

First Class Cooking : September 2019 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	6:00 - 9:00 pm	2	3	6:30 - 9:30 pm	4	6:30 - 9:30 pm	5	6:30 - 9:30 pm	6	7	12:00 - 3:00 pm
Mediterranean Mix (V, GF) - Salad w. Avocado, Mustard & Tarragon Vinaigrette - Provençal Baked Tomatoes - Slow Roasted California King Salmon w. Basil Emulsion - Chocolate Almond Torta Caprese			Coastal Classics - Chilled Tomato Gazpacho - Old Bay Seasoned Oven Fries - Petrale Sole w. Summer Corn Coulis - Raspberry Rhubarb Meringue Tart		Big Flavors for late Summer (GF, V) - Radicchio Salad w. Lemon-Anchovy Dressing - Summer Squash & Salsa Verde Gratin - Fennel Crusted Pork Chop w. Peaches - Buckwheat Hazelnut Fianciers w. Rhubarb		Asian Flavors to Make at Home - Steamed Shrimp & Chile Dumplings - Sichuan Peanut Noodles w. Cucumbers (Dan Dan Noodles) - Chicken Breasts Stir Fried w. Lemongrass, Peppers & Thai Basil - Coconut & Turmeric Sorbet			Late Summer Feasts (V, GF) - Roasted Corn Soup - Two Bruschetta: Fig & Prosciutto <i>-and-</i> Burrata, Tomato & Peach - Flank Steak Tagliata w. Salsa Verde & Arugula Salad - Strawberry Creme Fraiche Ice Cream	
8	6:00 - 9:00 pm	9	10	6:30 - 9:30 pm	11	6:30 - 9:30 pm	12	6:30 - 9:30 pm	13	14	12:00 - 3:00 pm
September Sunny Days - Summer Tomato & Grilled Bread Panzanella - Tortilla Española w. Rouille (Roasted Pepper & Saffron aioli) - Pistachio Crusted Seabass - Lemon, Olive Oil & Yogurt Cake w. Berries			Private Event - No Class		Celebrating California Harvest (V) - Fig & Radicchio Salad - Early Girl & Heirloom Tomato Tart - Harvest Roast Chicken w. Tomatoes, Rosemary & Local Grapes - Chocolate & Almond Toffee w. Smoked Salt		Savoring Summer (V,GF) - Salad w. Avocado & Mustard-Tarragon Vinaigrette - Provençal Baked Tomatoes - Slow Roasted California King Salmon w. Basil Emulsion - Summer Peach Souffle			Backyard Barbecue Party (V) - Refreshing Watermelon Salsa - Freekeh Salad w. Nectarine, Fennel & Burrata - Smoky Grilled Tri Tip w. Late Summer Tomatoes & Blackened Peppers - Mesquite Chocolate Chip Cookies	
15	6:00 - 9:00 pm	16	17	6:30 - 9:30 pm	18	6:30 - 9:30 pm	19	6:30 - 9:30 pm	20	21	12:00 - 3:00 pm
Late Summer Celebration (V, GF) - Harvest Salad w. Roasted Grapes, Walnuts & Gorgonzola - Roasted Tomato Risotto - Seared Scallops & Shrimp w. Basil-Corn Coulis - Plum & Thyme Galette			Italian Classics (V) - Red Cabbage Salad w Prosciutto, Parmesan & Hazelnuts - Cacio e Pepe Pasta - Chicken Breasts stuffed w. Spinach, Prosciutto & Sage - Chocolate, Cocoa Nib & Sea Salt Cookies		Private Event - No Class		California Cool \$89 (V) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Salad w. Avocado, Sweet Potatoes, Summer Corn & Spiced Pepitas - Grilled Fish Tacos w. Shaved Cabbage and Citrus Vinaigrette - Homemade Churros w. Grated Chocolate			Modern Middle Eastern (V) - Mixed Chicory Salad w. Dates & Pomegranate Vinaigrette - Za'Ar Roasted Carrots w. Carrot Green Pesto - Oven-Roasted Chicken Shawarma - Honey Shortcakes w. Roasted Figs	
22	6:00 - 9:00 pm	23	24	6:30 - 9:30 pm	25	6:30 - 9:30 pm	26	6:30 - 9:30 pm	27	28	12:00 - 3:00 pm
All-American Classics (V) - Sweet Potato Bisuits - Jalapeno Spiked Mac & Cheese - Bourbon & Brown Sugar Marinated Chicken Thighs - Banana Souffle w. Caramel Sauce			French Bistro Meal (V) - Warmed Goat Cheese Salad - Buckwheat Crepes w. Tarragon Zucchini & Basque Cheese - Moules Marinières (Mussels steamed in white wine, saffron, shallots & herbs) - Chocolate Souffle		Venture to Vietnam (GF) - Vietnamese Vegetable Spring Rolls - Grilled Lemongrass Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		From the Greek Isles (V, GF) - Watermelon, Feta & Mint Salad - Grilled Halloumi w. Lemon, Oregano & Grilled Vegetables - Whole Grilled Branzino w. Fennel & Orange - Raspberry Rhubarb Tart			No Class	
29	6:00 - 9:00 pm	30	1	6:30 - 9:30 pm	2	6:30 - 9:30 pm	3	6:30 - 9:30 pm	4	5	12:00 - 3:00 pm
No Class			No Class		No Class		No Class			Autumn's Arrival - Delicata & Kale Saute w. Rosemary Glazed Walnuts - Softly Cooked Farro w. Brussels Sprouts - Cider Glazed Roast Chicken w. Root Vegetables - Chocolate Ganache Tart with Hazelnut Crust	

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