

First Class Cooking : September 2017 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
3	6:00 - 8:00 pm	4	5	6:30 - 8:30 pm	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	9	12:00 - 2:00 pm
Sending off Summer (V, GF) - Salad w. Plums, Pistachios & Feta - Provencal Baked Tomatoes - Pan-Roasted Chicken w. Rosemary & Balsamic Figs - Raspberry Rhubarb Meringue Tart		Private Event - No Class		Hello Harvest - Salad w. Roasted Grapes, Toasted Walnuts & Bleu Cheese - Swiss Chard, Chickpeas & Smoked Pimenton - Spatchcocked Chicken Roasted w. Tomatoes, Rosemary & Autumn Grapes - Plum & Almond Streusal Tart		South American Splendor \$85 (GF) - Passionfruit-Mint Mojitos - Arugula Salad w. Avocado, Sweet Potatoes and Husk-Roasted Corn - Black Bean Feijoada - Peruvian Ceviche - Cinnamon Ice Cream w. Spiced Pepita Brittle		Private Event - No Class			
10	6:00 - 8:00 pm	11	12	6:30 - 8:30 pm	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	16	12:00 - 2:00 pm
Summer Italian (GF) - Tricolore Salad (Radicchio, Endive, Arugula) w. Lemon & Parmesan - Bucatini w. Early Girl Tomatoes, Basil & Burrata - Tuscan Brick Chicken w. Citrus-Herb Gremolata - Torta Caprese (Chocolate Almond Cake)		Private Event - No Class		All-American Classics - Heirloom Tomato & Summer Corn w. Basil Vinaigrette - 'Giants Game' Garlic Fries - Hand-cut Albacore Tuna Burgers w. Dill & Radish - Banana Souffle w. Caramel Sauce		Private Event - No Class		Lingerin Summer Days - Authentic Spanish Gazpacho - Tricolore (Radicchio, Endive & Arugula) Salad w. Plums & Pinenuts - Grilled Tuna Nicoise w. Green Beans, Potatoes, Olives, Eggs & Tomatoes - Lemon Creme Fraiche Ice Cream			
17	6:00 - 8:00 pm	18	19	6:30 - 8:30 pm	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	23	12:00 - 2:00 pm
French Bistro - Salad w. Avocado & Mustard Vinaigrette - Provencal Vegetable Tian (layered vegetable dish w. tomatoes & onions) - Salmon w. French Mustard Lentils - Chocolate Macaron Sandwich Cookies		Sun Setting on Summer - Watermelon, Feta & Mint Salad - Husk Roasted Corn w. Homemade Pesto - Grilled Steak w. Late -Season Tomatoes & Pickled Red Onion - Plum & Berry Galette		Modern Middle Eastern - Fattoush Salad w. Tomatoes, Cucumber & Sumac-Grilled Bread - Roasted Beets w. Harissa Labne - Shawarma-Spiced Chicken Thighs w. Toum & Eggplants - Honey Biscuits w. Figs		Private Event - No Class		Sending off Summer \$85 (GF) - Nectarine, Prosecco & Elderflower Sangria - Albacore Crudo w. Rhubarb, Radish & Pink Pepper - Chicory Salad w. Grapes, Walnuts & Bleu Cheese - Slow Roasted Salmon w. Basil Emulsion & Sweet 100 Tomatoes - Pavlovas (Meringues) w Berries & Figs			
24	6:00 - 8:00 pm	25	26	6:30 - 8:30 pm	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	30	12:00 - 2:00 pm
Fast, Fresh & Healthy (GF, V) - Spinach, Lemon & Lentil Soup w. Lemon - Char-Grilled Summer Peppers w. Balsamic & Capers - Sherry Glazed Chicken over Quinoa w. Pistachios & Parsley - Almond & Orange Flower Water Macaroons		The Full Flavors of Fall (GF) - Chanterelle & Shallot Salad - Penne alla Vodka - Chicken w. Riesling, Leeks & Grapes - Flourless Chocolate Cake		Spanish Seaside - Spanish Garlic Soup - Blackened Peppers w. Manchego, Olives & Almonds - Whole Fish Baked in Salt w. Citrus Salad and Saffron Aioli - Crema Catalana (Citrus-Cinnamon Custard)		Welcoming Fall \$85 - Apple Cider Lynchburg Lemonade (Whiskey and cider-lemonade) - Sweet Potato Biscuits - Stuffed Zucchini - Whiskey Glazed Roast Lamb - S'Mores Cupcakes w. Homemade Ganache & Bruleed Marshmallow		Light & Healthy Asian (V, GF) - Steamed Shrimp & Chile Dumplings - Lemongrass Tofu w. Thai Basil - Korean marinated Chicken w. Sweet Potato Noodles - Coconut Turmeric Sorbet			
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
Best Brunch - Passionfruit Grapefruit Mimosas - Banana Muffins w. Streusel Topping - Brown Sugar & Black Pepper Glazed Bacon - Homemade Granola w. Minted Fruit Salad & Yogurt - Poached Eggs over Autumn Vegetable Hash		Cozy Comforts - Salad w. Maple Balsamic Dressing & Rosemary Walnuts - Brussels Sprouts w. Bacon & Dates - Chicken Pot Pie w. Homemade Puff Pastry - Apple & Thyme Galettes		The International Spice Market (V) - Squash Soup w. Vadouvan & Hazelnuts - Cauliflower Roasted w. Saffron Onions & Crisped Capers - South African Lamb w. Root Vegetables, Dried Fruits & Coconut Milk - Cardamom Almond Cake w. Citrus Syrup		California Cool \$85 (GF, V) - Freshly Squeezed Margaritas - Arugula Salad w. Avocado, Sweet Potatoes and Husk-Roasted Corn - Avocado- Mango Salsa - Grilled Fish Tacos w. Citrus Vinaigrette - Cinnamon Ice Cream w. Spiced Pepita Brittle		Savoring the Southwest - Avocado Mango Salsa - Cast-Iron Quesadillas w. Sauteed Greens & Black Beans - Tomatillo Braised Chicken w. Roasted Corn & Avocado - Mesquite Chocolate Cookies			

All classes feature sophisticated yet uncomplicated recipes that even the most novice chefs can recreate. Recipes are health-minded and use fresh, locally & sustainably sourced, seasonal ingredients and everything is made from scratch. Classes are hands-on and limited to 12 people. Classes include 2 hours of instruction and an additional hour to enjoy the full meal.

Standard classes cost \$75, cocktail classes cost \$85, and the price includes all ingredients, equipment & 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.