

First Class Cooking : August 2010 Schedule

Sunday		M	Tuesday	Wednesday	Thursday	F	Saturday				
	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
			<u>Easy, After-Work Gourmet (V)</u> - Warmed Goat Cheese Salad - Zucchini w. Basil & Mint - Honey Mustard Marinated Chicken in Parchment - Chocolate & Sea Salt Toffee w. Coffee Ice Cream	<u>Nod to Northa Africa (V)</u> - Harissa-spiked 'Gazpacho' - Swiss Chard & Quinoa Dolmas - Chicken & Preserved Lemon Tagine - Fig & Almond Galette	<u>Spanish Seaside \$65</u> - Red & White Sangrias - Authentic Gazpacho - Roasted Pepper, Manchego & Almond Salad - Chicken & Seafood Paella - Seasonal Fruit Galettes		<u>Venture to Vietnam</u> - Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish - Sticky Rice w. Mango & Lime				
1	12:00 - 2:00 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
	Private Event - No Class		<u>Italian Summer</u> - Assorted Heirloom Tomato Salad w. Basil & Burrata - Linguine w. Zucchini, Spinach & Lemon - Peach & Thyme Stuffed Pork Loin - Gianduja Gelato (Chocolate Hazelnut)	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class		<u>Best Brunch (V)</u> - Passionfruit Mimosas - Minted Fruit Salad - Brown Sugar Glazed Bacon - Ricotta Hotcakes w. Spiced Syrup - Swiss Chard & Heirloom Tomato Quiche	
8	6:00 - 8:00 pm	9	10	6:30 - 8:30 pm	11	6:30 - 8:30 pm	12	6:30 - 8:30 pm	13	14	12:00 - 2:00 pm
	Private Event - No Class		Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class		Private Event - No Class	
15	12:00 - 2:00 pm	16	17	6:30 - 8:30 pm	18	6:30 - 8:30 pm	19	6:30 - 8:30 pm	20	21	12:00 - 2:00 pm
	Private Event - No Class		<u>All-American Classics \$65 (V)</u> - Lynchubrg Lemonades (Whiskey & Citrus Drink) - Citrus Chipotle Quinoa Salad - Sweet Potato Biscuits - Grilled Steak Marinated in Smoky Chipotle Salsa - Souffled Carrot Cake	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class		Private Event - No Class	
22	12:00 - 2:00 pm	23	24	6:30 - 8:30 pm	25	6:30 - 8:30 pm	26	6:30 - 8:30 pm	27	28	12:00 - 2:00 pm
	<u>Mediterranean Mix (V)</u> - Grilled Vegetables w. Spicy Tomato Sauce & Greek Yogurt - Swiss Chard & Quinoa "Dolmas" - Grilled Swordfish w. Fennel & Tomatoes - Plum & Thyme Galette		<u>Tropical Tastes \$65</u> - Passionfruit Mojitos - Pineapple, Mango & Shrimp Skewers - Butternut Squash & Sweet Potato w. Coconut & Lime - Ahi Tuna Poke - Crepes Filled w. Dulce de Leche	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class	Private Event - No Class		<u>Al Fresco Afternoon (V)</u> - Provençal Roasted Tomatoes - Balsamic Swiss Chard Tart - Grilled Tuna Niçoise - Almond Biscotti w. Fresh Berries	
29	6:00 - 8:00 pm	30	31	6:30 - 8:30 pm	1	6:30 - 8:30 pm					
	<u>Elegant & Easy (V)</u> - Prosciutto Wrapped Stuffed Figs & Ricotta-Filled Zucchini Blossoms - Summer Squash Gratin - Pisatchio Crusted Snapper - Profiteroles w. Homemade Chocolate Sauce		<u>Celebrate Summer (V)</u> - Two Bruschettas: Heirloom Tomato & Eggplant Caponata - Classic Tomato Gazpacho - Fig-Balsamic Pork Tenderloin - Salted Caramel Ice Cream	<u>Fresh from the Market (V)</u> - Minted Peach Salad w. Fresh Ricotta - Summer Farro Salad w. Cherry Tomatoes & Cucumber - Chicken in Gingered-Plum Sauce - Almond Cakes w. Nectarines & Berries							

All classes feature easy, uncomplicated recipes that even the most novice chefs can learn. Recipes are health-minded and use fresh, local, in-season ingredients and everything is made from scratch. Classes are hands-on and limited to 12 people. Standard classes cost \$55, cocktail classes cost \$65, and the price includes all ingredients and a full meal. Classes marked with a (V) are menus that can accommodate a vegetarian 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.