

First Class Cooking — Winter Menu Ideas

These are some menu, organized by theme, to serve as ideas in selecting menus for private events with First Class Cooking. In the class, we will prepare four course:

- (1) a starter/soup/salad
- (2) Vegetable/Side Dish
- (3) Main
- (4) Dessert

Please make one selection from each category. In many cases, adaptations may be made to accommodate vegetarian and other dietary concerns and please share these requests when discussing the event's details and arrangements.

Menus have been developed with consideration to the balance of the entire meal and the timing of creating it, yet in many instances course may be selected from across menus and themes.

This is not a complete list so please also consult the archive of schedules for additional offerings and feel free to contact Emily, emilyd@firstclasscooking.com or 415-573-2463 with further questions and requests.

Winter Italian

- 1) Rosemary Chickpea Soup -or- Radicchio & Chestnut Salad -or- Pear & Gorgonzola Salad -or- Prosciutto, Arugula & Pear Salad Rolls -or- Caramelized Endive -or- Red Cabbage, Prosciutto & Hazelnut Salad -or- Tricolore Salad (Endive, Radicchio & Arugula) w. Pomegranates
- 2) Pasta w. Spicy Tomato Beer Sauce -or- Rigatoni w. Italian Sausage Ragu -or- Wild Mushroom Risotto -or- Swiss Chard & Fontina Risotto -or- Butternut Squash & Sage Risotto -or- Chickpeas, Farro & Preserved Lemon Salad -or- Softly Cooked Farro w. Brussels, Prosciutto & Egg -or- Rosemary Polenta w. Balsamic Glazed Winter Greens -or- Heirloom Beans w. Lemon-Anchovy Vinaigrette -or- White Beans w. Roasted Squash & Fennel
- 3) Prune & Chestnut Filled Pork Tenderloin -or- Prosciutto Roasted Monkfish -or- Chicken Breasts filled w. Spinach, Fontina & Sage -or- Pork Loin Spiraled with Spinach & Fennel Seed
- 4) Pear & Almond Frangipane Tart -or- Italian Chocolate Almond (or Hazelnut or Pistachio) Torte (gluten free) -or- Gianduja (Chocolate Hazelnut) Pudding -or- Lemon Tart

Festive Celebrations

- 1) Gougeres -or- Popover -or- Crepes w. Pumpkin & Chevre -or- Buckwheat Crepes w. Winter Vegetables -or- Prosciutto Roasted Persimmons -or- Chevre Radicchio Rolls -or- Caramelized Endive -or- Parsnips & Cabbage w. Hazelnuts & Parmesan
- 2) Chicken & Chanterelle Phyllo Triangles -or- Balsamic Swiss Chard & Puff Pastry Tart -or- Farro w. Brussels, Prosciutto & Egg -or- Treviso Risotto -or- Smoked Salmon & Egg Salad Tartines
- 3) Crab & Endive Spears -or- Beet-Cured Salmon w. Dill & Lemon -or- Red Wine Braised Short Ribs
- 4) Chocolate & Sea Salt Cookies -or- Chocolate Mint Cookies -or- Walnut Espresso Cookies -or- Chocolate Almond Toffee

Winter Warm Up

- 1) Salad w. Fennel, Blood Orange & Pomegranates -or- Beet & Goat Cheese Salad -or- Fuyu Persimmon & Arugula Salad -or- Juniper Braised Cabbage -or- Warmed Goat Cheese Salad -or- White Clam Chowder w. Bacon
- 2) Gougeres (Herb & Cheese Puffs) -or- Gruyere & Black Pepper Popovers -or- Cornmeal & Thyme Popovers -or- Spinach Souffle -or- Buckwheat Crepes w. Wild Mushrooms & Comte -or- Chanterelle Ragout (Winter Panzanella) -or- Wild Mushroom & Farro Soup -or- Roasted Squash & Fennel Soup w. Spiced Pepitas -or- Swiss Chard & Leek Soup -or- Cauliflower, Lentil & Bacon Soup -or- Celery Root, Sunchoke & Parsnip Bisque
- 3) Pomegranate Glazed Pork Tenderloin -or- Chicken Braised w. Celery, Sherry & Sultanas -or- Salmon w. Chanterelle Cream Sauce -or- Pistachio Crusted Seabass -or- Fish Poached w. Citrus, Dill & Pink Peppercorns -or- Riesling & Rosemary Pork Chops
- 4) Profiteroles w. Homemade Chocolate Sauce -or- Champagne & Chocolate Truffles -or- Peppermint Bark -or- Chocolate-Mint Cookies

Autumn Favorites

- 1) Sweet Potato Biscuits -or- Cranberry & Shallot Biscuits -or- Cornmeal & Thyme Popovers -or- Squash & Leek Gratin -or- Butternut & Sage Risotto
- 2) Squash & Fennel Soup w. Spiced Pepitas -or- Butternut & Pear Soup -or- Clam Chowder w. Bacon -or- Cauliflower, Bacon & Lentil Soup -or- Cauliflower w. Capers, Leeks & Sherry Vinegar
- 3) Whisky Glazed Roast Lamb -or- Creole Spiced Pork Tenderloin -or- Whole Fish Baked w Beets & Fennel in Parchment -or- Mustard Spiced Pork Tenderloin w. Apples & Sage -or- Tuscan Roast Chicken under a Brick
- 4) Apple Cranberry Crisp -or- Gingerbread Loaves -or- Chocolate Souffle -or- Banana Souffle w. Caramel Sauce -or- Pumpkin Bread Pudding -or- Creme Brulee -or- Bittersweet Chocolate Pudding

Easy After--Work Gourmet

- 1) Roasted Cauliflower w. Chile & Garlic -or- Kale & Delicata Squash w. Rosemary Walnuts -or- Broccoli w. Lemon-Almond Gremolata
- 2) Jalapeno Spiked Mac & Cheese -or- Quesadilla w. Black Beans & Vegetables -or- Cauliflower, Farro & Preserved Lemon
- 3) Honey Mustard Marinated Chicken Breasts in Parchment
- 4) Chocolate & Sea Salt Toffee -or- Banana Souffle w. Caramel Sauce

Harvest Celebrations

- 1) Juniper Braised Cabbage -or- Roasted Cauliflower w. Chile & Garlic -or- Delicata Squash w. Kale & Rosemary Walnuts -or- Beet & Goat Cheese Salad -or- Citrus, Fennel & Avocado Salad -or-
- 2) Winter Vegetable Galette -or- Butternut & Gruyere Gratin -or- Chanterelle & Herb Ragout -or- Buckwheat Crepes w. Seasonal Vegetables
- 3) Winter Vegetable Tagine -or- Chicken Roasted w Tomatoes & Grapes
- 4) Cranberry Linzer Tart -or- Pumpkin Bread Pudding -or- Walnut & Honey Caramel Tart

Popular International Menus

Spanish Seaside

- 1) Spanish Garlic Soup -or- Tortilla Espanol
- 2) Peppers Roasted w. Manchego, Olives & Almonds -or- Swiss Chard w. Garlic, Golden Raisins & Smoked Pimenton
- 3) Paella (w. Seafood and/or Chicken) -or- Whole Fish Baked in Salt w. Citrus Vinaigrette
- 4) Crema Catalana -or- Cardamom Almond Cake w. Citrus Syrup

Taste of India

- 1) Curried Chickpeas w. Peppers -or- Lentil Dhal w. Spinach & Coconut -or- Curried Cauliflower Soup -or- Mulligatawny
- 2) Indian Spiced Cabbage -or- Mango Chutney -or- Cilantro Chutney -or- Cucumber Raita
- 3) Chicken Tikka Masala -or- Chicken Saag -or- Fish Curry
- 4) Mango Sorbet -or- Cardamom Pudding w. Mango -or- Spiced Banana Yogurt Cake

Nod to North Africa

- 1) Muhumarra (Red Pepper & Walnut Spread) -or- Roasted Red Pepper & Tomato Soup
- 2) Swiss Chard & Quinoa Dolmas -or- Lemon-Herbed Quinoa Salad -or- Freekeh, Lentil & Beet Pilaf -or- Root Vegetable Oven Fries w. Harissa Yogurt
- 3) Chicken & Preserved Lemon Tagine -or- Salmon w. Chermoula -or- Lamb Stew w. Chickpeas & Apricots
- 4) Honey Biscuits w. Fig Sauce -or- Cardamom Almond Cake w. Blood Orange Syrup -or- Chocolate Date Cake -or- Ginger Date Cake

Fuss Free French

- 1) Warmed Goat Cheese Salad -or- Salad w. Avocado & Mustard Vinaigrette -or- Beet, Blood Orange & Goat Cheese Salad -or- French Onion Soup w. Gruyere Gratin -or- Roasted Beets over Lentils w Mustard & Thyme -or- Grapefruit & Avocado Salad w. Fennel
- 2) Spinach Souffle -or- Goat Cheese & Thyme Souffle -or- Buckwheat Crepes w Wild Mushrooms -or- Gougeres (Herb & Cheese Puffs)
- 3) Coq au Vin -or- French Bistro Chicken w. Mustard & Thyme -or- Red Wine Braised Short Ribs
- 4) Chocolate Souffle -or- Creme Brulee -or- Chocolate Macaron Cookies

Best from Brazil/ Tropical Tastes

- 1) Black Bean Feijoada -or- Roasted Sweet Potatoes & Pasilla Peppers w. Cotija
- 2) Butternut Squash & Sweet Potatoes w. Coconut & Lime -or- Honey-Ginger Sesame Slaw -or-
- 3) Bahia Style Shrimp (Cooked in a sauce of Tomato & Coconut) -or- Peruvian Ceviche -or- Ahi Tuna Poke -or- Sesame Grilled Tuna w Chipotle-Tamarind Sauce
- 4) Crepes w. Dulce de Leche -or- Spiced Banana Yogurt Cake -or- Banana Souffle w. Caramel -or- Passionfruit Mousse -or- Coconut Macaroons

Mediterranean Mix

- 1) Warmed Goat Cheese Salad -or- Spinach, Lemon & Lentil Soup -or- Roasted Celery Root, Fennel & Sunchoke Soup -or- Tricolore Salad (Arugula, Endive & Radicchio) w. Parmesan & Pomegranates -or- Blood Orange, Fennel & Arugula Salad -or- Swiss Chard & Leek Soup
- 2) Goat Cheese & Thyme Souffle -or- Farro w. Balsamic Swiss Chard -or- Mediterranean Orzo Salad -or- Farro, Cauliflower & Preserved Lemons -or- Parsnips & Cabbage w. Parmesan & Hazelnuts -or- Root Vegetable Oven Fries w. Harissa Yogurt -or- Wild Mushroom Risotto -or- Broccoli w. Lemon-Almond Gremolata
- 3) Whole Fish Roasted in Salt w. Citrus Vinaigrette -or- Tuscan Brick Chicken w. Salmoriglio -or- Hanger Steak w. Gremolata -or- Swordfish w. Fennel, Feta & Mint -or- Winter Seafood Poached w. Mixed Citrus, Dill & Pink Peppercorns -or- Chicken Roasted w. Greek Herbs & Lemony Potatoes -or- Crisped Salmon w. White Wine & Leeks
- 4) Creamy Lemon Tart -or- Profiteroles w Ice Cream and Homemade Chocolate Sauce -or- Walnut & Honey Caramel Tart -or- Pear & Almond Frangipane Tart -or- Italian Chocolate Almond Torte -or- Flourless Chocolate Cake -or- Churros y Chocolate -or- Almond & Orange Flower Water Macaroons

California Cool/ Gourmet Mexican

- 1) Avocado Mango Salsa -or- Chicken, Lime & Orzo Soup -or- Roasted Corn Soup
- 2) Roasted Corn w. Chile & Lime -or- Cranberry Quinoa Salad -or- Roasted Peppers, Sweet Potatoes & Cotija Cheese
- 3) Grilled Fish Tacos w. Citrus Vinaigrette -or- Southwestern Chicken, Corn & Tomatillo Stew -or- Veracruz Snapper (w Raisins, Caper and Tomatoes)
- 4) Mexican Chocolate Cupcakes -or- Spiced Pepita Brittle -or- Cinnamon Sugar Churros

Light & Healthy Asian/Venture to Vietnam

- 1) Steamed Shrimp & Chile Dumpkings -or- Spicy Lemongrass Tofu w. Thai Basil -or- Vietnamese Vegetable Spring Rolls
- 2) Lemongrass Beef Skewers -or- Tom Yum Goong Soup -or- Szechuan Eggplants & Green Beans -or- Miso-Glazed Eggplant
- 3) Caramelized Claypot Catfish or Chicken -or- Sake Marinated Salmon w. Shiitakes -or- Chicken w. Thai Basil -or- Tuna Grilled w. Yuzu Koshu
- 4) Coconut Sticky Rice w Mango & Lime -or- Spiced Banana Yogurt Cake -or- Mango Sorbet

All American Classics

- 1) Herbed Buttermilk Biscuits -or- Sweet Potato Biscuits -or- Cauliflower, Bacon & Lentil Soup -or- Roasted Corn Soup -or- Sweet Potato Jalapeno Soup -or- Buffalo Chipotle Chili
- 2) Real Deal Caesar Salad -or- Old Bay Seasoned Oven Fries -or- Farro, Cauliflower w. Preserved Lemon -or- Farro w. Kumquats
- 3) Creole Spiced Pork Tenderloin -or- Shrimp & Andouille Gumbo -or- Whiskey Glazed Roast Lamb -or- Pan-Roasted Chicken w Mushrooms -or- Chicken Roasted over Quinoa w. Sherry, Capers & Parsley -or- Dungeness Crab Cakes
- 4) S'Mores Cupcakes -or- Banana Souffle w Caramel Sauce -or- Apple-Cranberry Crisp -or- Chocolate Cake w. Frosting -or- Mesquite Chocolate Cookies -or- Gingerbread Loaves

Warm Up with Spice

- 1) Spicy Ethiopian Red Lentil Stew
- 2) Roasted Beet & Yogurt Spread
- 3) Cape Malay Lamb Stew w. Apricots, Vegetables & Coconut
- 4) Coconut Custard

Cocktail Add-Ons

You may add a 5th cocktail course onto the menu for an additional \$10 per person
Festive Winter drinks include:

Winter Cocktails

- Sparkling Pear, Bourbon & Champagne Punch
- Warm Cider & Rum Punch
- Pomegranate Kir
- Blood Orange, Vodka & Champagne Punch
- Moscow Mule (Vodka, Lime & Ginger)
- Bourbon w Elderflower, Ginger & Lime
- Lynchburg Lemonade (Whiskey & Citrus) -or- Apple Cider Lynchburg Lemonade
- Passionfruit Mojitos
- Freshly Squeezed Margaritas
- Passionfruit, Pomegranate & Tequila Punch
- Grapefruit & Elderflower Martini