

First Class Cooking : March 2018 Schedule

Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday	
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		
Winter Warm Up (GF) - Salad w. Pears, Gorgonzola & Walnuts - Tuscan Fennel-Cabbage-Kumquat Slaw - Beef Short Ribs Braised in Red Wine w. Rosemary Polenta - Flourless Chocolate Cake		Au Marché; Market-driven French - Wild Mushroom & Farro Soup - Buckwheat Crepes w. Asparagus & Comte - Slow Roasted Salmon w. French Mustard Lentils - French Apple Tart w. Creme Fraiche		Crowd Pleasing Italian (V, GF) - Prosciutto- Arugula Salad Rolls - Penne alla Vodka with Fresh Mozzarella - Chicken Breasts filled w. Spinach, Prosciutto & Sage - Pear & Hazelnut Tart		Tropical Tastes (V, GF) \$85 - 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		Elegant Entertaining (V, GF) - 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		
No Class				No Class				No Class				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		
Private Event - No Class		Venture to Vietnam (V, GF) - Vietnamese Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class				Private Event - No Class				Private Event - No Class	
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		
Very Verdant (V, GF) - Salad w. Strawberries & Humboldt Fog Cheese - Green Beans, Sugar Snaps & Asparagus w. Walnuts, Kumquats & Mint - Grilled Hanger Steak w. Gremolata - Souffled Carrot Cake w. Cream Cheese Frosting		Au Marché; Market-driven French - Grapefruit & Avocado Salad - Buckwheat Crepes w. Asparagus & Comte - Slow Roasted Salmon w. French Mustard Lentils - French Apple Tart w. Creme Fraiche		Private Event - No Class				California Cool \$85 (V, GF) - Palomas (Freshly Squeezed Grapefruit, Tequila & Elderflower) - Arugula Salad w. Roast Sweet Potato, Radish, Avocado & Pepitas - Avocado- Mango Salsa - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Grated Chocolate		Private Event - No Class			
25	6:00 - 8:00 pm	26	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	30	31	12:00 - 2:00 pm		
Crowd-Pleasing Italian - Shaved Fennel & Cabbage Salad w. Kumquats - Penne alla Vodka w. Fresh Mozzarella - Chicken Breasts filled with Spinach Prosciutto & Gruyere - Pear & Hazelnut Frangipane Tart		Private Event - No Class		Private Event - No Class				Pretty in Pink \$85 (V) - Rose-Lemon Gin Punch w. Cucumbers - Asparagus and Spring Beans Salad w. Grapefruit & Mint - Rosemary Pizza Bianca w. Saffron Aioli - Seabass w. Pink Peppercorns, White Wine & Blood Oranges - Strawberry Tarts w. Chamomile Blossoms		Springtime Entertaining (GF) - Prosciutto- Arugula Salad Rolls - English Peas w. Spring Onions, Pea Shoots & Saffron-Butter - Mint Steamed Halibut in Grape Leaves w. Lemon Aioli - Pavlovas (Meringues) w. Berries & Rose-Cream			
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		
Happy Easter - No Class		Mediterranean Mix (V, GF) - Mediterranean Orzo Salad w. Basil - Roasted Cauliflower w. Saffron, Sultanas & Capers - Chicken Roasted w. Preserved Lemons, Olives & Sumac - Lemon Creme Fraiche Ice Cream		Coastal Inspirations - Roasted Pepper & Tomato Soup - 'Real Deal' Caesar Salad - Whole Fish Baked in Salt with Citrus-Herb Dressing - Strawberry Shortcakes w. Whipped Cream		Fuss Free French - Warmed Goat Cheese Salad - Spinach Souffle - Coq au Vin (Red Wine Braised Chicken) - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		Spanish Seaside - Tortilla Española (Eggs & Potatoes) - Charred Peppers w. Manchego, Olives & Almonds - Mixed Seafood Paella - Cinnamon Almond Cake w. Blood Orange Syrup					

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