

First Class Cooking : January 2020 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday		
29	6:00 - 9:00 pm	30	31	6:30 - 9:30 pm	1	6:30 - 9:30 pm	2	6:30 - 9:30 pm	3	4	12:00 - 3:00 pm	
					Private Event - No Class		Private Event - No Class			<u>Southern Favorites</u> - Flaky Buttermilk Biscuits - Stuffed Zucchini - Jambalaya w. Shrimp & Andouille Sausage - Banana Souffle w. Caramel Sauce		
5	6:00 - 9:00 pm	6	7	6:30 - 9:30 pm	8	6:30 - 9:30 pm	9	6:30 - 9:30 pm	10	11	12:00 - 3:00 pm	
<u>Cozying up to Winter</u> - French Onion Soup w. Gruyere Gratin - French Lentils w. Mustard, Thyme & Winter Vegetables - Coq au Vin (Red Wine Braised Chicken) - Chocolate Hazelnut Torte				Private Event - No Class		Private Event - No Class	<u>Modern Mexican \$89 (GF)</u> - Mezcal w. Homemade Pomegranate-Lime Tonic - Chicken, Lime & Tortilla Soup - Blackened Poblano & Roasted Sweet Potato w. Cotija Cheese - Cocoa & Cumin Grilled Tri Tip w. Chipotle Tamarind Sauce - Coconut Cupcakes w. Passionfruit Curd			Private Event - No Class		
12	6:00 - 9:00 pm	13	14	6:30 - 9:30 pm	15	6:30 - 9:30 pm	16	6:30 - 9:30 pm	17	18	12:00 - 3:00 pm	
<u>Oh, Wonderful Winter!</u> - White Clam Chowder w. Bacon - Roasted Beet, Winter Citrus & Goat Cheese Salad - Grilled Whole Trout w. Radicchio & Pomegranate - Vanilla Bean Pot de Creme			<u>Modern Moroccan (V)</u> - Cauliflower, Freekeh & Tomato Soup - Root Vegetable Oven Fries w. Harissa Labne - Chicken, Olive & Preserved Lemon Tagine - Cardamom Almond Cake w. Blood Orange Syrup		<u>Healthy & Vibrant (V, GF)</u> - Wild Mushroom & Farro Soup - Pan-Roasted Broccoli w. Leeks & Citrus - Seared Halibut w. Fennel, Olives & Oranges - Bruleed Winter Citrus w. Pistachios, Pomegranates & Strained Yogurt			Private Event - No Class			Private Event - No Class	
19	6:00 - 9:00 pm	20	21	6:30 - 9:30 pm	22	6:30 - 9:30 pm	23	6:30 - 9:30 pm	24	25	12:00 - 3:00 pm	
	Private Event - No Class		<u>Easy, After-Work Gourmet (V)</u> - Jalapeno Spiked Mac & Cheese - BBQ Spiced Roasted Sweet Potato Medallions - Honey-Mustard Marinated Chicken Baked in Parchment - Banana Souffle w. Caramel Sauce		<u>Spanish Seaside</u> - Spanish Garlic Soup w. Saffron & Tomatoes - Roasted Cauliflower w. Capers, Sultanas & Saffron Onions - Mixed Seafood Paella - Homemade Churros w. Chocolate			<u>Tropical Tastes \$89 (V, GF)</u> - Passionfruit Mojitos - Braised Squash & Sweet Potatoes w. Coconut, Chile & Lime - Brazilian Black Bean Feijoada (Vegan) - Peruvian Ceviche - Crepes w. Dulce de Leche			Private Event - No Class	
26	6:00 - 9:00 pm	27	28	6:30 - 9:30 pm	29	6:30 - 9:30 pm	30	6:30 - 9:30 pm	31	1	12:00 - 3:00 pm	
<u>Italian Winter (V, GF)</u> - Mixed Chicory Salad w. Pear & Parmesan - Wild Mushroom Risotto - Stuffed Chicken Breasts w. Spinach, Prosciutto & Sage - Chocolate Almond Torta Caprese			<u>Inspired Indian (V)</u> - Lentil Dahl w. Spinach & Coconut - Carrot-Semolina Crepes w. Fresh Date Chutney - Chicken in Tomato- Cream Curry w. Pomegranates & Coriander - Apple Cardamom Galette		<u>Winter Warm Up</u> - Swiss Chard & Leek Soup - Winter Chicory Panzanella w. Gigante Beans & Garlicky Croutons - Oven-Roasted Chicken Thighs w. Capers, Olives & Meyer Lemons - Chocolate Souffle			<u>Rouge & Robust (GF)</u> - Fingerling Potatoes w. Saffron & Leeks - Juniper Braised Cabbage - Red Wine Braised Short Ribs - French Macaron Chocolate Sandwich Cookies			<u>Splendor of California Winter</u> - Mixed Chicories w. Lemon-Anchovy Dressing - Buckwheat Crepes w. Wild Mushrooms & Gruyere - Crisp-Skinned Salmon w. Broccolini - Creamy Lemon Tart	
2	12:00 - 3:00 pm	3	4	6:30 - 9:30 pm	5	6:30 - 9:30 pm	6	6:30 - 9:30 pm	7	8	12:00 - 3:00 pm	
<u>Winter Brunch (V)</u> - Freshly Squeezed Citrus & Turmeric Tonic - Brown-Sugar Glazed Bacon - Buttermilk Waffles w. Spiced Maple - Poached Eggs over Winter Vegetable Hash - Dilled Chicken Salad on Brioche			<u>Embrace the Chill</u> - Blood Orange & Radicchio Salad - Rigatoni w. Winter Squash, Browned Butter & Sage - Spatchcocked Chicken Under a Brick w. Gremolata - Pear & Almond Frangipane Tart		<u>Light & Healthy Asian (V)</u> - Steamed Shrimp & Chile Dumplings - Sichuan Peanut Noodles - Sake Marinated Salmon w. Shiitakes - Coconut Sticky Rice w. Mango & Lime			<u>Elevated Everyday Cooking (GF)</u> - Cauliflower, Bacon & Lentil Soup - Balsamic Swiss Chard Puff Pastry Tart - Spatchcocked Chicken w. Mushroom-Herb Butter - Flourless Chocolate Cake			<u>Southwestern Comforts</u> - Kale Caesar Salad - Smoky Black Bean Soup w. Avocado & Radish - Chicken Braised w. Tomatillos & Green Chiles - Chocolate Almond Toffee w. Smoked Salt	

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 and include a full name and phone number, to sign up for a class.