



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2017 marcelsculinaryexperience.com  
490 North Main, Glen Ellyn, IL  
630.790.8500

MARCH  
COOK CREATE CELEBRATE

S	M	T	W	T	F	S
				morning at Marcel's: <b>Savvy Slow Cooking</b> (Lynn Dugan) 9:30 - 11:00 am \$40 <hr/> <b>Modern Bistro</b> (Robin Nathan) 6:30 - 9:00 pm \$80	<b>Farm to Table with Revolution Brewing</b> (Kelly Sears & Lucas Murray) 6:30 - 9:00 pm \$85	<b>Make Ahead Morning Pastries Featuring Juliska Bakeware</b> (Cherise Slattery) 11:00 am - 1:30 pm \$65
		free demo <b>Susan's Salmon with Dijon and Garlic Panko Crust</b> 11:00 am - 2:00 pm	midday at Marcel's <b>From Our Kitchen to Yours</b> (Lynn Dugan and Mom, Sally) 12:30 - 2:00 pm \$40	<b>So this is Gluten Free? (GF)</b> (Kelly Sears) 6:30 - 9:00 pm \$80	<b>Sunday Suppers</b> (Kelly Sears) 11:00 am - 1:30 pm \$70	<b>Pacific Northwest Farm to Table</b> (Robin Nathan) 6:30 - 9:00 pm \$85
big kids <b>Cupcake Wars, Easter Edition</b> (Cherise Slattery) 2:00 - 4:00 pm Ages 12 - 16 \$45	<b>Cooking For Kids with Food Allergies; Where to Start? (GF/DF)</b> (Lynn Dugan) 1:00 - 2:30 pm \$40	free demo <b>Julie's Chive Risotto Cakes</b> 11:00 am - 2:00 pm	<b>Girl's Night Out: Marcel's &amp; Marché</b> (Robin Nathan) 6:30 - 9:00 pm \$70	<b>Asian Dumplings and Sushi</b> (Jamie Bordoshuk) 6:30 - 9:00 pm \$80	<b>The World of Chillies</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85	
		free demo <b>Jan's Pressure Cooker Greek Lemon Chicken</b> 11:00 am - 2:00 pm <hr/> <b>Prep School: Super-Fast Fish (GF)</b> (Paul Lindemuth) 6:30 - 8:30 pm \$55	midday at Marcel's <b>The Coffee House</b> (Kelly Sears) 12:30 - 2:00 pm \$40	<b>Secondi: Great Italian Second Courses</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85		<b>Couples in the Kitchen: Entertaining à la Française</b> (Robin Nathan) 6:30 - 9:00 pm \$85
	<b>LITTLE KIDS SPRING BREAK</b> ages 6 - 8 \$40 per day/\$110 for all 3					
	<b>Kitchen Essentials</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	<b>Kitchen Essentials</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	<b>Kitchen Essentials</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm			
	<b>MID KIDS SPRING BREAK: Tools of the Trade</b> ages 9 - 11 \$45 per day/\$160 for all 4 days					
	<b>Waffle Iron</b> (Jamie Bordoshuk) 2:00 - 3:30 pm	<b>Stand Mixer</b> (Jamie Bordoshuk) 2:00 - 3:30 pm	<b>Skillet</b> (Jamie Bordoshuk) 2:00 - 3:30 pm	<b>Wok</b> (Jamie Bordoshuk) 2:00 - 3:30 pm		

Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store

They fill up fast!



Registered Class participants receive a 10% discount on store merchandise

All prices are per person

No refunds or credits within 72 hours prior to the class.

# CLASS, DEMO + EVENT DETAILS



# MARCEL'S

COOK CREATE CELEBRATE



**Thursday 2nd demo: morning at Marcel's: Savvy Slow Cooking** Lynn Dugan 9:30 – 11:00 am \$40  
Morning at Marcel's means meeting Chef Lynn in the kitchen to learn new skills, taste new recipes, and talk about anything from meal dilemmas to family nutrition. This morning, set it and forget it! There's nothing better than coming home to the satisfying aroma of a homemade meal wafting through the house, with no additional prep time needed. Using a slow cooker is an easy way to enjoy the great taste of homemade meals! **Cherry Pistachio Baked Brie Appetizer, Cuban Flank Steak Sandwiches with Picadillo Relish, and Dutch Apple Pudding Cake**

**Thursday 2nd hands on: Modern Bistro** Robin Nathan 6:30 – 9:00 pm \$80  
Bistro is warm, bistro is family. Bistro is robust soups and rustic salads, wine-scented stews, bubbling gratins, and desserts from a grandmother's kitchen. Bistro is everyday china and elbows on the table and second helpings. It is best friends over for no particular reason. Bistro is earthy, not fussy, no-nonsense, soul-satisfying cuisine. Come pull up a chair and enjoy. **Bagna Cauda (Warm French Olive Oil Dip) with Baguette and Crudité, Cinnamon Spiced Kabocha Squash Soup, Herb Roasted Chicken over Rustic Bread Salad, and Open Faced Pear Custard Pie**

**Friday 3rd hands on: Farm to Table with Revolution Brewing** Kelly Sears & Lucas Murray 6:30 – 9:00 pm \$85  
It was so fun the first time, let's do it again! This time, we're cooking with it while we drink it. Marcel's is pairing with Revolution Brewing to create warm and welcoming flavors from plate to glass. The growth of craft breweries in the U.S. has been nothing short of a revolution and Revolution Brewing is standing tall in this new crowd. The changing tastes of beer drinkers demand bigger flavors and more variety. That's exactly what they give you at Revolution Brewing, producing about 50 different beer styles each year. Our casual, seasonal menu showcases the best brew for each dish. **Caramelized Vidalia Onion Golden Ale Dip, Fresh Greens with Orange and Bottom Up Wit Vinaigrette, Fist City Pale Ale Pulled Chicken Sliders with Pickled Slaw, Pils Braised Short Rib Mac and Cheese, Eugene Porter Chocolate Cake with Espresso Caramel Sauce**

**Saturday 4th hands on: Make Ahead Morning Pastries Featuring Juliska Bakeware** Cherise Slattery 11:00 am – 1:30 pm \$65  
Start the morning off on the right foot with these scrumptious make-ahead breakfast and brunch recipes. Each one is a crowd-pleaser, perfect for when you have guests or just want to treat your family. These dishes are low on stress and high on flavor and designed to be whipped up the day before and enjoyed first thing in the morning. This class features Juliska's line of bakeware that is not only beautiful but the ceramic stoneware, made in Portugal, is oven, microwave, dishwasher and freezer safe allowing you to effortlessly prep, bake and serve. **Bacon Studded Scallion Bread, Tart Cherry and Chocolate Scones, Morning Delight Muffins with Oat Crumble, Raspberry Almond Sweet Rolls with Cream Cheese Icing**

**Wednesday 8th demo: midday at Marcel's: From Our Kitchen to Yours** Lynn Dugan and Mom, Sally 12:30 – 2:00 pm \$40  
There's nothing like spending time together in the kitchen, especially if that time is spent with your mom. Lynn and her mom are back in the kitchen and treating you to a lunch you are sure to enjoy. Tuck the to-do list in your purse, turn the cell phone to silent and escape the routine of life for a delicious lunch meant to be lingered over, shared with great friends, and enjoyed. **Italian Wedge Salad with Crispy Pancetta, Chicken Marengo on Creamy Polenta, and Refreshing Lemon Mousse**

**Thursday 9th hands on: So this is Gluten Free? (GF)** Kelly Sears 6:30 – 9:00 pm \$80  
Before tackling the gluten-free diet, let's get to know our culprit. Gluten is a specific type of protein, but one you won't find in meat or vegetables. Instead gluten is found in wheat, rye, and barley. Going gluten-free may mean avoiding grains but it doesn't have to mean expensive gluten free alternatives or diet deprivation. Along with wine, potatoes, fruits, and vegetables, the list of delicious foods that are safe to enjoy on a gluten free diet is long and satisfying. **Caramelized Shallot Dip with Crudité, Grilled Swordfish with Herbs and Charred Lemon Salsa, Citrus Scented Toasted Jasmine Rice, Brown Buttered Greens with Garlic and Almonds, and Caramelized Pears in Port and Orange Sauce**

**Friday 10th hands on: Sunday Suppers** Kelly Sears 11:00 am – 1:30 pm \$70  
Bring family back to the table and keep a long time tradition of gathering on Sunday night for dinner. It's about so much more than the food that is served. It's family time, commitment to each other, positive communication and time together. A comforting, delicious Sunday supper has an almost mystical ability to make the weekend feel longer. Start your week off on the right foot with Sunday Supper. **Curried Onion & Cauliflower Hummus, Spinach Salad with Apples, Cherries, and Honey Maple Vinaigrette, Smoked Sausage with Potatoes, Peppers, Onions, and Bourbon Mustard Sauce, Baked Bean Bread, and Toffee Pound Cake with Salted Caramel**

**Saturday 11th hands on: Pacific Northwest Farm to Table** Robin Nathan 6:30 – 9:00 pm \$85  
The lush and green Pacific Northwest is famous for its wild salmon, oysters, and beers, but that's just the tip of the gastronomic iceberg. Its forests are home to game and berries that can turn into countless recipes imparting the unmistakable flavor of the Northwest. **Warm Poached Pear Salad with Goat Cheese, Seared Brown Sugared Wild Salmon Filet with Dijon Vinaigrette; Wasabi Smashed Potatoes, and Apple, Dried Cherry and Rosemary Crumbles**

**Sunday 12th BIG KIDS hands on: Cupcake Wars, Easter Edition** Cherise Slattery 2:00 – 4:00 pm \$45  
Ages 12 - 16 It's one of your favorite shows on the Food Network, now it's your turn to try your hand at what it's like to create cupcakes just like the professional bakers on Cupcake Wars. Bake three different kinds of cupcakes, frost, and decorate with a Spring and Easter twist and you'll have a box of cupcakes to take with you when you leave! **A variety of Cupcakes and frostings, fondant, sprinkles, jimmies, and a whole lot of creative juices!**

**Monday 13th demo: Cooking For Kids with Food Allergies; Where to Start? (GF/DF)** Lynn Dugan 1:00 – 2:30 pm \$40  
When you heard the news that your child has food allergies, you instantly knew your lives had changed; new routines, new menus, new challenges and obstacles. It can feel isolating and overwhelming and that's before you even get to the kitchen. Of all the requests we get in the Marcel's kitchen, cooking for kids with allergies leads the pack; dairy free, gluten free, nut free, allergen-free recipes and meal planning are in demand and Lynn is here to help. This hour and a half is for you; for information, for tips, for recipes, for connecting with others in search of a solution. **Potato Pancakes with Applesauce, Gnocchi with Marinara and Meatballs, and Blueberry Oat Muffins**

**Wednesday 15th hands on: Girl's Night Out: Marcel's & Marché** Robin Nathan 6:30 – 9:00 pm \$70  
It's been a long winter! Let's wish for an early spring and celebrate with your best girlfriends at not just one fun location, but two! The evening will start out at Marcel's where you will join Chef Robin cooking up an appetizer and seasonal fresh meal. Then take the party on the road (well, okay the sidewalk!) two doors down to Marché to finish the evening with a cheese course paired with dessert wine lead by our expert cheesemongers. Unwind on a Wednesday night and let the weekend begin early. **Grilled Flatbreads with Lemon-Garlic Shrimp and Chorizo and Risotto a la Primavera, Dessert Cheese Course**

**Thursday 16th hands on: Asian Dumplings and Sushi** Jamie Bordoshuk 6:30 – 9:00 pm \$80  
Learn how to make the best sushi rolls, wontons, and other hits from throughout Asia - all hands-on! Chef Jamie will discuss traditional ingredients and teach you the skills you'll need to prepare classic sushi at a relaxed pace. Perfect sushi rice, complimentary fillings, and mastering sushi-rolling techniques are all on the itinerary. Create dipping sauces, dumplings, and much more. **Miso Soup, California Roll, Pan-Seared Pork and Ginger Potstickers, Asian Steamed Turkey & Shiitake Dim Sum and Ponzu Sauce**

**Friday 17th hands on: The World of Chilies** Paul Lindemuth 6:30 – 9:00 pm \$85  
One of the most important spices in Asia, Chile is in fact a native of Mexico. Spanish conquistadors took this fiery fruit to Europe in the 16th century where it gained a foothold in the Balkans and Middle East, then Portugal and India. Red or green, small or large, pointed or round, and of course, hot or mild, chilies can give a kick to just about any dish from savory to sweet. **Honey Roasted Eggplant with Chiles, Skewered Padron Peppers with Chorizo, Roasted Red Pepper Pesto on Pappardelle, and Mexican Triple Chocolate Brownies with Ancho Chile**

**Tuesday 21st hands on: Prep School: Super-Fast Fish (GF)** Paul Lindemuth 6:30 – 8:30 pm \$55  
Fish is the new chicken; it's easy, versatile, and up at the top of the nutritional hit parade. Inherently fast cooking and healthy it's perfectly suited for a quick mid-week meal or a feast with friends. With these new recipes in your repertoire, creating brightly flavored fish-centric dishes that go beyond ordinary is a breeze. **Wood Roasted Scallops with Lemon/Dill Cream Sauce, Mustard-Glazed Cod with Fingerling Potatoes and Chive Purée, and Salmon Rice Bowl with Ginger-Lime Sauce**

**Wednesday 22nd demo: midday at Marcel's: The Coffee House** Kelly Sears 12:30 – 2:00 pm \$40  
A nice hot cup of coffee is the perfect morning eye opener, but this dark heady brew can be used for more than just drinking. Coffee has a special affinity for meats and is an ideal ingredient for marinades and sauces. Use your favorite coffee to add a delicious flavor component to dinner and enjoy that fresh brewed cup in a whole new way. **Grilled Brioche Toasts with Ricotta and Coffee Shallot Jam, Braised Short Ribs in Coffee Ancho Chile Sauce over Creamy Polenta, and Affogato dusted with Crushed Espresso Walnuts**

**Thursday 23rd hands on: Secondi: Great Italian Second Courses** Paul Lindemuth 6:30 – 9:00 pm \$85  
The structure of a traditional Italian meal is built around five courses. Antipasto kicks things off, pasta is next, vegetables fourth and dolce or sweets last. The second course, or secondi, is the Italian meal's main course. Generally small protein based dishes meant to follow and complement the preceding pasta, secondi dishes are the essential focus for the whole meal. Join Chef Paul as he shares second courses that are sure to take first place on your table. **Mushroom and Sausage Ragù, Braised Chicken All'Arrabbiata, Sicilian-Style Swordfish, Beef and Veal Meatballs in Tomato/Caper Sauce, and Mocha Panna Cotta**

**Saturday 25th hands on: Couples in the Kitchen; Entertaining à la Français** Robin Nathan 6:30 – 9:00 pm \$85  
Invite your favorite cooking partner and saunter along the banks of the Seine. Enticed by the array of patisseries, boulangeries, and fromageries tempting a menu of classic bistro fare to soothe late winter's chill and welcome in the spring to come. **Home Baked Baguette (we will shape, rise and bake Chef Robin's dough), Arugula Salad with Dates and Parmesan, French Potée Stew with Pork and Kielbasa, and Chocolate Fondue with Pears**

## LITTLE KIDS SPRING BREAK CAMP hands on: Kitchen Essentials ages 6 - 8

**Monday 27th – Wednesday 29th** Jamie Bordoshuk 11:00 am – 12:30 pm \$40 per day/\$110 for all three days  
Sure, cooking utilizes measuring cups and spoons, whisks and spatulas but what to use for the big jobs? Spring break camp focuses on the kitchen essentials designed to help get the big jobs done in the kitchen to ensure big results every time.  
**Day 1: Waffle Iron: Waffled Pizza Dippers, Brownie Waffle Bites and Salad with Traditional Zesty Vinaigrette**  
**Day 2: Stand Mixer: Cheese Straws, Cheese and Chicken Flatbread Sandwiches and Fresh Homemade Salsa**  
**Day 3: Skillet: Chicken Piccata, Pasta with Garlic, Thyme and Parmigiano-Reggiano and Sweet Crepes with Blueberry Chutney**

## MID KIDS SPRING BREAK CAMP hands on: Tools of the Trade ages 9 - 11

**Monday 27th – Thursday 30th** Jamie Bordoshuk 2:00 – 3:30 pm \$45 per day/\$160 for all four days  
With TV shows like Master Chef Jr. and Rachael vs. Guy; Kids Cook-off, it's no wonder more kids are interested in the culinary arts. Cooking offers the opportunity to learn about where their meals come from, cooking also infuses some school subjects like math and chemistry. The kitchen also has its own set of tools designed to help take the skills of a budding young chef to the next level.  
**Day 1: Waffle Iron: Cheese and Pepperoni Pizza Waffles, Chocolate Waffle Brownies and Garden Tossed Salad with a Lemon-Dijon Vinaigrette**  
**Day 2: Stand Mixer: Golden Cheddar Shortbreads, Chicken and Three Cheese Quesadillas and Tomato and Jalapeno Chili Salsa**  
**Day 3: Skillet: Sautéed Chicken Paillards with a Classic Lemon Sauce, Angel Hair Pasta with Garlic and Herbs and a Berry Compote Crepes**  
**Day 4: Wok: Chicken and Vegetable Stir-Fry, Scallion Soba Noodles and Good Fortune Cookies**

(GF) Gluten Free (v) Vegetarian All hands on, and cocktail party classes include a selection of our wines and beers