w. Spinach, Gruyere & Sage - Flourless Chocolate Cake		All-American Classics - Cauliflower, Bacon & Lentil Soup - Jalapeno Spiked Mac & Cheese - BBQ Spiced Roast Chicken w. Sweet Potatoes - Banana Souffle w. Caramel Sauce			French Bistro Bites (V) - Salad w. Avocado & Mustard Vinaigrette - Goat Cheese & Green Garlic Souffle - Crisp-skinned Salmon w. French Mustard Lentils - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		Private - No Classes	California Cool \$89 (V, GF) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Roast Sweet Potatoes & Pasilla Peppers w. Cotija Cheese - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Grated Chocolate			Spanish Tapas (V, GF) - Tortilla Española w. Potatoes, Saffron & Homemade Aioli - Blackened Peppers w. Manchego, Olives & Almonds - Heirloom Black Beans w. Bell Peppers & Local Squid - Almond Cake w. Cinnamon & Blood Orange Syrup	
14	6:00 - 9:00 pm	15	16	6:30 - 9:30 pm	17	18	6:30 - 9:30 pm	19	20	12:00 - 3:00 pm		
Homemade Pizza Party (V) - Mixed Chicory Salad w. Lemon-Anchovy Dressing - Long-Fermented Pizza Dough with: - Homemade Tomato Sauce - Homemade Pesto - Seasonal Vegetables - Fine Meats & Cheeses - Chocolate, Cocoa Nib & Sea Salt Cookies		Spring is in the Air (V, GF) - Shaved Radish, Fennel & Fromage Blanc Toasts - Asparagus & Spring Pea Risotto - Salt Crusted Whole Fish w. Spring Herb Pesto - Buckwheat Hazelnut Fianciers w. Rhubarb Relish			Private Event - No Class		Tropical Tastes (V, GF) - Passionfruit Mint Mojitos - Smoky Black Bean Feijoada - Braised Butternut & Sweet Potato in Coconut, Chile & Lime - Peruvian Seabass Ceviche - Crepes w. Dulce de Leche			The Picture of Spring Time (V) - Asparagus & Spring Peas w. Lemon & Radishes - Puff Pastry Tart w. Balsamic Swiss Chard, Creme Fraiche & Pine nuts - Pistachio Crusted Seabass w. Broccolini - Strawberry Chamomile Frozen Yogurt		
21	6:00 - 9:00 pm	22	23	6:30 - 9:30 pm	24	25	6:30 - 9:30 pm	26	27	12:00 - 3:00 pm		
Happy Easter - No Class		Fresh, Fast & Easy (V, GF) - Mediterranean Orzo Salad - Roasted Broccoli w. Feta & Lemon - Parmesan-Lemon Chicken Paillards - Lemon Sponge (light, airy egg dessert) w. Strawberries			Venture to Vietnam (GF) - Vietnamese Vegetable Spring Rolls - Grilled Lemongrass Short Rib Skewers - Caramelized Claypot Catfish w. Shallots, Chiles & Ginger - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class			Backyard Party Season \$89 - Watermelon-Lime & Mezcal Cocktail - Roasted Asparagus w. Lemon Aioli - Smashed Fingerling Potatoes & Spring Peas - Smoky Grilled Tri Tip w. Charred Pepper & Tomato Salsa - S'Mores Cupcakes		
28	6:00 - 9:00 pm	29	30	6:30 - 9:30 pm	1	6:30 - 9:30 pm	2	6:30 - 9:30 pm	3	4	12:00 - 3:00 pm	
Asian Flavors to make at Home(V, GF) - Steamed Shrimp & Chile Dumplings - Chinese Chicken Salad - Sichuan Peanut Noodles w. Asian Greens - Coconut-Turmeric Sorbet		Herbs Aplenty (V, GF) - Strawberry & Radicchio Salad w. Humboldt Fog & Pistachios - Pasta w. Spring Herb Carbonara - Whole Grilled Branzino w. Salsa Verde - Pavlova (Meringues) w. Spring Fruits & Rose Water Cream			Modern Middle Eastern (GF) - Fennel, Cucumber & Barberry Salad - Za'Tar Roasted Carrots w. Freekeh & Carrot Green Pesto - Chicken Shawarma w. Sumac Eggplants - Lemon Creme Fraiche Ice Cream		A Pass through Provence \$89 (V) - Lavender Lemon Vodka Spritz - Buckwheat Crepes w. Asparagus, Tarragon & Zucchini - Provençal Baked Tomatoes w. Basil - Grilled Tuna Niçoise w. Steamed Eggs, Potatoes, Olives & Green Beans - Walnut & Honey Caramel Tart			Elegant Entertaining: Spring Party Fare - Smoked Salmon & Egg Salad Tartines - Baby Artichokes w. Parsley, Lemon & Garlic - Roasted Lamb Meatballs w. Merguez Spices - Cream Puffs w. Berries & Cream		

All classes feature sophisticated yet uncomplicated recipes that even the most 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.

Standard classes cost \$79, cocktail classes cost \$89, and the price includes all ingredients, equipment & a full meal.

(V) are menus that can accommodate a vegetarian adaptation; (GF) indicated a Gluten-free adaptation. Many other dietary concerns can be accommodated; Please mention this when making your reservation.

Please email: [emily@firstclasscooking.com](mailto:emily@firstclasscooking.com) and include a full name and phone number, to sign up for a class.