

First Class Cooking : February 2012 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
1	6:00 - 8:00 pm	2	31	6:30-8:30 pm	1	6:30 - 8:30 pm	2	6:30 - 8:30 pm	3	4	12:00 -2:00 pm
				No Class		Southern Favorites \$75 -FULL- - Lynchburg Lemonades (Whiskey & Citrus drink) - Cauliflower, Bacon & Lentil Soup - Stuffed Zucchini - Shrimp & Andouille Sausage Gumbo - Banana Souffle w Caramel Sauce		Private Event - No Class			Fuss Free French - FULL- - Salad w. Avocado & Mustard Vinaigrette - Goat Cheese Souffle - Red Wine Braised Chicken - Crème Brulee
5	12:00 - 2:00 pm	6	7	6:30 - 9:00 pm	8	6:30 - 8:30 pm	9	6:30 - 8:30 pm	10	11	12:00 -2:00 pm
	Best Brunch (V) - Siracha Bloody Marys - Winter Fruit Salad - Brown Sugar Glazed Bacon - Buttermilk Waffles w. Spiced Maple Syrup - Poached Eggs w. Roasted Winter Vegetable Hash			Easy, After-Work Gourmet (V) - Roasted Cauliflower w. Chile & Garlic - Jalapeno-Spiked Mac & Cheese - Honey-Mustard Marinated Chicken Breasts en papillote - S'Mores Cupcakes		Private Event - No Class		Private Event - No Class			Cold Weather Comforts (V) - Squash & Fennel Soup w. Spiced Pumpkin Seeds - Chanterelle & Mushroom Ragout - Pistachio Crusted Snapper - Apple Cranberry Crisp
12	6:00 - 8:00 pm	13	14	6:30 - 8:30 pm	15	6:30 - 8:30 pm	16	6:30 - 8:30 pm	17	18	12:00 - 2:00 pm
	Private Event - No Class			Valentines Day \$75 (V) - Cranberry-Pomegranate Vodka Ricky - Fennel, Citrus & Pomegranate Salad - Swiss Chard & Fontina Risotto - Pomegranate Glazed Pork Tenderloin - Chocolate & Champagne Truffles		Private Event - No Class		Winter Wellness (V, GF) - Roasted Fennel, Squash & Heirloom Bean Salad - Juniper Braised Cabbage - Chermoula Baked Salmon - Spiced Angel Food Cake			Mediterranean Mix - Warmed Goat Cheese Salad - Balsamic Swiss Chard Tart - Chicken Braised w. Sherry & Celery - Hazelnut Sponge Cake w. Chocolate Frosting
19	6:00 - 8:00 pm	20	21	6:30 - 8:30 pm	22	6:30 - 8:30 pm	23	6:30 - 8:30 pm	24	25	12:00 - 2:00 pm
	Combat the Chill (V) - Sweet Potato Biscuits - Kale & Delicata Squash w. Rosemary Glazed Walnuts - Tuscan Roast Chicken Under a Brick - Vanilla Pot de Crème			Fuss-Free French - Moules Marinieres (Mussels in White Wine) - Buckwheat Crepes w. Wild Mushrooms - Coq au Vin (Red Wine Braised Chicken) - Chocolate Souffle		Spanish Seaside - Spanish Garlic Soup - Roasted Peppers w. Manchego, Olives & Almonds - Chicken & Seafood Paella - Churros w. Spiced Chocolate		Tropical Tastes (V, GF) \$75 - Passionfruit Mojitos - Butternut Squash w. Coconut & Lime - Cabbage w. Honey-Sesame-Ginger dressing - Ahi Tuna Poke - Crepes w. Dulce de Leche			Nod to North Africa (V) - Lemon-Herbed Quinoa Salad - Muhumarra (Red Pepper & Walnut Spread) - Lamb & Apricot Stew w. Chickpeas - Almond Cake w. Blood Orange Syrup
26	12:00 - 2:00 pm	27	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	3	12:00 - 2:00 pm
	Winter Italian - Sauteed Broccoli di Cicco - Pasta in Spicy Tomato- Beer Sauce - Chicken Breasts Filled w. Fontina, Spinach & Sage - Pear & Almond Tart			No Class		No Class		No Class			Private Event - No Class

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 \$65, cocktail classes cost \$75, and the price includes all ingredients and a full meal. Classes marked with a (V) are menus that can accommodate a vegetarian adaptation and (GF) indicated a Gluten-free 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.