

## First Class Cooking : February 2019 Schedule

| Sunday  |                | M  | Tuesday |   | Wednesday |   | Thursday |                | F  | Saturday  |                 |
|---|----------------|--|---------|---|-----------|---|----------|----------------|----|---|-----------------|
| 3   | 6:00 - 9:00 pm | 4  | 5       | 6:30 - 9:30 pm  | 6         | 6:30 - 9:30 pm  | 7        | 6:30 - 9:30 pm | 8  | 9   | 12:00 - 3:00 pm |
|   |                | <b>Spanish Seaside</b><br>- Spanish Tomato Garlic Soup<br>- Blackened Peppers w. Manchego, Olives & Almonds<br>- Salt Crusted Whole Fish w. Citrus Salad <i>and</i> Saffron Aioli<br>- Crema Catalana (Citrus & Cinnamon Creme Brulee) |         | <b>Wonder of Winter (V)</b><br>- Mixed Chicory & Blood Orange Salad<br>- Kabocha Squash & Fennel Soup w. Spiced Pepitas<br>- White Seabass Poached w. Mixed Citrus, Dill & Pink Peppercorns<br>- Lemon Curd Tart  |           | Private Event - No Class  |          |                |    | <b>French with Flair (GF, V)</b><br>- Salad w. Beets, Orange & Goat Cheese<br>- Spinach Souffle<br>- Seared Salmon over French Mustard Lentils<br>- Chocolate Macaron Sandwich Cookies  |                 |
| 10  | 6:00 - 9:00 pm | 11   | 12      | 6:30 - 9:30 pm  | 13        | 6:30 - 9:30 pm  | 14       | 6:30 - 9:30 pm | 15 | 16  | 12:00 - 3:00 pm |
| <b>Revel in Winter</b><br>- Salad w. Maple Balsamic, Apples & Rosemary Walnuts<br>- Sunday Night Rigatoni Ragu w. Sausage & Tomatoes<br>- Stuffed Chicken Breasts w. Spinach, Prosciutto & Cheese<br>- Creme Brulee     |                | Private Event - No Class   |         | <b>Valentine's/Galentine's Celebration \$89 (V,GF)</b><br>- Spiced Pomegranate & Citrus Punch<br>- Mixed Citrus & Winter Chicory Salad<br>- Swiss Chard & Fontina Risotto<br>- Pink-fleshed Mt Lassen Trout w. Citrus, Wine & Pink Peppercorns<br>- Raspberry Rhubarb Meringue Tart |           | <b>Valentine's Day \$99pp; \$195/couple (V)</b><br>- White Tea, Gin & Lemon Cocktail w. Rose Water<br>- Hand-Rolled Beet Pasta w. Meyer Lemon-Ricotta Filling<br>- Radicchio & Blood Orange Salad<br>- Grilled Steak w. Saffron Potatoes<br>- Chocolate Souffle |          |                |    | <b>Love a Winter Farmers Market (V)</b><br>- Little Gem Salad w. Avocado & Cara Cara Navel Orange<br>- Radicchio & Cranberry Bean Risotto<br>- Dilled Chicken Salad w. Brioche<br>- S'Mores Cupcakes w. Ganache & Meringue Frosting |                 |
| 17  | 6:30 - 9:30 pm | 18   | 19      | 6:30 - 9:30 pm  | 20        | 6:30 - 9:30 pm  | 21       | 6:30 - 9:30 pm | 22 | 23  | 12:00 - 3:00 pm |
| <b>Taste of India (V)</b><br>- Spinach & Lentil Dahl w. Coconut<br>- Warm Indian Spiced Cabbage w. Turmeric & Mustard Seeds<br>- Chicken Korma (w. Tomato, Cashews & Cream)<br>- Cardamom Almond Cake w. Blood Oranges  |                | <b>All American Classics</b><br>- White Clam Chowder w. Bacon<br>- Jalapeno-Spiked Mac & Cheese<br>- Creole Spiced Pork Tenderloin<br>- Banana Souffle w. Caramel Sauce  |         | <b>Nourishing Comforts (V)</b><br>- Wild Mushroom & Farro Soup<br>- Pizza Bianca w. Rosemary & Sea Salt<br>- Pork Loin Roasted w. Spinach, Prunes & Fennel<br>- Chocolate Almond Sea Salt Toffee  |           | <b>Winter Italian (GF)</b><br>- Prosciutto, Arugula Salad Rolls w. Lemon Dressing & Parmesan<br>- Fusili w. Tomato, Garlic & Buffalo Mozzarella<br>- Grilled Branzino w. Beets, Fennel & Orange<br>- Chestnut & Walnut Meringues                                |          |                |    | <b>Cold Day Comfort Foods (V)</b><br>- Wild Mushroom & Comte Bruschettas<br>- Savory Oat Groats w. Shaved Beet & Preserved Lemon<br>- Chicken Braised w Celery, Sherry & Sultanas<br>- French Apple Tart w. Creme Fraiche           |                 |
| 24  | 6:00 - 9:00 pm | 25   | 26      | 6:30 - 9:30 pm  | 27        | 6:30 - 9:30 pm  | 28       | 6:30 - 9:30 pm | 1  | 2   | 12:00 - 3:00 pm |
| Private Event - No Class  |                | <b>French Bistro Bites</b><br>- Salad w. Avocado & Mustard-Tarragon Vinaigrette<br>- French Onion Soup w. Gruyere Gratin<br>- French Bistro Chicken w Mustardy Bread Crumbs<br>- Profiteroles w. Ice Cream & Homemade Chocolate Sauce  |         | <b>Venture to Vietnam (GF)</b><br>- Vietnamese Vegetable Spring Rolls<br>- Lemongrass Grilled Beef Skewers<br>- Caramelized Claypot Catfish w. Shallots, Chile & Ginger<br>- Coconut Sticky Rice w. Mango & Lime  |           | <b>California Cool \$89 (GF, V)</b><br>- Freshly Squeezed Grapefruit Palomas<br>- Avocado Mango Salsa<br>- Roasted Sweet Potatoes & Pasilla Peppers w. Cotija Cheese<br>- Grilled Fish Tacos w. Citrus Vinaigrette<br>- Homemade Churros w. Chocolate           |          |                |    | <b>Asian Vegetarian (GF, V)</b><br>- Hot & Sour Soup w. Shiitakes & Tofu<br>- Dry Roasted Green Beans<br>- Sichuan Peanut Noodles w. Shiitakes & Asian Greens<br>- Coconut Turmeric Sorbet  |                 |
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| <b>Modern Moroccan (V, GF)</b><br>- Spinach, Lemon & Lentil Soup<br>- Roasted Beet, Pistachios & Feta Salad<br>- Moroccan Tagine w. Chicken, Vegetables & Preserved Lemon<br>- Lemon Creme Fraiche Ice Cream w. Berries |                | <b>Teasing Spring (V, GF)</b><br>- Tomato Mint Soup<br>- Tuscan Fennel, Cabbage & Kumquat Slaw<br>- Pistachio Crusted Seabass w. Broccoli di Cicco<br>- Lemon Curd Tart  |         | <b>Mediterranean Mix (V, GF)</b><br>- Kabocha Squash & Fennel Soup w. Spiced Pepitas<br>- Cauliflower, Chickpea & Farro Salad<br>- Tuscan Chicken Under a Brick w. Lemon Gremolata<br>- Chocolate Almond Torta Caprese  |           | <b>Tropical Tastes \$89</b><br>- Passionfruit Mint Mojitos<br>- Salad w. Avocado, Sweet Potato, Pepitas & Cotija Cheese<br>- Brazilian Black Bean Feijoada<br>- Peruvian Ceviche<br>- Crepes w. Dulce de Leche  |          |                |    | 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 \$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.