

First Class Cooking : January 2019 Schedule

Sunday		M	Tuesday		Wednesday	Thursday		F	Saturday		
30	6:00 - 9:00 pm	31	1	6:30 - 9:30 pm	2	6:30 - 9:30 pm	3	6:30 - 9:30 pm	4	5	12:00 - 3:00 pm
			Happy New Year! - No Class		No Class		Private Event - No Class			Italian Classics - Tricolore Salad (Endive, Radicchio & Arugula) w. Parmesan & Pomegranates - Cacio e Pepe Linguine (Pecorino & Black Pepper Sauce) - Tuscan Brick Chicken w. Citrus Gremolata - Pear & Hazelnut Tart	
6	6:00 - 9:00 pm	7	8	6:30 - 9:30 pm	9	6:30 - 9:30 pm	10	6:30 - 9:30 pm	11	12	12:00 - 3:00 pm
All- American Classics (V) - Flaky Buttermilk Biscuits - Pan-Seared Brussels Sprouts w. Bacon & Sweet Potatoes - Classic BBQ Roast Chicken w. Roasted Root Vegetables - Banana Souffle w. Caramel Sauce			Fuss Free French - French Onion Soup w. Gruyere Gratin - Buckwheat Parisian Gnocchi w. Mushrooms - Coq au Vin (Red Wine Braised Chicken) - Chocolate Souffle		Private Event - No Class		Private Event - No Class			Celebratory Winter Brunch (V) - Freshly Squeezed Citrus-Turmeric Juice - Buckwheat Blinis w. Smoked Salmon & Creme Fraiche - Bruleed Citrus Salad w. Pistachios - Poached Eggs w. Winter Vegetable Hash - Meyer Lemon & Cranberry Scones	
13	6:30 - 9:30 pm	14	15	6:30 - 9:30 pm	16	6:30 - 9:30 pm	17	6:30 - 9:30 pm	18	19	12:00 - 3:00 pm
Modern Middle Eastern (V, GF) - Salad w. Roasted Beets, Pistachios & Feta - Spinach, Lemon & Lentil Soup - Sumac Seared Chicken Thighs over Freekeh w. Pomegranates - Cardamom Almond Cake w. Blood Orange Syrup			Easy, After-work Gourmet - Roasted Cauliflower w. Chile & Garlic - Jalapeno-Spiked Mac & Cheese - Honey-Mustard Marinated Chicken in Parchment - Chocolate, Cocoa Nib & Sea Salt Cookies		Private Event - No Class		Elevated Every Day (V, GF) - Shaved Fennel & Cabbage Salad w. Kumquats - Provencal Vegetable Tian (layered vegetable dish w. tomatoes & cheese) - Crisp-Skinned Salmon over Swiss Chard - Chocolate Almond Torta Caprese			Private Event - No Class	
20	6:00 - 9:00 pm	21	22	6:30 - 9:30 pm	23	6:30 - 9:30 pm	24	6:30 - 9:30 pm	25	26	12:00 - 3:00 pm
Taste of India - Lentil Dahl w. Spinach & Coconut - Warm Indian Spiced Cabbage w. Turmeric & Mustard Seeds - Chicken Tomato Curry w. Greens - Jasmine Cardamom Creme Brulee			Cold Weather Comforts - Salad w. Maple Balsamic Dressing, Apples & Rosemary Glazed Walnuts - White Clam Chowder w. Bacon - Pork Tenderloin Stuffed w. Chestnuts, Spinach & Prunes - Chocolate Ganache Tart		Private Event - No Class		California Cool \$89 (GF, V) - Freshly Squeezed Margaritas - Avocado Mango Salsa - Roasted Sweet Potatoes & Pasilla Peppers w. Cotija Cheese - Grilled Fish Tacos w. Citrus Vinaigrette - Homemade Churros w. Grated Chocolate			Light & Healthy Asian (GF, V) - Hot & Soup w. Shiitakes & Tofu - Korean Jap Chae (Sweet Potato Noodles) w. Gochujang & Asian Greens - Tea-Smoked Chicken w. Tamari-Ginger Glaze - Coconut- Turmeric Sorbet	
27	6:00 - 9:00 pm	28	29	6:30 - 9:30 pm	30	6:30 - 9:30 pm	31	6:30 - 9:30 pm	1	2	12:00 - 3:00 pm
Winter Warm Up (GF) - Cauliflower w. Capers, Sultanas & Saffron Onions - Juniper Braised Cabbage - Beef Short Ribs Braised in Red Wine over Rosemary Polenta - Profiteroles w. Ice Cream & Homemade Chocolate Sauce			Venture to Vietnam - Vietnamese Vegetable Spring Rolls - Lemongrass Grilled Beef Skewers - Caramelized Claypot Catfish w. Shallots, Chile & Ginger - Coconut Sticky Rice w. Mango & Lime		No Class		No Class			No Class	
3	6:00 - 9:00 pm	4	5	6:30 - 9:30 pm	6	6:30 - 9:30 pm	7	6:30 - 9:30 pm	8	9	12:00 - 3:00 pm
No Class			Spanish Seaside - Spanish Tomato Garlic Soup - Blackened Peppers w. Manchego, Olives & Almonds - Salt Crusted Whole Fish w. Citrus Salad and Saffron Aioli - Crema Catalana (Citrus & Cinnamon Creme Brulee)		World Travels with Spices \$89 (GF, V) - Spiced Pomegranate Punch - Ethiopian Berbere Red Lentil Stew - Za'Tar Roasted Carrots w. Carrot Green Pesto - Chicken, Winter Vegetable & Preserved Lemon Tagine - Almond & Orange Flower Water Macaroons		Wonder of Winter (V) - Mixed Chicory & Blood Orange Salad - Kabocha Squash & Fennel Soup w. Spiced Pipettes - White Seabass Poached w. Mixed Citrus, Dill & Pink Peppercorns - Lemon Curd Tart			French with Flair (GF, V) - Salad w. Beets, Orange & Goat Cheese - Spinach Souffle - Seared Salmon over French Mustard Lentils - Chocolate Macaron Sandwich 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 \$79, cocktail classes cost \$89, and the price includes all ingredients, equipment & a full meal.

(V) are menus that can accommodate a vegetarian adaptation; (GF) indicated a Gluten-free adaptation. Many other dietary concerns can be accommodated; 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.