

First Class Cooking : August 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
5	6:00 - 8:00 pm	6	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	6:30 - 8:30 pm	10	11	12:00 - 2:00 pm
More than Morocco - Man'oushe (Flatbread) w. Olive Oil & Herbs - Za'tar Roasted Carrots w. Carrot Green Pesto - Grilled Seafood Kebabs w. Tomatoes - Lemon Creme Fraiche Ice Cream		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class	
12	6:00 - 8:00 pm	13	14	6:30 - 8:30 pm	15	6:30 - 8:30 pm	16	6:30 - 8:30 pm	17	18	12:00 - 2:00 pm
Italian Elegance (V) - Radicchio, Fig & Hazelnut Salad - Fresh Rolled Pasta w. Sweet 100 Tomatoes - Tuscan Chicken Under a Brick w. Charred Lemon Salsa Verde - Gianduja (Chocolate Hazelnut) Gelato		Easy Summer Living (GF, V) - Salad w. Peaches, Homemade Ricotta & Marcona Almonds - Chickpea & Farro Salad w. Pluots & Dill - Roasted Pork Loin w. Fennel & Herbs - Blackberry & Nectarine Crumble		Private Event - No Class		Private Event - No Class		Private Event - No Class		Light & Healthy Asian (GF) - Vietnamese Vegetable Spring Rolls - Rice Noodles w. Thai Basil & Peppers - Grilled Thai Beef Salad - Coconut Turmeric Sorbet	
19	6:00 - 8:00 pm	20	21	6:30 - 8:30 pm	22	6:30 - 8:30 pm	23	6:30 - 8:30 pm	24	25	12:00 - 2:00 pm
Fuss Free French - Warmed Goat Cheese Salad - Buckwheat Parisian Gnocchi w. Tarragon - Slow Roasted King Salmon w. French Mustard Lentils - Chocolate Souffle		Easy & Elegant (V) - Burrata w. Peaches & Tomatoes - Summer Squash & Salsa Verde Gratin - Salmon Baked w. Fennel, Potatoes & Dill - Chocolate Almond Toffee		A Celebration of the Season (GF, V) - Salad w. Figs & Gorgonzola - Heirloom Tomatoes & Summer Corn w. Basil Dressing - Grilled Tri Tip w. Tomato Chimichurri - Pavlovas (Meringues) w. Summer Fruits & Vanilla Cream		Private Event - No Class		Private Event - No Class		Easy Meals for Long Summer Days(V, GF) - Prosciutto, Arugula & Melon Salad Rolls - Provençal Baked Tomatoes - Pan-Roasted Chicken w. Figs, Rosemary & Grapes - Plum & Almond Streusel Tart	
26	12:00 - 2:00 pm	27	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	30	6:30 - 8:30 pm	31	1	12:00 - 2:00 pm
Best Brunch - Freshly Squeezed Turmeric Tonic - Homemade Granola w. Summer Fruit Salad - Brown Sugar Glazed Bacon - Poached Eggs over Balsamic Greens - Cinnamon Sugar Doughnut Muffins		Private Event - No Class		Fresh Flavors with Flair (GF) - Albacore Crudo w. Yuzu Koshu (Japanese Chile Paste) & Plums - Black Lentils w. Summer Peppers & Roast Tomatoes - Seabass with Pistachio- Preserved Lemon Gremolata - Hazelnut Buckwheat Fianciers		Sending off Summer \$85 (GF, V) - Gin Cocktail w. Cucumber, Lemon & Rose - Tuna Carpaccio w. Mixed Citrus & Pink Peppercorns - Roasted Corn & Tomatoes w. Basil Vinaigrette - Crisp-skinned Salmon w. Cucumbers, Tomato & Watermelon Radish - Stone Fruit & Berry Galettes		Private Event - No Class		Italian Riches - Red Cabbage, Prosciutto & Hazelnut Salad - Cacio e Pepe Pasta - Chicken Breasts with Spinach, Gruyere, Prosciutto & Sage - Chocolate Almond Torta Caprese	
2	6:00 - 8:00 pm	3	4	6:30 - 8:30 pm	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	8	12:00 - 2:00 pm
Mediterranean Mix (V) - Watermelon, Feta & Mint Salad - Mediterranean Orzo Salad - Whole Branzino w. Fennel & Orange - Profiteroles w. Plum Sorbet		Modern Middle Eastern (GF) - Fattoush Salad (w. Romaine, Arugula, Radish, Tomato & Mint) - Grilled Halloumi w. Lemon, Oregano & Grilled Vegetables - Oven Roasted Chicken Shawarma - Cardamom Pistachio Cakes w. Roasted Figs		Private Event - No Class		Southern Classics \$85 - Freshly Squeezed Lynchburg Lemonade - Flaky Buttermilk Biscuits - Stuffed Zucchini - Shrimp & Andouille Sausage Gumbo - Banana Souffles w. Caramel Sauce		Private Event - No Class		Savoring Summer Days (V) - Mixed Tomato & Fromage Blanc Tartines - Ratatouille Tian (layered vegetable dish) - Grilled Tuna Nicoise w. Potatoes, Eggs, Green Beans & Tomatoes - Profiteroles w. Ice Cream & Chocolate Sauce	

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 \$75, cocktail classes cost \$85, and the 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.

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