

## First Class Cooking : August 2013 Schedule

Sunday		M	Tuesday		Wednesday		Thursday		F	Saturday	
28	6:00 - 8:00 pm	29	30	6:30 - 8:30 pm	31	6:30 - 8:30 pm	1	6:30 - 8:30 pm	2	3	12:00 - 2:00 pm
<b>Fuss- Free French</b> - Warmed Goat Cheese Salad - Provençal Roasted Tomatoes - Mussels Steamed w White Wine, Saffron & Herbs - Plum, Thyme & Almond Tart		Private Event - No Class		<b>Summer Celebration (V, GF)</b> - Eggplant Caponata - Grilled Summer Vegetable Galette - Fig Balsamic Pork Tenderloin - Chocolate & Sea Salt Toffee		Private Event - No Class		Private Event - No Class			
4	6:00 - 8:00 pm	5	6	6:30 - 8:30 pm	7	6:30 - 8:30 pm	8	6:30 - 8:30 pm	9	10	12:00 - 2:00 pm
<b>Light &amp; Healthy Asian</b> - Steamed Shrimp & Chile Dumplings - Peanut Sauce w. Noodles - Thai Basil Chicken - Spiced Banana Yogurt Cake		<b>Spirit of Summer</b> - Authentic Spanish Gazpacho - Roasted Summer Corn w. Basil Butter - Mahi Mahi Ceviche - Raspberry Rhubarb Meringue Tart		<b>California Cool (V, GF) \$75</b> - Freshly Squeezed Margaritas - Avocado Mango Salsa - Husk-Roasted Corn w. Chile & Lime - Grilled Fish Tacos w. Citrus Vinaigrette - Mexican Chocolate Cupcakes		Private Event - No Class		<b>Summer at the Shore</b> - Roasted Corn Soup - Green Beans Tossed w. Homemade Pesto w. Tomatoes - Bacon Wrapped Scallops - Mixed Berry Handpies			
11	6:00 - 8:00 pm	12	13	6:30 - 8:30 pm	14	6:30 - 8:30 pm	15	6:30 - 8:30 pm	16	17	12:00 - 2:00 pm
<b>California Cook-Out</b> - Watermelon, Feta & Mint Salad - Mediterranean Orzo Salad - Beer-Marinaded Grilled Tri Tip - Flourless Chocolate Cake		Private Event - No Class		<b>Warm-Weather Entertaining</b> - Peach & Burrata Caprese Salad - Spinach Souffle - California King Salmon Baked w. Basil, Herbs & Pinenuts - Stone Fruit & Berry Galettes		<b>An Evening al fresco \$75 (V)</b> - Lavender Lemon Vodka Spritz - Prosciutto Wrapped Stuffed Figs - Summer Squash & Salsa Verde Gratin - Pistachio Crusted Seabass - Plum & Almond Streusel Tart		Private Event - No Class			
18	6:00- 8:00 pm	19	20	6:30 - 8:30 pm	21	6:30 - 8:30 pm	22	6:30 - 8:30 pm	23	24	12:00 - 2:00 pm
<b>Middle Eastern (GF)</b> - Fattoush Salad - Charred Eggplant & Tahini Spread - Sumac Grilled Lamb w. Pomegranate Molasses - Lemon Crème Fraiche Ice Cream		<b>French Bistro Bites (V)</b> - Warmed Goat Cheese Salad - Provençal Roasted Tomatoes - King Salmon w. Mustardy Lentils - Profiteroles w. Homemade Chocolate Sauce		Private Event - No Class		<b>Summer Italian (GF)</b> - Summer Melon & Prosciutto Salad - Linguine w. Zucchini, Lemon & Mint - Roasted Pork Loin w Peaches & Thyme - Gianduja Gelato		Private Event - No Class			
25	6:00 - 8:00 pm	26	27	6:30 - 8:30 pm	28	6:30 - 8:30 pm	29	6:30 - 8:30 pm	30	31	12:00 - 2:00 pm
Private Event - No Class		<b>Southern Classics \$75</b> - Lynchburg Lemonade - Herbed Buttermilk Biscuits - Kale Caesar Salad - Shrimp & Andouille Gumbo - S'Mores Cupcakes		Private Event - No Class		<b>Gluten-Free Gourmet (GF)</b> - Fig & Gorgonzola Salad - Blistered Padron Peppers w. Smoked Salt - Zucchini w. Almonds & Mint - Tuscan Roast Chicken Under a Brick - Chocolate Mousse & Salted Caramel Cups		<b>Pizza Party (V)</b> - Homemade Pizza Dough with - Bright Tomato Sauce - Pesto Genovese Sauce - Balsamic Roasted Onions - Assorted Topping including seasonal vegetables & fine meats - Chocolate, Cocoa Nib & Sea Salt Cookies			
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
<b>Best Brunch</b> - Siracha Bloody Marys - Berry & Lemon Scones - Brown Sugar Glazed Bacon - Poached Eggs w. Balsamic Greens - Buttermilk Waffles w. Spiced Maple Syrup		<b>Easy, After-Work Gourmet (V)</b> - Jalapeno Spiked Mac & Cheese - Roasted Cauliflower w. Chile & Garlic w. Basil Vinaigrette - Honey Mustard Marinated Chicken Breasts in parchment - Chocolate Souffle		<b>Savoring Summer (GF)</b> - Cabbage Salad w. Prosciutto & Hazelnuts - Heirloom Tomatoes & Summer Corn w. Basil Vinaigrette - Chicken Roasted w. Tomatoes & Seasonal Grapes - Nectarine Sorbet w. Almond Macaroons		<b>Mediterranean Mix</b> - Ratatouille Tart - Grilled Halloumi w. Preserved Lemons, Olives & Tomatoes - Greek Grilled Halibut w. Lemon & Oregano - Creamy Lemon Tart		Private Event - No Class			

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 \$65, cocktail classes cost \$75, 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](mailto:emily@firstclasscooking.com) and include a full name and phone number, to sign up for a class.