



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

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

S	M	T	W	T	F	S
 2	 3	free demo <b>Dana's Kale Salad with Tahini Dressing</b> 11:00 am - 2:00 pm 4	 5	<b>The "American Riviera": Tastes of Santa Barbara</b> (Jamie Bordoshuk) 6:30 - 9:00 pm \$80 6	<b>Season Openers: Spring Favorites</b> (Kelly Sears) 11:00 am - 1:30 pm \$70 7	1 <b>Barrel Night: a Celebration of Beef &amp; Bourbon</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80 8
<b>Spring Breads Workshop</b> (Tom Beckman) 12:00 - 5:00 pm \$80 9	mid kids <b>After School Special: Cheese Please</b> (Jamie Bordoshuk) 4:00 - 5:30 pm Ages 9 - 11 \$45 10	free demo <b>Teri's Lemon Curd Tarts</b> 11:00 am - 2:00 pm 11	midday at Marcel's <b>A Taste of Italia</b> (Lynn Dugan) 12:30 - 2:00 pm \$40 ----- <b>Cast Iron Cooking with FINEX</b> (Kelly Sears) 6:30 - 9:00 pm \$80 12	<b>Rustic Pasta</b> (Cherise Slattery) 6:30 - 9:00 pm \$80 13	<b>Round the Roman Table</b> (Paul Lindemuth) 6:30 - 9:00 pm \$90 14	 15
 16		free demo <b>Julie's Easy Versatile Veggie Sauté</b> 11:00 am - 2:00 pm 18	<b>Girl's Night: Marcel's &amp; Marché</b> (Robin Nathan) 6:30 - 9:00 pm \$75 19	<b>Salt Block Cooking: Spring Edition (GF)</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80 20	<b>Aperitivi Roots: Happy Hour Italian Style</b> (Dave Sah's) 6:30 - 9:00 pm \$85 21	<b>Suds &amp; Swine</b> (Kelly Sears) 6:30 - 9:00 pm \$85 22
<b>The Spice Journey</b> (Robin Nathan) 12:00 - 1:00 pm, 1:30 - 2:30 pm, 3:00 - 4:00 pm \$25 for one 1-hour session 23	little kids <b>After School Special: Cheesy Bites</b> (Jamie Bordoshuk) 4:00 - 5:30 pm Ages 6 - 8 \$40 24	free demo <b>Deb's Zucchini Noodle Pad Thai</b> 11:00 am - 2:00 pm 25	midday at Marcel's <b>Pacific Coastal Luncheon</b> (Jamie Bordoshuk) 12:30 - 2:00 pm \$40 ----- <b>Eating the Mediterranean</b> (Cherise Slattery) 6:30 - 9:00 pm \$80 26	morning at Marcel's <b>Bloody Marys and A Whole Brunch of Ideas</b> (Lynn Dugan) 10:30 am - 12:00 pm \$50 ----- <b>Passport Series: Barcelona, Tapas and Paella</b> (Julie Szimon) 6:30 - 9:00 pm \$85 27	<b>La La Land</b> (Robin Nathan) 6:30 - 9:00 pm \$85 28	 29
big kids <b>Melt! Grilled Cheese Competition</b> (Cherise Slattery) 2:00 - 4:00 pm Ages 12 - 16 \$50 30						

A P R I L  
 COOK CREATE CELEBRATE



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



# APRIL

## COOK CREATE CELEBRATE

<b>Thursday 6th</b>	<b>hands on: The "American Riviera": Tastes of Santa Barbara</b>	Jamie Bordoshuk	6:30 - 9:00 pm	\$80
With its oceanfront views, cinematic festivals, fine wine and locally sourced meals, Santa Barbara has been referred to as the "American Riviera" with a twist. The vibe of this down-home city has a culinary style all of its own. From the Santa Ynez Valley to downtown Santa Barbara you'll find the freshest ingredients on your table and in your class. Locally sourced, fresh-off-the-boat seafood, Santa Maria style barbecue, authentic Mexican and other coastal inspired creations lead to an unforgettable culinary feast. Come share in the experience. <b>Chilled Avocado Soup Martini, Wonton &amp; Sesame-Crusted Mahi Mahi with Pineapple Fried Rice &amp; Roasted Red Pepper Beurre Blanc and Macadamia Nut Banana Foster</b>				
<b>Friday 7th</b>	<b>hands on: Season Openers: Spring Favorites</b>	Kelly Sears	11:00 am - 1:30 pm	\$70
Baseball is back, and at long last, so are some of our old favorites at the market. Hello spring peas, asparagus, tender baby carrots and bulb spring onions. Harvest the new season with refreshing soups, substantial mains, and show-stopping sides; seasonal dishes all starring the cream of the spring crop. <b>Spring Pea and Scallion Soup, Asparagus and Pea Shoot Salad with Pistachios and Lemon Vinaigrette, Slow Poached Salmon in Herb Broth with Burst Cherry Tomatoes and Thyme, Orange Scented Basmati Rice with Fennel, and Warm Ricotta Cake with Fresh Berries</b>				
<b>Saturday 8th</b>	<b>Cocktail Party: Barrel Night: a Celebration of Beef &amp; Bourbon</b>	Paul Lindemuth	6:30 - 9:00 pm	\$80
Traditionally, red wine goes with beef, white wine pairs with fish and milk goes with cereal. But whiskey is what's for dinner! Tonight we pay homage to beef and bourbon. With its high proof and flavor notes that can hint of caramel, cherry, vanilla, wood, smoke or nut, bourbon requires food with its own boldness. Beef is the perfect pairing; it's big and forward and can stand up to the bold brown liquor elixir. Along with Chef Paul, you'll construct a series of umami fueled beef dishes washed down with bourbon drinks created to complement each juicy bite. <b>Boulevardier, The Bourbon Smash, Revolver Cocktail, Fields of Gold Cocktail, Oven Barbecued Brisket Sliders, Grilled Flatiron Steak with Blue Cheese Butter, Matambre (Argentine Rolled Flank Steak), and Fudge/Bourbon Balls</b>				
<b>Sunday 9th</b>	<b>hands on: Spring Breads Workshop</b>	Tom Beckman	12:00 - 5:00 pm	\$80
Hot cross buns that deserve attention all year long, a special Jewish ceremonial bread, and Kulich, the traditional Easter bread, are all on the docket this Sunday. Marcel's is happy to welcome back guest chef Tom Beckman. With a background that includes instructor at the Culinary and Hospitality Institute/Le Cordon Bleu Chicago, and Pastry and Baking Chef at the Mayfair and the Ritz Carlton, Chef Tom has amassed an impressive resume. Currently a private instructor, Chef Tom is spending the day in the Marcel's kitchen with this hands on workshop to celebrate spring featuring classic and traditional bread recipes from around the globe along with a few recipes that are perfect for the breakfast spread on Easter morning. A light lunch will be served. <b>Challah, Finnish Pulla Bread, Hot Cross Buns, and Russian Kulich</b>				
<b>Monday 10th</b>	<b>MID KIDS hands on: After School Special: Cheese Please</b>	Ages 9 - 11	4:00 - 5:30 pm	\$45
Jamie Bordoshuk Who doesn't love cheese? Its oozy goodness spills over the ingredients in a dish melting cheese into every bite. Stretchy mozzarella in sticks for dipping, best buddies' cheese and macaroni and Italian provolone in pizza will have you asking for more cheese please! <b>Smoked Mozzarella Sticks with Tomato Dipping Sauce, Three Cheese Mac and Cheese Cassoulets and Provolone Pizza Muffins</b>				
<b>Wednesday 12th</b>	<b>demo: midday at Marcel's: A Taste of Italia</b>	Lynn Dugan	12:30 - 2:00 pm	\$40
In Italy, food for the family is more than sustenance. It nourishes the body while communicating to the heart love and care and all that 'family' encompasses. After savoring a delightful lunch, you will leave equipped with recipes and techniques returning home a genuine part of the family! Wine and beer will be available for purchase by the glass. <b>Crostini with Prosciutto and Honey, Pan-Seared Stuffed Pork Loin with Lemon Wine Reduction (Arista al Limone), Thin Spaghetti Pasta with Fresh Basil Pesto, and Espresso Soaked Gelato</b>				
<b>Wednesday 12th</b>	<b>hands on: Cast Iron Cooking with FINEX</b>	Kelly Sears	6:30 - 9:00 pm	\$80
"I was raised in my father's metal fabrication and welding shop, so you could say I grew up with iron in my blood," says Mike Whitehead, founder of FINEX cookware. Inspired by his love of vintage cookware, he wanted to bring heirloom-quality cast-iron pan production back to America, but with a reimagined shape and useful features. To produce their cast-iron cookware, FINEX partners with the few American foundries that are still melting gray iron to pour over sand castings within driving distance of the company's headquarters in Portland, Oregon, where each piece is polished, individually seasoned and assembled. An ultra-smooth finish guarantees quick release and easy cleanup and is organically pre-seasoned with flaxseed oil for a smooth, durable finish that resists sticking and rust. Join us, learn more and receive 20% off any FINEX purchase. <b>Savory Dutch Babies, Perfect Pan Seared Bone-in Pork Chops, Chorizo and Sweet Potato Hash, Maple Blistered Carrots and Almond Skillet Cake with Red Wine Plum Sauce</b>				
<b>Thursday 13th</b>	<b>hands on: Rustic Pasta</b>	Cherise Slattery	6:30 - 9:00 pm	\$80
Rustic implies simple construction and what could be less fussy than three staple ingredients - flour, eggs, and water? Rustic pasta dishes aren't drowning in sauce or hiding under meatballs; instead, they combine traditional seasonal ingredients to transform a good dish into a great dish. Gain the confidence and skills to create a beautiful meal of fresh pasta any time that will make your sauce proud! <b>Neapolitan Roulade Bread, Homemade Farfalle with Seared Chicken Breasts and Sun Dried Tomatoes, Sizzling Fontina Spinach under Chilled Spring Greens, and Strawberry Ricotta Crostata with Honey Glaze</b>				
<b>Friday 14th</b>	<b>hands on: Round the Roman Table</b>	Paul Lindemuth	6:30 - 9:00 pm	\$90
Eating fish on Fridays is a long-standing Lenten tradition, but a day without meat doesn't have to feel like a fast -- instead, make it a feast. Chef Paul knows how to bring out the very best in fresh seafood, creating a menu from Italy's coastal regions, augmented with dishes from inland regions to balance the plate. Your palate will be awakened as you feast from the Roman seas and land. <b>Anchovy and Roasted Pepper Salad with Goat Cheese, Rigatoni with Sea Bass and Tomatoes, Swordfish Piccata, and Amaretto Panna Cotta with Toasted Almonds</b>				
<b>Wednesday 19th</b>	<b>hands on: Girl's Night: Marcel's &amp; Marché</b>	Robin Nathan	6:30 - 9:00 pm	\$75
It's time for a Spring reset. Pack up the boots, hats, and gloves, move the heavy coats to the back of the closet and celebrate the coming of warmer days and more sunshine! What's better than a party at one location? A party at two! The evening will start out at Marché where you will join the resident cheesemonger in a cheese and wine pairing. Then take the party on the road (well, okay the sidewalk!) two doors down to Marcel's to finish the evening with the salad, main course and dessert. Meet up Wednesday night and let the spring celebration begin. <b>Baby Arugula Salad with Dried Cherries and Croutons, Roast Chicken Breasts with Herbed Goat Cheese and Lemon Vinaigrette and Vanilla Panna Cotta with Roasted Strawberries</b>				

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

<b>Thursday 20th</b>	<b>hands on: Salt Block Cooking: Spring Edition (GF)</b>	Paul Lindemuth	6:30 - 9:00 pm	\$80
If you hang out in kitchen stores and food shops, you've probably seen salt blocks in the form of squares, rectangles, bowls and cups. Himalayan salt block cooking may be a relatively new way to cook, but the salt is as old as the hills. There are as many uses for a slab of Himalayan salt as there are foods and cooking style. They can be used for sautéing, grilling, chilling, curing, baking, salting, and plating. Chef Paul provides the foundation for extraordinary new ways to prepare and serve food with salt blocks. <b>Salt Cured Caprese Salad, Salt Block Shrimp Stuffed Portobello Mushrooms, Salt Seared Lamb Chops with Cilantro Chimichurri, and Salt-Cured Candied Strawberries</b>				
<b>Friday 21st</b>	<b>hands on: Aperitivo Roots: Happy Hour Italian Style</b>	Dave Sahs	6:30 - 9:00 pm	\$85
To Italians, aperitivo is a glorious couple of hours, generally between 7 and 9 pm, when they can relax post-work over a glass of wine or Campari and some snacks. For Chef Dave, after spending years in the kitchens of Italian restaurants, adapting the aperitivo style to his own casual entertaining allows everyone an opportunity to converse about different spirits and products and an opportunity to share small bites. The aperitivo "recipe" is something that can lend itself to any season, occasion or holiday and gives the host the opportunity to prepare the food ahead and focus on the cocktails. This class will focus on Torino and Milano, two places most noted for their "aperitivo" tradition. Vermouth and Campari are flavors that are associated with the regions those products originate. <b>Cocktails: Sbagliato, Americano, Negroni; Stuzzichini (Bites/Nibbles): Olives/Nibbles; Nuts, Crostini with Truffle, Risotto alla Milenese, Agnolotti, and Chocolate Salame; Digestivo: Fernet Branca</b>				
<b>Saturday 22nd</b>	<b>hands on: Suds &amp; Brew</b>	Kelly Sears	6:30 - 9:00 pm	\$85
Hogs and hops, pigs and ale, bacon and brew, call it what you will but the result is still the same; all things pork paired with the perfect beer. Hoppy pale ales cut through the spices of the seasoning in pulled pork while the smoky malts of a porter with subtle hints of chocolate complement the sweetness of a barbecue sauce. Heavy ales blend nicely with the earthy flavors of pecans and pork; you get the picture. Pork, paired with the perfect brew, compliments the flavors of each, completing the dish. The right pairing of the two lifts both drink and dish to new levels. <b>Buttermilk Biscuit Bites with Ham off the Bone and Peach and Beer Jam, Porter Simmered Pulled Pork with Caramelized Onions, Pimento Mac and Cheese with Bacon, Beer Soaked Veggies, and Mocha Stout Shakes</b>				
<b>Sunday 23rd</b>	<b>hands on: The Spice Journey</b>	Robin Nathan	12:00 - 1:00 pm, 1:30 - 2:30 pm, 3:00 - 4:00 pm	\$25
What's your favorite spice? When you take that first bite of a taco, or dig into a bowl of Indian lentils, or a Thai Soup, do you know which herbs and spices are combining to take you on that taste adventure? This one hour session will start you on your journey. We'll explore the flavors that speak of a particular location or cuisine, taste several familiar and exotic spices and dried herbs, and talk about different types of salts and grinds. <b>At the end of class, Robin will set up a spice bar and you will be invited to create your own custom spice blend to take home!</b>				
<b>Monday 24th</b>	<b>LITTLE KIDS hands on: After School Special: Cheesy Bites</b>	Ages 6 - 8	4:00 - 5:30 pm	\$40
Jamie Bordoshuk There's no magic, but once you make these easy cheesy bites, they're sure to disappear right before your very eyes! Four cheeses baked into a spiral, bites of cheese in crispy wontons, and cheesy pizza snuggled inside a muffin tin all add up to cheesy goodness! <b>Crunchy Gooney Four Cheese Spiral Bake, Won Ton Wrapped Cheese Sticks with Tomato Coulis and Scamorza Pizza Muffins</b>				
<b>Wednesday 26th</b>	<b>demo: midday at Marcel's: Pacific Coastal Luncheon</b>	Jamie Bordoshuk	12:30 - 2:00 pm	\$40
The twisting, turning highway that hugs the Pacific coast - through redwood forests, historic towns, past seal-filled coves, and fields of artichokes, can best be appreciated by driving the entire 1,500 mile length. The highway runs from beach communities of Los Angeles all the way to the southern point of the Puget Sound in Washington. Chef Jamie is creating a meal inspired by the rocky cliffs of Big Sur and incomparable ocean views. Wine and beer will be available for purchase by the glass. <b>Crab Stuffed Piquillo Pepper Crostini, Salmon Croissant with Creamy Beurre Blanc Sauce and Toffee Cake</b>				
<b>Wednesday 26th</b>	<b>hands on: Eating the Mediterranean</b>	Cherise Slattery	6:30 - 9:00 pm	\$80
With access to a variety of fresh vegetables, fruits, beans, fish, and legumes, as well as yogurt and olive oil, the Mediterranean style of eating (naturally low in fat, and utilizing the "good" fats) has proven to be one of the best ways to "eat healthy." If you like a glass of wine with dinner, if you eat bread and pasta without apology, if you prefer fresh food that is simply prepared, and if you prefer quality over quantity, you will be eating well! Join Chef Cherise as she brings the focus of the Mediterranean kitchen to your kitchen. <b>Strawberry Burrata Bruschetta with Toasted Walnuts, Shrimp Kabob with Parmesan Crusted Eggplant and Marinated Tomato Relish, Balsamic Salad with Rosemary Cannellini Beans, and Brandy Roasted Rhubarb with Vanilla Ice Cream and Almond Tuile</b>				
<b>Thursday 27th</b>	<b>demo: morning at Marcel's: Bloody Marys and A Whole Brunch of Ideas</b>	Lynn Dugan	10:30 am - 12:00 pm	\$50
Treat yourself and those around your table to a leisurely brunch - that marvelous culinary invention that combines breakfast and lunch. A great way to gather the family to catch up on the week's news or just to sleep in and make breakfast a little later, brunch cuts down on the host's workload, as it bundles two meals in one. Catering to both savory and sweet, with these recipes, you'll have time to enjoy the rest of your day. <b>Perfect Day Bloody Mary, Blueberry Avocado Spinach Salad with Poppysseed Ranch Dressing, Sunday Frittata with Potato and Ham and Dutch Baby Pancakes with Berries</b>				
<b>Thursday 27th</b>	<b>hands on: Passport Series: Barcelona, Tapas and Paella</b>	Julie Szimon	6:30 - 9:00 pm	\$85
Barely unpacked from her Spanish adventure, Chef Julie Szimon is in the Marcel's kitchen to share the experience one might have roaming the markets, restaurants and bars of Barcelona. Tapas, Spain's famous little plates pack lots of flavor! And what a way to party, whether you serve a few tapas as pre-dinner snacks, or offer a slew of them as a whole meal. Crusty bread, Spanish jamón, these small plates and a signature seafood paella paired with a glass of Sangria make for a perfectly elegant, relaxed evening. <b>Red Sangria, Spanish Charcuterie and Tomato Bread, Botufarra (pork meatballs) with Mushrooms, Crisp Shrimp Fritters, Traditional Seafood Paella and Crema Catalana</b>				
<b>Friday 28th</b>	<b>hands on: La La Land</b>	Robin Nathan	6:30 - 9:00 pm	\$85
As well as a great film and story, LA native Chef Robin Nathan interpreted La La Land as a love letter to Los Angeles. The views from Griffith Park, the Hermosa Beach pier, and even the traffic jam on the 105 made her homesick! Paying homage to classic Los Angeles and Hollywood, Chef Robin starts with a cocktail at Bar Marmount, walks Hermosa Beach Pier, steps across the street from Warner Brother's Studio to The Smoke House Restaurant, and heads north to Pasadena for dessert as she guides you down a culinary tour of La La Land. <b>Aperol Spritz, Grilled Shrimp Skewers with Lime Crema, Steak Sinatra (filets with sautéed red bell peppers, garlic and shallots finished with a red wine pan sauce), and Ricotta Crepes</b>				
<b>Sunday 30th</b>	<b>BIG KIDS hands on: Melt! Grilled Cheese Competition</b>	Ages 12 - 16	2:00 - 4:00 pm	\$50
Cherise Slattery It's time to create some ooey, gooey goodness! Take the grilled cheese challenge by cooking up your favorite grilled cheese combination. Is it the bread, the cheese, the secret ingredients, what's your secret? Come on, we know you have what it takes to make magic in between two slices of bread! <b>And there will be prizes!</b>				

