

First Class Cooking : March 2010 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
6:00 - 8:00 pm		1	2	6:30-8:30 pm		3	6:30 - 8:30 pm		4	6:30 - 8:30 pm	
			Private Event - No Class		<u>Spanish Seaside \$65</u> - Red & White Sangrias - Roasted Pepper, Manchego & Almond Salad - Spanish Garlic Soup - Chicken, Chorizo & Seafood Paella - Churros y Chocolate		<u>All-American Classics</u> - Cauliflower, Bacon & Lentil Soup - Jalapeno Spiked Mac & Cheese - Spiced Pork Tenderloin w. Creole Mustard Sauce - Profiteroles w. Homemade Chocolate Sauce			Private Event - No Class	
7 12:00 - 2:00 pm		8	9	6:30 - 8:30 pm		10	6:30 - 8:30 pm		11	12:00 -2:00 pm	
<u>Fuss-Free French</u> - Salad with Avocado & Mustard Vinaigrette - Green Garlic & Goat Cheese Souffle - Red Wine Braised Chicken - Crème Brulee			Private Event - No Class		<u>Mediterranean Mix (V)</u> - Beet & Goat Cheese Salad - Artichoke Risotto - Chicken w. Saffron, Olives & Preserved Lemons - Meyer Lemon Sponge (Baked Pudding)		<u>Turn of the Season (V)</u> - Fennel & Blood Orange Salad - Balsamic Butternut & Wheatberry Salad - Butterfish w. Meyer Lemon & Olive Salsa - Walnut & Espresso Cookies			Private Event - No Class	
14 12:00- 2:00 pm		15	16	6:30 - 8:30 pm		17	6:30 - 8:30 pm		18	19 20 12:00 - 2:00 pm	
Private Event - No Class			<u>Savor the Southwest</u> - Avocado-Mango Salsa - Citrus-Chipotle Quinoa Salad - Chicken & Tomatillo Stew - Mexican Chocolate Cupcakes		Private Event - No Class		No Class			No Class	
21 6:00 - 8:00 pm		22	23	6:30 - 8:30 pm		24	6:30 - 8:30 pm		25	26 27 12:00 - 2:00 pm	
No Class			<u>Tropical Tastes \$65 (V)</u> - Passionfruit Mojitos - Black Bean Feijoada (Smoky Stew w Peppers & Sweet Potatoes) - Butternut Squash w. Coconut & Lime - Ahi Tuna Poke - Crepes w. Dulce de Leche		Private Event - No Class		Private Event - No Class			Private Event - No Class	
28 6:00 - 8:00 pm		29	30	6:30 - 8:30 pm		31	6:30 - 8:30 pm		1	2 3 12:00 - 2:00 pm	
Private Event - No Class			Private Event - No Class		<u>Celebrate Spring (V)</u> - Asparagus w. Prosciutto & Mustard Sauce - Lemon-Herbed Quinoa Salad - Pistachio Crusted Seabass - Meyer Lemon & Rhubarb Tart		Private Event - No Class			<u>Venture to Vietnam</u> - Vegetable Spring Rolls - Lemongrass Beef Skewers - Caramelized Claypot Catfish - Sticky Rice w. Coconut, Mango & Lime	

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.

Classes marked with a (V) are menus that can accommodate a vegetarian adaptation; please mention this when making your reservation.

Standard classes cost \$55, cocktail classes cost \$65, Wine Pairing classes cost \$80 and the price includes all ingredients and a full meal (and wine in the case of the Wine Pairing).

Please email: emily@firstclasscooking.com and include a full name and phone number, to sign up for a class.