

## First Class Cooking : May 2019 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
28	6:00 - 9:00 pm	29	30	6:30 - 9:30 pm	1	6:30 - 9:30 pm	2	6:30 - 9:30 pm	3	4	12:00 - 3:00 pm
<b>Asian Flavors to make at Home</b> (V, GF) - Steamed Shrimp & Chile Dumplings - Chinese Chicken Salad - Sichuan Peanut Noodles w. Asian Greens - Coconut-Turmeric Sorbet		<b>Herbs Aplenty</b> (V, GF) - Strawberry & Radicchio Salad w. Humboldt Fog & Pistachios - Pasta w. Spring Herb Carbonara - Whole Grilled Branzino w. Salsa Verde - Pavlova (Meringues) w. Spring Fruits & Rose Water Cream		<b>Spanish Seaside</b> (GF) - Blackened Peppers w. Manchego, Olives & Almonds - Tortilla Espanola w. Aioli - Mixed Seafood Paella - Crema Catalana		<b>A Pass through Provence</b> \$89 (V) - Lavender Lemon Vodka Spritz - Buckwheat Crepes w. Asparagus, Tarragon & Zucchini - Provençal Baked Tomatoes w. Basil - Grilled Tuna Niçoise w. Steamed Eggs, Potatoes, Olives & Green Beans - Walnut & Honey Caramel Tart				No Class	
5	6:00 - 9:00 pm	6	7	6:30 - 9:30 pm	8		9	6:30 - 9:30 pm	10	11	12:00 - 3:00 pm
No Class		No Class		No Class		No Class		No Class		No Class	
12	6:00 - 9:00 pm	13	14	6:30 - 9:30 pm	15		16	6:30 - 9:30 pm	17	18	12:00 - 3:00 pm
No Class		<b>Inspired Dishes from Ancient Lands</b> (GF) - Fennel, Cucumber & Barberry Salad - Freekeh w. Cauliflower, Kumquats & Pistachios - Crisp Skinned Salmon w. Date Molasses - Lemon Creme Fraiche Ice Cream		Private Event - No Class		Private Event - No Class				<b>Spring is in the Air</b> (V, GF) - Strawberry & Radicchio Salad w. Ricotta Salata & Pistachios - Asparagus & Spring Pea Risotto - Whole Grilled Branzino w. Salsa Verde - Pavlova (Meringues) w. Berries & Rose Water Cream	
19	6:00 - 9:00 pm	20	21	6:30 - 9:30 pm	22	6:30 - 9:30 pm	23	6:30 - 9:30 pm	24	25	12:00 - 3:00 pm
<b>Fuss Free French</b> - Salad w. Avocado & Tarragon Mustard Vinaigrette - Green Garlic Souffle - King Salmon over French Lentils w. Mustard & Thyme - Profiteroles w. Ice Cream & Homemade Chocolate Sauce		No Class		No Class		No Class		No Class		<b>Modern Middle Eastern</b> - Fattoush Salad (w. Tomatoes, Radish, Mint & Sumac-Toasted Bread) - Frekeeh w. Za'Tar Roasted Carrots & Carrot Green Pesto - Chicken Shawarma w. Toun (Garlic Sauce) - Pistachio, Cardamom & Rose Water Macaroons	
26	6:00 - 9:00 pm	27	28	6:30 - 9:30 pm	29	6:30 - 9:30 pm	30	6:30 - 9:30 pm	31	1	12:00 - 3:00 pm
<b>Cooling Meals for Warm Days</b> - Watermelon, Feta & Mint Salad - Grilled Spring Vegetables w. Zhoug (Israeli herb & chili sauce) - Moroccan Spiced Beef Kebabs w. Harissa Tomato Sauce - Bountiful Strawberry Galette		<b>Sun-Soaked Italian</b> (V, GF) - Chicory Salad w. Lemon-Anchovy Dressing - Chickpea, Farro & Cauliflower w. Preserved Lemon & Parsley - Rosemary-Lemon Brick Chicken w. Gremolata - Chocolate Almond Torta Caprese		<b>Light &amp; Healthy Asian</b> (V, GF) - Steamed Shrimp & Chile Dumplings - Dry-Roasted Green Beans w. Tofu & Chiles - Burmese Turmeric Noodles w. Chicken & Peanuts - Coconut Turmeric Sorbet		<b>Sunny Celebrations</b> (V, GF) - Prosciutto Arugula Salad Rolls - Farro w. Blistered Peppers, Tomatoes & Burrata - Grilled Tuna Nicoise w. Potatoes, Steamed Eggs, Green Beans & Olives - Rhubarb Buckwheat Crisp				<b>Backyard Party Season</b> \$89 - Watermelon-Lime & Mezcal Cocktail - Roasted Asparagus - Mediterranean Orzo Salad w. Tomatoes, Basil & Olives - Smoky Grilled Tri Tip w. Tomato Chimichurri - Chocolate, Cocoa Nib & Sea Salt Cookies	
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
<b>Southern Favorites</b> - Broccoli Crunch Salad w. Buttermilk Dressing - Flaky Buttermilk Biscuits - Shrimp & Andouille Sausage Gumbo - Banana Souffles w. Caramel Sauce		<b>Fast, Weeknight Meals with Flair</b> - Gougeres (Herb & Cheese Puffs) - Sautéed Zucchini w. Tarragon - Broiled Chicken Thighs w. Shallots & Mustard - Cherry & Almond Streusel Tart		<b>Gourmet Mexican</b> (GF) \$89 (V, GF) - Freshly Squeezed Margaritas - Muddled Guacamole w. Tomatillos - Blackened Pasilla Peppers & Roast Sweet Potatoes w. Cotija Cheese - Seabass in Banana Leaves w. Mexican Herb Crema - Homemade Churros w Grated Chocolate		<b>Herbs Aplenty</b> - Sugar Snap Peas w. Blenheim Apricots, Marcona Almonds & Burrata - Linguini w. Zucchini, Parmesan & Lemon - Herb Crusted Tuna Loin over Fenugreek Swiss Chard - Cardamom Pannacotta w. Rhubarb				<b>Tropical Tastes</b> \$89 (V, GF) - Pineapple, Lime & Mint Agua Frescas - Avocado Mango Salsa - Smoky Black Bean Feijoada - Peruvian Ceviche - Coconut Cakes w. Passionfruit Curd	

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.