

First Class Cooking : May 2018 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
29	6:00 - 8:00 pm	30	1	6:30 - 8:30 pm	2	6:30 - 8:30 pm	3	6:30 - 8:30 pm	4	5	12:00 - 2:00 pm
French Bistro Bites(V) - Warmed Goat Cheese Salad - Buckwheat Parisian Gnocchi w. Asparagus & Tarragon - Marinated Chicken Thighs w. Wilted Greens and Mustardy Bread Crumbs - French Apple Tart w. Creme Fraiche		Elegant & Easy. (V) - Gougeres (Herb & Cheese Puffs) - Roasted Asparagus w. Lemon Bread Crumbs - Slow Roasted Salmon w. Chermoula (Herb & Preserved Lemon Sauce) - Honey Biscuits w. Roasted Strawberries		Private Event - No Class		Private Event - No Class		Mediterranean Mix (V) - Mediterranean Orzo Salad - Roasted Asparagus w. Lemon Bread Crumbs - Slow Roasted Salmon w. Basil Emulsion - Raspberry Rhubarb Meringue Tart			
6	6:00 - 8:00 pm	7	8	6:30 - 8:30 pm	9	6:30 - 8:30 pm	10	6:30 - 8:30 pm	11	12	12:00 - 2:00 pm
French Bistro Bites - Salad with Avocado & Mustard Vinaigrette - Spinach Souffle - Moules Marinières (Mussels in Saffron-White Wine broth) - Chocolate Macaron Sandwich Cookies		Private Event - No Class		Private Event - No Class		Private Event - No Class		Picture-Perfect Celebrations (GF, V) - Shaved Fennel & Mixed Citrus Salad w. Pistachios - Roasted Cauliflower, Chickpeas & Farro w. Preserved Lemons & Parsley - Grilled Chicken w. Harissa, Olives & Sumac - Hazelnut-Buckwheat Tea Cakes w. Rhubarb			
13	12:00 - 2:00pm	14	15	6:30 - 8:30 pm	16	6:30 - 8:30 pm	17	6:30 - 8:30 pm	18	19	12:00 - 2:00 pm
Mother's Day Brunch (V) - Asparagus & Sugar Snap Peas w. Toasted Saffron Butter - Swiss Chard & Balsamic Relish Puff Pastry Tart - Homemade Beet Cured Salmon & Egg Salad Tartines - Passionfruit Souffles		Light & Healthy Asian (GF) - Steamed Shrimp & Chile Dumplings - Pad Kee Mao (Drunken Noodles) w. Thai Basil & Tofu - Vietnamese Lemongrass & Chile Chicken Thighs - Turmeric - Coconut Sorbet		Tropical Tastes \$85 - Passionfruit Mint Mojitos - Cabbage Slaw w. Sesame, Ginger & Honey - Braised Butternut Squash & Sweet Potato in Coconut, Chile & Lime - Tuna Aguachile w. Cucumbers & Onion - Crepes w. Dulce de Leche		Southern Tastes - Flaky Herbed Buttermilk Biscuits - Stuffed Zucchini - Shrimp & Andouille Gumbo - Banana Souffles w. Caramel Sauce		Traveler in Tuscany - Red Cabbage, Prosciutto & Hazelnut Salad - Linguine w. Homemade Pesto, Asparagus & Spring Beans - Chicken Roasted w. Pistachio & Lemons - Chocolate Almond Torte Caprese			
20	6:00 - 8:00 pm	21	22	6:30 - 8:30 pm	23	6:30 - 8:30 pm	24	6:30 - 8:30 pm	25	26	12:00 - 2:00 pm
Private Event - No Class		Elegant & Easy (V) - Gougeres (Herb & Cheese Puffs) - Grilled Asparagus over Prosciutto & Comte - Petrale Sole w. Saffron-Wine Sauce - Homemade Ricotta & Roasted Strawberry Toasts		Spanish Seaside - Blackened Pepper, Manchego, Olive & Almond Salad - Tortilla Espanola w. Potatoes, Saffron & Garlic - Mixed Seafood Paella - Homemade Churros y Chocolate		Modern Mexican \$85 - Freshly Squeezed Palomas (Grapefruit & Tequila w. Elderflower) - Tomatillo Avocado Salsa & Avocado Mango Salsa - Roasted Sweet Potato & Pasilla Peppers w. Cotija Cheese - Grilled Fish Tacos w. Citrus Vinaigrette - Cinnamon Ice Cream		Backyard Grill Out - Watermelon Salsa - Smashed Fingerling Potato Salad w. Herbs & Creme Fraiche - Grilled Tri Tip with Smoked Paprika and Roasted Pepper Salsa - Rhubarb Crumble			
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 Caesar Salad - Muhammara (Red Pepper & Walnut Spread) - Shawarma Spiced Roast Chicken w. Sumac Eggplants - Labne Ice Cream w Sesame Praline		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		A Trip to Italy (GF) - Prosciutto, Melon & Arugula Salad Rolls - Cacio & Pepe Pasta - Whole Grilled Branzino w. Fennel & Orange - Vanilla Bean Panna Cotta w. Seasonal Fruits		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			

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.