

First Class Cooking : February 2011 Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
6:00 - 8:00 pm	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		
		California Cool (V) \$65 - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Cranberry Quinoa Salad - Grilled Fish Tacos w. Citrus & Pepper Vinaigrette - Mexican Chocolate Cupcakes		Light & Healthy Asian (V) - Steamed Shrimp & Chile Dumplings - Spicy Lemongrass Tofu w. Thai Basil - Sake-Marinated Salmon w. Shiitakes - Coconut Sticky Rice w. Mango		Private Event - No Class			Private Event - No Class		
6	12:00 - 2:00 pm	7	8	6:30 - 9:00 pm	9	6:30 - 8:30 pm	10	6:30 - 8:30 pm	11	Friday February 11, 6:30 pm	
	Best Brunch (V) - Siracha Bloody Mary - Homemade Granola - Buttermilk Waffles w. Spiced Maple Syrup - Brown Sugar Glazed Bacon - Poached Eggs w. Winter Vegetable Hash		Spanish Seaside \$65 - Red & White Sangrias - Tomato Garlic Soup - Roasted Pepper & Manchego salad - Chicken & Seafood Paella - Crema Catalana (Citrus & Cinnamon Custard)		Private Event - No Class		Private Event - No Class		Valentines Celebration \$65 - Rhubarb Cocktail - Roasted Beet & Orange Salad - Swiss Chard Risotto - Pan-Roasted Chicken w. Red Wine & Pomegranate Sauce - Chocolate & Champagne Truffles		
13	6:00 - 8:00 pm	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
	No Class			No Class		No Class		Taste of India (V) - Cilantro Chutney - Mango Chutney - Curried Chickpeas - Chicken Tikka Masala - Frozen Chai		Cold Weather Italian - Tagliatelle w. Herb Carbonara - Roasted Fennel & Chicory Salad - Herb Roasted Pork Loin - Gianduja (Chocolate- Hazelnut) Pudding	
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
	Cold Weather Comforts - Hearty Chicken Noodle Soup - Wild Mushroom Bruschetta - Pomegranate Glazed Pork Tenderloin - Profiteroles w. Homemade Chocolate Sauce		Private Event - No Class		Nod to North Africa (V) - Lemon Herb Quinoa Salad - Grilled Eggplant w. Chermoula & Minted Yogurt - Chicken & Preserved Lemon Tagine - Citrus, Almond & Cardamom Cake		Venture to Vietnam - Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish - Sticky Rice w. Mango & Lime		Fuss-Free French - Salad w. Avocado & Mustard Vinaigrette - Buckwheat Crepes w. Seasonal Vegetables - Red Wine Braised Chicken - Chocolate Souffle		
27	12:00 - 2:00pm	28	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
	Elegant Lunch - Watercress Soup - Roasted Asparagus w. Prosciutto & Mustard Sauce - Dilled Chicken Salad in Gougeres - Almond Cookies w. Berries		Healthy Winter - Farro w. Balsamic Swiss Chard & Raisin Relish - Sherry Glazed Root Vegetables - Pistachio Crusted Seabass - Crepes w. Rhubarb Relish & Lemon Curd		California Cool (V) \$65 - Freshly Squeezed Margaritas - Avocado-Mango Salsa - Cranberry Quinoa Salad - Grilled Fish Tacos w. Citrus & Pepper Vinaigrette - Mexican Chocolate Cupcakes		Tropical Tastes \$65 (V) - Passionfruit Mojitos - Grilled Pineapple & Shrimp Skewers - Butternut Squash & Sweet Potato w. Coconut & Lime - Ahi Tuna Poke - Crepes w. Dulce de Leche		Coastal Classics - Roasted Corn Soup - Old Bay Seasoned Oven Fries - Dungeness Crab Cakes - Strawberry Shortcakes		

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.