

## First Class Cooking : February 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
4	6:00 - 8:00 pm	5	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	10	12:00 - 2:00 pm
<b>Light &amp; Healthy Asian (V, GF)</b> - Hot & Sour Soup w. Shiitakes & Tofu - "Drunken Noodles" with Shrimp, Thai Basil & Chiles - Sake-Miso Marinated Chicken w. Sesame Grilled Broccoli - Turmeric- Coconut Sorbet			<b>Fast, Flavorful &amp; Healthy (V, GF)</b> - Roasted Tomato & Bell Pepper Soup - Escarole Salad w. Red Onion, Apples & Walnuts - Roasted Chicken Thighs marinated with Yogurt & Coriander - Souffled Lemon Cakes		<b>California Cool (V, GF)</b> - Freshly Squeezed Margaritas - Salad w. Avocado, Radish, Kumquat & Cumin-Spiced Pepitas - Avocado Mango Salsa - Grilled Fish Tacos w. Citrus Vinaigrette - Cinnamon Ice Cream w.		<b>Spanish Seaside</b> - Spanish Tomato Garlic Soup w. Saffron - Roasted Peppers w. Manchego, Almonds & Olives - Mixed Seafood Paella - Homemade Churros w. Shaved Chocolate			Private Event - No Class	
11	6:00 - 8:00 pm	12	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	6:30 - 8:30 pm	16	17	12:00 - 2:00 pm
<b>French Bistro Bites</b> - Salad w. Avocado & Mustard Vinaigrette - Gougeres (Herb & Gruyere Puffs) - French Bistro Chicken w. Mustard & Thyme - Chocolate Macaron Sandwich Cookies			<b>Venture to Vietnam (GF)</b> - Vietnamese Vegetable Spring Rolls - Lemongrass Grilled Beef Skewers - Caramelized Claypot Catfish w. Chile, Shallots & Ginger - Coconut Sticky Rice w. Mango & Lime		<b>Valentine's Day Celebration \$100</b> - Rose, Citrus & White Tea Cocktail - Mixed Chicory & Blood Orange Salad - Swiss Chard & Balsamic Relish Tart - Short Ribs w. Thyme & Red Wine Sauce - Chocolate Souffles + take-home champagne truffles & treats Veg & Gluten Free adaptations available		<b>Pretty in Pink: A Delicate Winter (V, GF)</b> - Avocado & Grapefruit Salad - Spinach, Lemon & Lentil Soup - Steelhead Trout w. Citrus, Dill & Pink Peppercorns - Vanilla Bean Pot de Creme			<b>All-American Classics</b> - White Clam Chowder w. Bacon - Stuffed Zucchini - Spiced Pork Tenderloin w. Creole Mustard Glaze - Banana Souffles w. Caramel Sauce	
18	6:00 - 8:00 pm	19	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	6:30 - 8:30 pm	23	24	12:00 - 2:00 pm
<b>Winter Italian (GF)</b> - Red Cabbage, Prosciutto & Hazelnut Salad - Wild Mushroom Risotto - Pork Tenderloin Stuffed w. Spinach, Chestnuts & Prunes - Italian Chocolate Almond Torte			<b>A Celebration of Vegetables (V, GF)</b> - Green Beans & Asparagus w. Chevre, Walnuts & Mint - Za'Tar Roasted Whole Carrots w. Carrot Greens Pesto - Prosciutto Roasted Monkfish w Broccoli Rabe - Souffled Carrot Cake w. Cream Cheese Frosting		Private Event - No Class		<b>Modern Mediterranean</b> - Fattoush Salad w. Tomatoes, Cucumbers, Mint & Romaine - Smoky Red Beet, Lentil & Freekeh Pilaf - Crisp-skinned Chicken Roasted w. Sumac, Lemons & Olives - Cardamom Almond Cake w. Blood Orange Syrup			<b>Light &amp; Healthy Asian (V, GF)</b> - Steamed Shrimp & Chile Dumplings - Hot & Sour Soup w. Shiitakes & Tofu - Miso-Sake Marinated Chicken w. Sesame Grilled Broccoli - Fresh Turmeric & Coconut Sorbet w. Black Sesame Praline	
25	6:00 - 8:00 pm	26	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	3	12:00 - 2:00 pm
<b>Winter Warm Up (GF)</b> - Salad w. Pears, Gorgonzola & Walnuts - Tuscan Fennel-Cabbage-Kumquat Slaw - Beef Short Ribs Braised in Red Wine w. Rosemary Polenta - Flourless Chocolate Cake			Private Event - No Class		<b>Crowd Pleasing Italian (V, GF)</b> - Prosciutto- Arugula Salad Rolls - Penne alla Vodka with Fresh Mozzarella - Chicken Breasts filled w. Spinach, Prosciutto & Sage - Pear & Hazelnut Tart		<b>Tropical Tastes (V, GF) \$85</b> - Passionfruit & Mint Mojitos - Smoky Black Bean Feijoada w. Peppers & Sweet Potatoes - Braised Butternut & Sweet Potatoes w. Coconut, Chile & Lime - Yellowfin Tuna Poke - Crepes w. Dulce de Leche			<b>Elegant Entertaining (V, GF)</b> - Balsamic Swiss Chard Puff Pastry Tart - Roasted Cauliflower w. Saffron Onions, Capers & Pine nuts - Dilled Shrimp with Little Gem Lettuces - French Apple Tart w. Creme Fraiche	
4	6:00 - 8:00 pm	5	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	10	12:00 - 2:00 pm
<b>Best Brunch (V)</b> - Homemade Granola - Brown Sugar & Black Pepper Bacon - Buttermilk Waffles w. Spiced Maple Syrup - Poached Eggs over Roasted Vegetable Hash & Balsamic Greens			<b>Taste of India (V)</b> - Red Lentil & Spinach Dahl - Cilantro Chutney - Shredded Carrot & Coconut Salad - Chicken Tikka Masala - Banana Coconut Cake w. Dates		<b>Springtime is Coming (V)</b> - Grilled Salad w. Kumquat Dressing & Sesame - Rosemary Pizza Bianca w. Saffron Aioli - Mint Steamed Halibut in Grape Leaves w. Meyer Lemons - Creamy Lemon Tart w. Bruleed Citrus		<b>Fuss Free French</b> - Warmed Goat Cheese Salad - Spinach Souffle - Coq au Vin (Red Wine Braised Chicken) - Profiteroles w. Ice Cream & Homemade Chocolate Sauce			Private Event - 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, 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](mailto:emily@firstclasscooking.com) and include a full name and phone number, to sign up for a class.