

## First Class Cooking : June 2019 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
2	6:00 - 9:00 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
Asian Flavors to make at Home(V, GF) - Steamed Shrimp & Chile Dumplings - Chinese Chicken Salad - Sichuan Peanut Noodles w. Asian Greens - Coconut-Turmeric Sorbet		Fast, Weeknight Meals with Flair - Gougeres (Herb & Cheese Puffs) - Sauteed Zucchini w. Tarragon - Broiled Chicken Thighs w. Shallots & Mustard - Cherry & Almond Streusel Tart		Private Event - No Class		A Pass through Provence (V) - Salad w. Avocado & Mustard Vinaigrette - Buckwheat Crepes w. Asparagus, Tarragon & Zucchini - Local Halibut w. Thyme, Olives & Roasted Peppers - Walnut & Honey Caramel Tart		Springtime al fresco - Strawberry & Radicchio Salad w. Ricotta Salata - Linguine w. Summer Corn & Ligurian Pesto - Whole Grilled Branzino w. Fennel & Charred Lemon - Buckwheat Rhubarb Financiers			
9	6:00 - 9:00 pm	10	11	6:30 - 9:30 pm	12	6:30 - 9:30 pm	13	6:30 - 9:30 pm	14	15	12:00 - 3:00 pm
Contemporary Indian (V, GF) - Cabbage, Carrot, Coconut & Curry Leaf Slaw - Roasted Cauliflower w. Turmeric & Cumin Seeds - Goan Spiced Chicken Thighs (in a tangy Cilantro-Ginger marinade) - Cardamom Lime Frozen Yogurt		Elegant Entertaining - Summer Lettuces w. Fresh Herbs & Red Wine Vinaigrette - Smoked Salmon & Egg Salad Tartines - Mint Steamed Halibut in Grape Leaves w. Lemon Aioli - Chocolate Souffle		Private Event - No Class		Celebrating Warmer Days (V, GF) - Apricot, Burrata & Snap Pea Salad - Zucchini w. Mint & Almonds - Slow Roasted King Salmon w. Basil Emulsion - Strawberry Rhubarb Crisp		California Cool (V, GF) - Salad w. Avocado, Radish, Summer Corn, Sweet Potato & Spiced Pepitas - Avocado-Mango Salsa - Grilled Fish Tacos w. Citrus Vinaigrette - Mexican Chocolate Ice Cream			
16	6:00 - 9:00 pm	17	18	6:30 - 9:30 pm	19	6:30 - 9:30 pm	20	6:30 - 9:30 pm	21	22	12:00 - 3:00 pm
Going Greek (V) - Mixed Summer Beans w. Dill, Feta & Lemon - Summer Vegetable Souficio (layered vegetable dish w tomatoes & herbs) - Greek Roast Lamb w. Garlic, Oregano & Lemon - Honey Biscuits w. Berries		Private Event - No Class		Private Event - No Class		Light & Heathy Asian - Miso Glazed Eggplants w. Sesame - Soba Noodle & Seaweed Salad w. Yuzu Koshu - Homemade Teriyaki Glazed Salmon w. Asian Greens - Coconut Turmeric Sorbet		Backyard Party Season - Watermelon Salsa - Mediterranean Orzo w. Peppers, Tomatoes, Basil & Lemon - Grilled Hanger Steak w. Gremolata - Stone Fruit & Berry Galettes			
23	6:00 - 9:00 pm	24	25	6:30 - 9:30 pm	26	6:30 - 9:30 pm	27	6:30 - 9:30 pm	28	29	12:00 - 3:00 pm
Sun-Soaked Italian (V, GF) - Chicory Salad w. Lemon-Anchovy Dressing - Chickpea, Farro & Cauliflower w. Preserved Lemon & Parsley - Roasted Chicken under a Brick w. Lemon-Herb Relish - Chocolate Almond Torta Caprese		Spanish Seaside \$89 - Red & White Sangrias - Authentic Spanish Gazpacho - Blackened Peppers w. Almonds, Manchego & Capers - Mixed Seafood Paella - Homemade Churros w. Grated Chocolate		Modern Middle Eastern (V, GF) - Fattoush Salad (w. Tomatoes, Radish, Mint & Sumac-Toasted Bread) - Muhummara (Red Pepper & Walnut Spread) - Za'Tar Roasted Chicken over Quinoa w. Pistachios, Parsley & Mint - Lemon Creme Fraiche Ice Cream		Tropical Tastes \$89 (V, GF) - Passionfruit Mint Mojitos - Shaved Cabbage w. Sesame-Honey-Ginger Dressing - Butternut & Sweet Potato in Coconut-Chile & Lime - Hawaiian Tuna Poke - Coconut Cake w. Passionfruit Curd		Celebrate Summer Foods - Prosciutto, Melon & Arugula Salad Rolls - Softly Cooked Polenta w. Summer Tomatoes & Corn - Chicken w. Seared Apricots & Tarragon - Raspberry Rhubarb Meringue Tarts			
30	6:00 - 9:00 pm	1	2	6:30 - 9:30 pm	3	6:30 - 9:30 pm	4	6:30 - 9:30 pm	5	6	12:00 - 3:00 pm
Private Event - No Class		Venture to Vietnam - Vietnamese Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers - Caramelized Catfish w. Shallots, Chiles & Ginger - Coconut Sticky Rice w. Mango & Lime		Homemade Pizza Party (V) - Negroni Spritz - Red Cabbage, Hazelnut & Parmesan Salad - Long-fermented Pizza Dough with <ul style="list-style-type: none"> <li>• Fresh, Fast Tomato Sauce</li> <li>• Hand-muddled Pesto</li> <li>• Assorted Seasonal Vegetables</li> <li>• Fine Meats</li> </ul> - Gianduja (Chocolate Hazelnut) Gelato		Happy 4th of July - No Class		Fuss-free French - Warmed Goat Cheese Salad - Buckwheat Crepes w. Zucchini, Tarragon & Comte - Crisp-Skinned King Salmon w. French Mustard Lentils - Profiteroles w. Ice Cream and Homemade Chocolate Sauce			

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.