

# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

# FEBRUARY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
				<b>Savory and Sweet Chocolate and Caramel</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80	<b>Super Bowl Style</b> (Kelly Sears) 6:30 - 9:00 pm \$85	
	<b>Cooking For Kids with Food Allergies: Where to Start? (GF/DF)</b> (Lynn Dugan) 7:00 - 8:30 pm \$40	free demo <b>Teri's Heart Shaped Cherry Chocolate Chip Scones</b> 11:00 am - 2:00 pm	midday at Marcel's <b>Winter Luncheon from the Mediterranean</b> (Cherise Slattery) 12:30 - 2:00 pm \$40 session 1 <b>The Essentials Series: Mastering the Basics</b> (Paul Lindemuth) 6:30 - 9:00 pm \$200 for all 3	<b>Stews: Big Bowls of Goodness</b> (Kelly Sears) 6:30 - 9:00 pm \$80		little kids <b>Eat Your Heart Out!</b> (Cherise Slattery) 11:00 am - 12:30 pm Ages 6 - 8 \$40 mid kids <b>Be My Italian Valentine</b> (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45 <b>Valentine's Couples in the Kitchen: Pasta, Cheese, &amp; Wine</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85
<b>On The Seventh Day, We Cook</b> (Kelly Sears) 12:00 - 3:00 pm \$80			session 2 <b>The Essentials Series: Mastering the Basics</b> (Paul Lindemuth) 6:30 - 9:00 pm \$200 for all 3	morning at Marcel's <b>Winter Fresh: Breaking Meal Doldrums</b> (Lynn Dugan) 9:30 - 11:00 am \$40 <b>Seafood 101</b> (Jamie Bordoshuk) 6:30 - 9:00 pm \$85	<b>Building Layers of Flavors</b> (Kelly Sears) 11:00 am - 1:30 pm \$70 <b>Whiskey Steakhouse</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85	
	little kids <b>Finger Food</b> Cherise Slattery 11:00 am - 12:30 pm Ages 6 - 8 \$40 mid kids <b>Presidential State Dinner</b> Jamie Bordoshuk 2:00 - 3:30 pm Ages 9 - 11 \$45	free demo <b>Jan's Roasted Broccoli Cheddar Soup</b> 11:00 am - 2:00 pm	midday at Marcel's <b>Vegetarian Comfort Foods (V)</b> (Lynn Dugan) 12:30 - 2:00 pm \$40 session 3 <b>The Essentials Series: Mastering the Basics</b> (Paul Lindemuth) 6:30 - 9:00 pm \$200 for all 3		<b>Whiskey Steakhouse</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85	<b>Oscar Night</b> (Jamie Bordoshuk) 6:30 - 9:00 pm \$85
big kids <b>Taco Sunday</b> (Cherise Slattery) 2:00 - 4:00 pm Ages 12 - 16 \$50		free demo <b>Teri's Mustard Roasted Potatoes</b> 11:00 am - 2:00 pm <b>Prep School: Bignets, Gumbo, and Hurricanes</b> (Jamie Bordoshuk) 6:30 - 8:30 pm \$55				

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



# FEBRUARY

## COOK CREATE CELEBRATE

**Thursday 2nd** hands on: **Savory and Sweet Chocolate and Caramel** Paul Lindemuth 6:30 – 9:00 pm \$80  
It's a delectable duo, chocolate and caramel. When these two magical ingredients come together in one smooth, sticky way, the outcome is pure heaven. If you've shared the kitchen with Chef Paul before, you know caramel is one his favorite flavors. Caramel has a classic umami flavor, it's easy to make and if cooked long enough and just right, dark caramel can be the next brown butter for a savory dish. Treat yourself to a grown-up version of this satisfying combination. **Caramelized Butter on Crusty Bread, Caramel Chicken, Pork Carnitas in Chile/Dark Chocolate Sauce, Caramelized Beet Tarte Tatin and Caramelized Banana-Upside Down Cake**

**Friday 3rd** hands on: **Super Bowl Style** Kelly Sears 6:30 – 9:00 pm \$85  
You may not have a ticket to the big game, but instead of heading to Houston, kick off your next party with a winning menu that goes beyond just the chicken wing. Throwing a successful Super Bowl party that won't leave you needing a timeout comes down to an organized offensive plan. Chef Kelly shares tackling tips, touchdown treats, and beyond-Gatorade beverages that will score your guests and you a great time without missing a minute of the big game. **Pickled Grapes, Spicy Sambal Chicken, Sloppy José with Avocado and Roasted Poblano Crema, Grilled Emmentaler on Rye with Shallot & Onion Jam, Blistered Green Beans with Tomato Almond Pesto, and Mexican Chocolate Brownies**

**Monday 6th** demo: **Cooking For Kids with Food Allergies; Where to Start? (GF/DF)** Lynn Dugan 7:00 – 8:30 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 8th** demo: **midday at Marcel's: Winter Luncheon from the Mediterranean** Cherise Slattery 12:30 – 2:00 pm \$40  
Big on flavor, minimal on preparation, add this casual fare to your mealtime rotation. With a selection of simple and down to earth dishes that are vibrant, fragrant, decadent, and sure to impress. **Red Leaf and Rocket Salad with Olive Oil, Lemon, and Parmesan, Pesto Chicken Cannellini Stew with Fresh Spinach, and Saffron Pear and Dried Cherry Crisp**

**Wednesday 8th, 15th, and 22nd** hands on: **The Essentials Series: Mastering the Basics** \$200 for all three sessions  
Paul Lindemuth 6:30 – 9:00 pm each session There are certain basic foundations that every home cook should have in his or her repertoire; skills, techniques and recipes you'll turn to again and again, whether to serve family and friends, to make on Sunday for meals throughout the week, or to cook in no time flat on a busy weeknight. In these three series classes, you'll learn about basic cooking equipment and menu planning; knife skills, how to make the perfect vinaigrette, how to sear, sauté and roast meats and vegetables, create a pan sauce, make a roux, poach an egg, use a scale to measure, make a good biscuit, and a pie crust, and a yeast bread.

**Session 1: Mise en Place, Knife Skills, Vinaigrette, Poached Eggs, Roasting Whole Chicken, Pastry Dough:** Once you learn the first step to cooking efficiency, having everything in one place (mise en place), knowing how to use knives skillfully is the next foundation of all cooking. You will learn how to slice, dice, chop, and much more in the safest and most efficient manner. In addition to knife skills, learning to master basic cooking techniques like simple emulsion, whole protein roasting, and poaching, you can cook perfect dishes every time. **Green Bean Salad with Tarragon Vinaigrette and the Perfect Poached Egg, Spatch-cooked Rosemary/Garlic/Lemon Chicken, Butter Tart Pastry and Lemon Curd Tart**

**Session 2: Pan Searing and Simple Pan Sauces, Braising, Roasting Vegetables, Yeast, and Tempering:** Sometimes the simplest recipes can seem the hardest. Learn the secrets to pan searing and creating a simple pan sauce, slow braising, coaxing maximum flavor out of roasted vegetables, not fearing yeast, and tempering one ingredient into the next, you're on your way to mastering more basics. **Pan-Seared Pork Chops with Marsala Pan Sauce, Braised Cabbage with Bacon, Roasted Root Vegetables with Rosemary, Butter Pull-Apart Rolls, and Custard-Based Bittersweet Chocolate Mousse**

**Session 3: Roux and Sauces, Building Flavors, Caramel and Plating:** Now that you have the skills, let's take them one step further. Our third menu will incorporate some techniques from the previous two weeks and incorporate them in a meal that can be used for the family during the week or friends on the weekend. Chef Paul will guide you through flavor profiles, incorporating salty, sweet, sour, and bitter flavors in unison, all on one plate. Take the mystery out of roux and sauces, achieve success cooking sugar into caramel and learn to plate it all artfully. **White Roux and White Cheddar Mornay Sauce; Brown Roux and Savory Beef Gravy; and Apple Cake with Warm Caramel**

**Thursday 9th** hands on: **Stews: Big Bowls of Goodness** Kelly Sears 6:30 – 9:00 pm \$80  
There's nothing better for the soul or the belly than a pot of homemade stew just waiting for your ladle. Custom made for a cozy night in front of the fireplace, center stage on the dinner table to share with friends, or packed up for lunch at your desk the next day, nothing satisfies like a steamy bowl of stew. Chock full of protein, vegetables, and whole grain goodness, it's a meal in a bowl and all you need is a spoon. It's why we love winter! **Fennel, Red Pepper and Saffron Stew with Garlic Toast, Savory Lamb Stew, Pork and Poblano Stew, and Stewed Winter Fruit in Spiced Wine Syrup**

**Saturday 11th** **LITTLE KIDS** hands on: **Eat Your Heart Out!** Cherise Slattery 11:00 am – 12:30 pm \$40  
Ages 6 - 8 Set your heart aflutter with Chef Cherise's heartfelt menu designed for you to create, bake, eat and love! Valentine's Day is the perfect time to create sweet and savory treats fit for lunch or dinner, for home or school, all designed to make your heart happy. **On the menu: Spaghetti Pie with Homemade Pasta, Cheesy Garlic Bread, and Chocolate Valentine Lollipops**

**Saturday 11th** **MID KIDS** hands on: **Be My Italian Valentine** Jamie Bordoshuk 2:00 – 3:30 pm \$45  
Ages 9 - 11 Flowers, cards, and balloons are all nice Valentine Day gifts, but this year why not add a bit of Italy to your Valentine's Day with this Italian menu designed to warm you up, fill you up, and end with the crisp shell, cream filled cannoli! **Spaghetti and Homemade Meatballs, Heart Shaped Garlic Bread and Chocolate Cannoli**

**Saturday 11th** hands on: **Valentine's Couples in the Kitchen: Pasta, Cheese, & Wine** Paul Lindemuth 6:30 – 9:00 pm \$85  
The trifecta of deliciousness, pasta, cheese, and wine; true love! Celebrate Valentine's Day in the kitchen creating the dishes you love with the ones you love. Pasta is a blank canvas, gaining its flavor from sauces, mix-ins, proteins, and vegetables. Cheese can be a starter, an addition, or an end of the meal satisfier. These are the best pasta dishes with creative new flavor combinations paired with the finest cheese and perfect wine pairing; love in every bite! **Savory Palmiers with Prosciutto, Asiago and Fresh Sage, Baby Greens with Gorgonzola Croutons, Creamy Pasta with Tomato Confit and Goat Cheese, and Lemon and Honey Baked Ricotta**

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

**Sunday 12th** hands on: **On The Seventh Day, We Cook** Kelly Sears 12:00 – 3:00 pm \$80  
Sunday isn't about getting dinner on the table as fast as possible. It's about letting short ribs go tender in the oven while you linger over the paper or treating yourself to crackling roast chicken that you would never attempt on a harried weeknight. Warm up with bright seasonal citrus, fragrant herbs, slow simmered broths, and warming plates of seasonal simple dishes are just the thing to chase away winter's chill. When you have the time, and friends to cook with, there's no better place to spend a Sunday than in the kitchen. **Baked Ricotta with Balsamic Roasted Pears, Roasted Beet, Chickpea, and Spinach Salad, Braised Beef & Porcini Ragù and Parmesan Mash, Homemade Sea Salt Rolls, and Shortbread Citrus Curd Bars**

**Thursday 16th** demo: **morning at Marcel's; Winter Fresh; Breaking Meal Doldrums** Lynn Dugan 9:30 – 11:00 am \$40  
With winter in full swing, it's easy to tire of soups, stews and heavy, hearty dishes. If you find yourself missing the vibrant salads of summer months past, don't let the cold weather keep you from enjoying fresh produce. Winter greens are in season now and they add brightness to any meal. Banish the flavorless tomatoes from your table and embrace the fabulous greens and vegetables winter has to offer. **Orange, Pomegranate & Kale Salad with Tahini Citrus Dressing, Marinated Flank Steak and Plantain Tacos with Red Cabbage Slaw, and Chocolate Cherry Bar Cookies**

**Thursday 16th** hands on: **Seafood 101** Jamie Bordoshuk 6:30 – 9:00 pm \$85  
Cooking seafood at home couldn't be more simple or satisfying, and Chef Jamie is here to show you how. Seafood 101 will teach you techniques that you'll return to again and again; how to purchase seafood, preparing perfectly grilled shrimp and taking the next steps in building flavor by cooking with cedar planks, Himalayan salt blocks and creating marinades, glazes and sauces. **Smoked Alaska Salmon Spread, Lemon-Garlic Shrimp on a Himalayan Salt Block, Herbed-Rubbed Cedar-Planked Salmon, Angel Hair Pasta with Garlic, Herbs and Parmigiano-Reggiano and Orange-Cranberry Relish Ramekin Cheesecakes**

**Friday 17th** hands on: **Building Layers of Flavors** Kelly Sears 11:00 am – 1:30 pm \$70  
Building flavors one upon the other gives dishes variety and depth. Consider the quality of sauces and stocks - flavor layering makes all the difference. Balancing flavors by adding complementary ingredients at different stages of a recipe brings out the unique qualities and contributions of each ingredient. Take the next step in your skills by learning the secrets behind building layers of flavor. **Crostini with Prosciutto, Goat Cheese and Fig and Vanilla Jam, Pork and Lemon Ragù with Burst Tomatoes and Crispy Sage, Roasted Garlic and Potato Soufflés with Salsa Verde, Brown Sugar Vanilla Cake with Caramelized Vanilla Oranges**

**Friday 17th** hands on: **Whiskey Steakhouse** Paul Lindemuth 6:30 – 9:00 pm \$85  
Red wine goes with beef, white wine goes with fish, milk goes with cookies but whiskey goes with steak! Bold whiskey and hearty steakhouse dishes make the perfect couple! Single malts, pot-still whiskies, bourbons, and rye whiskies offer ranges of tastes and aromas, which are just as varied as wine. Paired with the right cut, the offering is sublime. We'll make a meal that puts whiskey to use in every possible incarnation and wash it down with a few whiskey cocktails. **Ribeye Steak Panini; The Big Steak Salad with Crispy Onion Straws; Chile-Rubbed Steak Tacos; Jamaican Jerk Grilled Flank Steak; The Nellie Kuh; Rye and Pomegranate Punch; The Witty Comeback; and Espresso Old Fashioned**

**Monday 20th** **LITTLE KIDS** hands on: **Finger Food** Cherise Slattery 11:00 am – 12:30 pm \$40  
Ages 6 - 8 Eating is always more fun when you can get your hands into the act. Here's some tasty goodies that will have you begging to roll up your sleeves and dig right in. Sometimes it's okay to eat with your fingers! **Cheesy Reuben Pin-wheels, Oven Fried Zucchini Sticks, and M&M Cupcakes**

**Monday 20th** **MID KIDS** hands on: **Presidential State Dinner** Jamie Bordoshuk 2:00 – 3:30 pm \$45  
Ages 9 - 11 It's President Day, the perfect day to host a take on a Presidential State Dinner. A state dinner is hosted by a head of state in his or her official residence in order to renew and celebrate diplomatic ties between the host country and the country of a foreign head of state. Set a fancy table and pretend you're the host in the oval office and cook for the royal guests! **Saffron Risotto with Chicken, Butter Lettuce, Apples and Cranberries with a Sweet-Tart Vinaigrette and Crepes Suzette with Strawberries**

**Wednesday 22nd** demo: **midday at Marcel's: Vegetarian Comfort Foods (V)** Lynn Dugan 12:30 – 2:00 pm \$40  
At winter's intersection of healthy and hearty is vegetarian comfort food. Soothing vegetarian meals rely on affordable ingredients such as hearty grains and vegetables and they couldn't be more satisfying. Cozy up to a warm meal and take the chill out of the coldest winter's night. **Ricotta and Spinach Dumplings with Sundried Tomato Basil Pesto, Slider Style BBQ Veggie 'Joos', and Popcorn Brittle**

**Friday 24th** hands on: **Whiskey Steakhouse** Paul Lindemuth 6:30 – 9:00 pm \$85  
Red wine goes with beef, white wine goes with fish, milk goes with cookies but whiskey goes with steak! Bold whiskey and hearty steakhouse dishes make the perfect couple! Single malts, pot-still whiskies, bourbons, and rye whiskies offer ranges of tastes and aromas, which are just as varied as wine. Paired with the right cut, the offering is sublime. We'll make a meal that puts whiskey to use in every possible incarnation and wash it down with a few whiskey cocktails. **Ribeye Steak Panini; The Big Steak Salad with Crispy Onion Straws; Chile-Rubbed Steak Tacos; Jamaican Jerk Grilled Flank Steak; The Nellie Kuh; Rye and Pomegranate Punch; The Witty Comeback; and Espresso Old Fashioned**

**Saturday 25th** hands on: **Oscar Night** Jamie Bordoshuk 6:30 – 9:00 pm \$85  
You've religiously gone to the movie theater every weekend for the past few months, eaten one too many bags of popcorn, and now the big night is almost here. Sunday is Oscar's night! The real key to any fabulous Oscar Party is to have a great mix of people mingling and enjoying delicious food. Chef Jamie is rolling out the epicurean red carpet with a menu that will treat you like stars! The envelope please... **White Bean and Tuna Salad with Radicchio, Seared Sea Scallops with Crème Fraiche and Caviar, Grilled Spice-Rubbed Pork Tenderloin, Potato-Leek au Gratin and Chocolate Mousse Martinis**

**Sunday 26th** **BIG KIDS** hands on: **Taco Sunday** Cherise Slattery 2:00 – 4:00 pm \$50  
Ages 12 - 16 By simple definition, a taco is a traditional Mexican dish composed of a corn or wheat tortilla folded or rolled around a filling. A taco can be made with a variety of fillings, including beef, pork, chicken, seafood, vegetables and cheese, but why stop there! Crispy, spicy, layered and chocolate dipped, these tacos will have you cheering olé! **Crispy Fish Tacos with Creamy Slaw Relish, Spicy Monterey and Turkey Soft Tacos with Homemade Flour Tortillas, Mini Crispy Layered Tacos, and Chocolate Dipped Ice Cream and Coconut Tacos**

**Tuesday 28th** hands on: **Prep School: Beignets, Gumbo, and Hurricanes** Jamie Bordoshuk 6:30 – 8:30 pm \$55  
The famous and historic street that spans the length of the French Quarter in New Orleans comes alive right here in Glen Ellyn! Celebrate Fat Tuesday and the flavors of New Orleans with our version of Bourbon Street. Practice your hand at NOLA's signature dish gumbo; learn the secrets to the perfect, puffy beignet and master the most thirst quenching Hurricane. **Chicken and Andouille Gumbo, Café du Monde Beignets and New Orleans Hurricane**

