

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.