

First Class Cooking : December 2018 Schedule

| Sunday | | M | Tuesday | | Wednesday | | Thursday | | F | Saturday | |
|--|----------------|--|---------|---|-----------|--|----------|---|----|----------|-----------------|
| 25 | 6:00 - 8:00 pm | 26 | 27 | 6:30 - 8:30 pm | 28 | 6:30 - 8:30 pm | 29 | 6:30 - 8:30 pm | 30 | 1 | 12:00 - 2:00 pm |
| Modern Middle Eastern (GF, V) - Charred Eggplant Salad w. Pomegranates - Za'Tar Roasted Carrots w. Carrot Green Pesto - Fluffy Falafel w. Herbs & Tahini Sauce - Almond & Orange Flower Water Macaroons | | Private Event - No Class | | Cold Weather Comforts (GF) - Roasted Squash & Fennel Soup w. Spiced Pepitas - Juniper Braised Cabbage - Red Wine Braised Short Ribs w. Rosemary Polenta - Vanilla Bean Pot de Creme | | Private Event - No Class | | Italian Favorites (GF) - Tricolore Salad (Radicchio Arugula & Endive) w. Pomegranate & Parmesan - Fusili w. Tomato & Sausage Ragu - Stuffed Chicken Breasts w. Spinach, Gruyere & 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 |
| Winter Warm-Up (V) - Salad w. Arugula, Chicories & Blood Oranges - Wild Mushroom Risotto - Chicken Braised w. Sherry, Leeks, & Celery - French Apple Tart w. Whipped Cream | | Holiday Party Time \$85 - Spiced Pomegranate Punch - Gruyere & Black Pepper Popovers - Chanterelle Mushroom & Chicken Phyllo Triangles - Herb & Garlic Roasted Lamb w. Sautéed Greens - Chocolate Ganache & Hazelnut Tart | | Private Event - No Class | | Private Event - No Class | | Private Event - No Class | | | |
| 9 | 6:00 - 8:00 pm | 10 | 11 | 6:30 - 8:30 pm | 12 | 6:30 - 8:30 pm | 13 | 6:30 - 8:30 pm | 14 | 15 | 12:00 - 2:00 pm |
| French Feasts - Warmed Goat Cheese Salad - French Lentils w. Mustard & Thyme - Coq au Vin (Red Wine Braised Chicken) - Chocolate Souffle | | Private Event - No Class | | West Coast Winter (V, GF) - Roasted Kabocha & Fennel Soup w. Spiced Pepitas - Chickpea, Farro & Cauliflower w. Preserved Lemon - Coho Salmon w. Apple Cider Beurre - Campari Grapefruit Sorbet w. Walnut Sables | | Private Event - No Class | | Mediterranean Mix - Gruyere & Black Pepper Popovers - Softly Cooked Farro w. Kabocha Squash & Kale - Grilled Branzino w. Fennel & Orange - Chocolate Champagne Truffles | | | |
| 16 | 6:00 - 8:00 pm | 17 | 18 | 6:30 - 8:30 pm | 19 | 6:30 - 8:30 pm | 20 | 6:30 - 8:30 pm | 21 | 22 | 12:00 - 2:00 pm |
| Private Event - No Class | | All-American Classics - White Clam Chowder w. Bacon - Flaky Buttermilk Biscuits - Classic BBQ Roast Chicken w. Roasted Root Vegetables - Bittersweet Chocolate Pudding | | Inspired Italian (V, GF) - Cauliflower w. Capers, Saffron & Onions - Fusili w. Radicchio Cream Sauce - Whole Grilled Branzino w. Fennel & Orange - Butterscotch Budino | | Private Event - No Class | | Spanish Seaside (GF, V) - Spanish Tomato Garlic Soup w. Saffron - Tortilla Espanola (Potato & Eggs) - Charred Peppers & Local Squid over Softly Cooked Black Beans - Crema Catalana (Citrus & Cinnamon infused Custard) | | | |
| 23 | 12:00 - 2:00pm | 24 | 25 | 6:30 - 8:30 pm | 26 | 6:30 - 8:30 pm | 27 | 6:30 - 8:30 pm | 28 | 29 | 12:00 - 2:00 pm |
| Holiday Brunch - New Year's Party \$85 - Pomegranate White Tea & Rose Water Vodka Punch - Smoked Salmon & Creme Fraiche on Homemade Buckwheat Blinis - Prosciutto Wrapped Persimmons w. Balsamic - Dungeness Crab Luncheon Salad w. Orange & Avocado - Champagne Chocolate Truffles | | Merry Christmas! | | Holiday Healthy (V, GF) - Spinach, Lemon & Lentil Soup - Roasted Beets with Wild Rice, Beet Greens & Feta - Za'tar Spiced Chicken over Freekeh with Pomegranates - Cardamom-Blood Orange Granita | | Mexican Modern (V) - Rich Black Bean Soup w. Avocado - Roasted Sweet Potato & Poblano w. Cotija Cheese - Seared Chicken Thighs w. Homemade Chipotle-Tamarind Sauce - Homemade Churros w. Chocolate | | No Class | | | |

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, Premium classes cost \$85. 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.