

## First Class Cooking : March 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
Modern Moroccan (V, GF) - Spinach, Lemon & Lentil Soup - Roasted Beet, Pistachios & Feta Salad - Moroccan Tagine w. Chicken, Vegetables & Preserved Lemon - Lemon Creme Fraiche Ice Cream w. Berries		Private Event - No Class		Mediterranean Mix (V, GF) - Kabocha Squash & Fennel Soup w. Spiced Pepitas - Cauliflower, Chickpea & Farro Salad - Tuscan Chicken Under a Brick w. Lemon Gremolata - Chocolate Almond Torta Caprese		Tropical Tastes \$89 (V, GF) - Freshly Squeezed Grapefruit Palomas - Salad w. Avocado, Sweet Potato, Pepitas & Cotija Cheese - Brazilian Black Bean Feijoada - Peruvian Ceviche - Crepes w. Dulce de Leche		No Class			
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
No Class		Private Event - No Class		Private Event - No Class		Private Event - No Class		Celebrate Spring (V, GF) - Little Gem Salad w. Citrus & Avocado - Balsamic Swiss Chard Puff Pastry Tart - Grilled Hanger Steak w. Gremolata - Lemon Sponge (Pudding Cake) w. Blueberries			
17	6:00 - 9:00 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
Tempting Thai - Steamed Shrimp & Chile Dumplings - Pomelo & Grapefruit Salad w. Shallots, Chiles, Peanuts & Mint - Drunken Rice Noodles w. Thai Basil, Peppers & Shrimp - Coconut Sticky Rice w. Mango & Lime		Private Event - No Class		Spanish Seaside (V, GF) - Blackened Peppers w. Manchego, Olives & Almonds - Tortilla Espanola (Potatoes & Eggs) w. Saffron Aioli - Softly Cooked Black Beans w. Peppers & Local Squid - Crema Catalana		The Sun is Coming Out \$89 (V, GF) - Rhubarb Lemonade Vodka Spritz - Strawberry Radicchio Salad w. Humboldt Fog Goat Cheese - Mediterranean Orzo Salad - Smoky Grilled Tri Tip w. Roasted Peppers - Flourless Chocolate Cake		Italian Primavera - Mixed Chicory Salad w. Lemon Anchovy Dressing - Pillowy Focaccia w. Ligurian Pesto - Grilled Branzino w. Fennel & Orange - Almond Macaroons w. Spring Fruits			
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	29	30	12:00 - 3:00 pm
Southern Favorites - Flaky Buttermilk Biscuits w. Hot Honey - Stuffed Zucchini - Shrimp & Andouille Sausage Gumbo - Banana Souffle w. Caramel Sauce		Private Event - No Class		Private Event - No Class		Private Event - No Class		French Bistro Bites - Warmed Goat Cheese Salad - Spinach & Gruyere Souffle - Seared Salmon over French Mustard Lentils - Chocolate Macaron Sandwich Cookies			
31	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
Springtime Entertaining - Prosciutto Arugula Salad Rolls w. Parmesan & Lemon Dressing - Braised Artichokes w. Garlic - Greek Roast Lamb w. Lemon, Oregano & Garlic - Raspberry Rhubarb Meringue Tart		Elevated Everyday - Roasted Tomato & Bell Pepper Soup - Smashed Fingerling Potatoes w. Tarragon, English Peas & Creme Fraiche - Crisp-skinned Salmon w. Herby Pesto - Walnut & Honey Caramel Tart		Taste of India (V) - Cilantro Chutney & Cucumber Raita - Chickpeas w. Cardamom, Tamarind & Greens - Chicken in Tomato-Turmeric Curry - Banana Yogurt Cake		Hues of Spring - Grilled Halloumi & Asparagus - Spring Bean Salad (Favas, Spring Peas, Sugar Snaps) w. Grapefruit & Mint - Pink-fleshed Trout w. Pistacho-Meyer Lemon Gremolata - Buttermilk Pannacotta w Strawberries & Rhubarb		A Touch of the Middle East - Fattoush Salad w. Tomatoes, Radish, Cucumber & Sumac Toasted Bread - Cauliflower w. Tahini & Dates - Sherry Roasted Chicken over Quinoa w. Capers & Pistachios - Creamy Lemon Tart			

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.