

## First Class Cooking : June 2018 Schedule

Sunday		M	Tuesday	Wednesday	Thursday	F	Saturday				
27	6:00 - 8:00 pm	28	29	6:30 - 8:30 pm	30	6:30 - 8:30 pm	31	6:30 - 8:30 pm	1	2	12:00 - 2:00 pm
Private Event - No Class			Modern Middle Eastern (V, GF) - Preserved Lemon Little Gem Caesar Salad - Muhammara (Red Pepper & Walnut Spread) - Shawarma Spiced Roast Chicken w. Sumac Eggplants - Labne Ice Cream w Sesame Praline	Private Event - No Class		Effortless Elegance \$85 - Peach & Burrata Caprese Salad - Summer Zucchini w. Mint & Almonds - King Salmon Slab Baked w Basil, Lemons & Seasoned Breadcrumbs - Cherry Almond Streusel Tart		Homemade Pizza Party - Arugula Salad w. Lemon & Parmesan - Homemade Pizza Dough with - Fresh & Fast Tomato Sauce - Homemade Pesto - Assorted Vegetables, Cheeses & Fine Meats - Chocolate, Cocoa Nib & Sea Salt Cookies			
3	6:00 - 8:00 pm	4	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	9	12:00 - 2:00 pm
Private Event - No Class			Private Event - No Class		Private Event - No Class		Mediterranean Travels - Salad w. Arugula, Peaches & Burrata - Provençal Baked Tomatoes - Pan-Roasted Chicken w. Apricots & Tarragon - Stone Fruit & Berry Galette		Venture to Vietnam - Vietnamese Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chiles & Ginger - Coconut Sticky Rice w. Mango & Lime		
10	6:00 - 8:00 pm	11	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	16	12:00 - 2:00 pm
A Celebration of Summer - Salad with Cherries, Feta & Pistachios - Summer Squash & Salsa Verde Gratin - Mt Lassen Pink Trout w. Cherry-Shallot Relish - Apricot-Almond Tart			Private Event - No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		
17	6:00 - 8:00 pm	18	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	23	12:00 - 2:00 pm
Simple & Spectacular (GF) - Smashed Fingerling Potatoes w. Creme Fraiche - Sugar Snap Peas w. Toasted Saffron - Roasted Pork Loin Spiraled w. Peaches & Herbs - Pavlovas (Meringues) w. Berries & Noyaux Cream			Italian Classics (GF) - Prosciutto, Arugula & Melon Salad Rolls - Grilled Baby Artichokes w. Pasta, Garlic & Lemon - Tuscan Chicken under a Brick w. Gremolata - Vanilla Bean Panna Cotta w. Berries	Spanish Seaside (GF) - Authentic Spanish Gazpacho - Blackened Pepper, Manchego, Olive & Almond Salad - Whole Fish Baked in Salt w. Citrus Vinaigrette - Crema Catalan		Southern Tastes - Flaky Herbed Buttermilk Biscuits - Stuffed Zucchini - Whiskey Glazed Roast Lamb - Banana Souffles w. Caramel Sauce		Grandeur of Greece - Watermelon, Feta & Mint Salad - Grilled Halloumi w. Lemon-Oregano Summer Vegetables - Grilled Whole Branzino w. Fennel & Citrus - Honey Biscuits w. Roasted Strawberries			
24	6:00 - 8:00 pm	25	26	6:30 - 8:30 pm	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	30	12:00 - 2:00 pm
Backyard Grill Out - Summer Corn & Heirloom Tomato Salad w. Basil Vinaigrette - Watermelon Salsa - Grilled Tri Tip with Smoked Paprika and Roasted Pepper Salsa - Rhubarb Crumble			Fresh from the Farmers Market (GF) \$85 - Sugar Snap Peas w. Blenheim Apricots & Fresh Ricotta - Roasted Tomatoes & Fennel w. Beluga Lentils - Slow Roasted King Salmon w. Basil Emulsion - Hazelnut-Buckwheat Tea Cakes w. Rhubarb	California Cool (V, GF) \$85 - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Husk-Roasted Corn w. Chile & Lime - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Grated Chocolate		Private Event - No Class		Best Brunch - Freshly Squeezed Turmeric Tonic - Homemade Granola w. Summer Fruit Salad - Brown Sugar Glazed Bacon - Poached Eggs over Balsamic Greens & Summer Peas - Cinnamon Sugar Doughnut Muffins			
1	6:00 - 8:00 pm	2	3	6:30 - 8:30 pm	4	6:30 - 8:30 pm	5	6:30 - 8:30 pm	6	7	12:00 - 2:00 pm
Coastal Classics - Real Deal Caesar Salad - 'Old Bay' Seasoned Oven Fries - Grilled Shrimp Skewers w. Tomatoes & Summer Corn - Strawberry Shortcakes			Tropical Tastes \$85 - Passionfruit Mint Mojitos - Butternut Squash & Sweet Potato in Coconut, Chile & Lime - Shaved Cabbage w. Sesame-Ginger Dressing - Ahi Tuna Poke - Crepes w. Dulce de Leche	Happy 4th of July!- No Class		Modern Middle Eastern (GF, V) - Fattoush Salad w. Tomatoes, Radish, Cucumbers, & Sumac Grilled Bread - Grilled Eggplants w. Chermoula - Persian Chicken w. Pistachios & Mint - Lemon Creme Fraiche Ice Cream		An Afternoon in Provence - Goat Cheese Souffle - Provençal Baked Tomatoes w. Basil - Grilled Tuna Nicoise w. Potatoes, Olives, Eggs & Capers - Plum & Thyme Galette			

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.