

CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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COOK CREATE CELEBRATE

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mid kids Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Stations of a Restaurant (Jamie Bordoshuk) 1:00 - 3:30 pm Ages 9 - 12 \$45 4		free demo Teri's One Pan Farro with Tomatoes (Cherise Slattery) 11:00 am - 2:00 pm 6	midday at Marcel's Lunch from Napa Valley (GF) (Paul Lindemuth) 12:30 - 2:00 pm \$40 7	Fresh Flavors of Early Summer (Cherise Slattery) 6:30 - 9:00 pm \$80 8	Road Trip: American Regional Favorites (Kelly Sears) 6:30 - 9:00 pm \$80 9	 Block Party! Beer & Bites (Kelly Sears) 6:30 - 9:00 pm \$85 3
	BIG KIDS CAMP: The Great Sandwich Hunt Ages 12 - 16 \$50 each day/\$180 for all 4 days (Cherise Slattery) 11:00 am - 1:00 pm					
		(Cherise Slattery) 11:00 am - 1:00 pm 12	(Cherise Slattery) 11:00 am - 1:00 pm 13	(Cherise Slattery) 11:00 am - 1:00 pm 14	 Poke! (Robin Nathan) 6:30 - 9:00 pm \$85 15	 Cocktail Party: School's Out! Latin Mojito Night (Paul Lindemuth) 6:30 - 9:00 pm \$80 17
	MID KIDS CAMP: Farm to Table Ages 9 - 11 \$45 each day/\$160 for all 4 days					
	Dairy (Jamie Bordoshuk) 11:00 am - 12:30 pm 19	Grains (Jamie Bordoshuk) 11:00 am - 12:30 pm 20	Meats (Jamie Bordoshuk) 11:00 am - 12:30 pm 21	Fruits + Vegetables (Jamie Bordoshuk) 11:00 am - 12:30 pm 22	Aperitivi: Snacking on Rome (Dave Sah's) 6:30 - 9:00 pm \$85 23	 24
	LITTLE KIDS CAMP: Farm Camp ages 6 - 8 \$40 per day/\$110 for all 3					
Of the Moment Cooking: Farmer's Market Fresh (Dave Sah's) 11:30 am - 2:00 pm \$70 25	Dairy (Jamie Bordoshuk) 11:00 am - 12:30 pm 26	Grains (Jamie Bordoshuk) 11:00 am - 12:30 pm 27	Meats (Jamie Bordoshuk) 11:00 am - 12:30 pm 28	Early Summer in Veneto Wine Pairing (Robin Nathan) 6:30 - 9:00 pm \$90 29		30

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



Thursday 1st hands on: **Root to Leaf** Paul Lindemuth 6:30 – 9:00 pm \$80
 Copying a page from the nose-to-tail movement, chefs like April Bloomfield are applying the same use-everything approach to carrots, radishes and cauliflower. Taking tips from some of the country's best whole-vegetable chefs, we're cooking with every last scrap; slice those stalks, save the peels, and roast the whole vegetable. Waste not, want not; from herb stem chimichurri to pickled greens, we pay for vegetables by the pound, let's get our money's worth! **Roasted Beet Salad with Goat Cheese and Walnuts, Beet Green Falafel with Cucumber/Yogurt Sauce, Kale Salad with Caramelized Onions and Bacon, and Puff Pastry Apple Pie with Apple Syrup**

Saturday 3rd hands on: **Block Party! Beer & Bites** Kelly Sears 6:30 – 9:00 pm \$85
 Straight from the bottle, or mixed as a cocktail, we're focusing on beer-forward beverages and pairing them with a vibrant menu of backyard bites. Tonight's cocktail party menu puts a spin on traditional sips and nibbles to form a union of flavors perfect for the coming warm summer nights. **Beer Cocktails: Shock Me (Brown Ale and Bourbon), Bodega Dog, & Big Red; Bites: Spicy Fried Almonds, Grilled Italian Sausage with Caramelized Onions and Peppers, Shaved Radish Sandwiches with Herb Butter, Spicy Pork Burger Sliders, Esquites, and Almost Instant Soft Serve**

Sunday 4th **BIG KIDS** hands on: **Kids Cooking 'Round the Kitchen - Bring Your Favorite Adult: Stations of a Restaurant** Ages 9 - 12 Jamie Bordoshuk 1:00 – 3:30 pm \$45
 School's almost out and summer is waiting right around the corner. What better way to celebrate than to spend an afternoon cooking with your favorite culinary partner?! Call your aunt, call your nephew, bring grandma and grandpa and head over to the Marcel's kitchen for a "station-ary" cooking experience. The kitchen will be broken down in stations, just like in a restaurant, each with a different dish to create, make, and eat as you go! **Fry Station; Tempura Fried Vegetables, Pizza Station; Pepperoni and Cheese Pizza, Grill Station; Grilled Lemon -Thyme Chicken Skewers with Homemade BBQ Sauce and the Dessert Station; Cupcakes**

Wednesday 7th demo: **midday at Marcel's: Lunch from Napa Valley (GF)** Paul Lindemuth 12:30 – 2:00 pm \$40
 The Napa Valley comes to life from the winter slumber, the vineyards fill with bright yellow from wild mustard, creating the look of beautiful statues standing in an ocean of yellow. Join Chef Paul as he creates a fresh lunch bursting with the best of Napa in the spring. Wine and beer available for purchase by the glass. **Chilled Spring Pea Soup with Rosemary-Garlic Cream, Spinach and Smoked Salmon Salad with Lemon/Dill Vinaigrette, and Poached Rhubarb with Elderflower Sabayon**

Thursday 8th hands on: **Fresh Flavors of Early Summer** Cherise Slattery 6:30 – 9:00 pm \$80
 When the weather gets warmer, the food tends to get lighter. The availability of local, fresh vegetables beckons and the barbeque downright hollers. Tasty pairings of early summer are surprisingly easy. **Summer Squash Tart, Glazed Pork Chops with Grilled Lemon Asparagus, Roasted Purple Onion and Garden Fresh Potatoes with Spring Peas, and Plum Upside Down Cake with Raspberry Ginger Caramel**

Friday 9th hands on: **Road Trip: American Regional Favorites** Kelly Sears 6:30 – 9:00 pm \$80
 Buckle up! It's road trip time, time to burn some asphalt and enjoy the best of what America has to offer. From the east coast to the west coast with a few stops in the middle, the only road map you'll need to taste all the regional specialties is the one that leads to 490 N. Main Street in Glen Ellyn. So pack up and come enjoy the US on a plate! **Alabama Fried Green Tomatoes, South Florida Cubano, Wisconsin Brats with Cheese Curds, Pacific Northwest Salmon Burger Sliders with Tarragon Mayonnaise, and Boston Cream Pie Cupcakes**

BIG KIDS CAMP hands on: **The Great Sandwich Hunt** ages 12 - 16

Monday 12th – Thursday 15th Cherise Slattery 11:00 am – 1:00 pm \$50 each day/\$180 for all four days
 Eaten around the globe, this universal fast food is a model hand held snack. Portable, convenient, infinitely variable, inexpensive, and satisfying, the sandwich is an architectural wonder, the meal that needs no cutlery. Everyone can be a chef when creating their own personal sandwich. The sandwich provides the perfect opportunity for skill, technique, and palate development as well as the creative outlet to explore flavor and texture combinations.

Day 1: Cuban Reuben, Red Potato Apple Salad, Baked Pinto Casserole, and Tie Dye Sandwich Cookies with Blackberry Buttercream
Day 2: Double Grilled Cheese Bacon Beef Burger, Roasted Potato Wedges with Fry Sauce, Café Salad with Avocado and Buttermilk Ranch, and apple
Day 3: Buttermilk Chicken Sandwich, Sweet Corn Salad, Jalapeno Slaw, and Red Velvet Crackle Sandwich Cookies
Day 4: Fried Tomato and Provolone Sandwiches, Macaroni Aglio e Olio, Balsamic Triple Bean Salad, and Chocolate Raspberry Panini Sandwich with Brie

Thursday 15th hands on: **Poke!** Robin Nathan 6:30 – 9:00 pm \$85
 A cold dish that's hot right now! Poke, (pronounced poke-ay), is a traditional Hawaiian raw fish dish served everywhere from grocery stores to gas stations, surf shacks and beyond. The rest of the country has taken the dish to new heights and new versions have surfaced atop rice bowls at upscale restaurants from the sunny shores of Los Angeles to the streets of Brooklyn and hundreds of stops in between. Traditionally Poke is cut into thick cubes, tuna the primary fish choice, but since the dish began trending, there's no limit to the presentation or species. The only requirements are no fucc and nothing but the freshest! **Ahi Tuna Poke with Bean Thread Noodles and Lemon-Chile Shoyu, Salmon Poke on Greens with Wasabi Peas, Homemade Pork Potstickers and Chef Robin's famous ice cream for dessert**

Saturday 17th **Cocktail Party: School's Out! Latin Mojito Night** Paul Lindemuth 6:30 – 9:00 pm \$80
 School's out and full blown summer is on the way. Mint leaves, white rum, club soda, sugar and lime muddled together and served over ice is the perfect pairing with Latin American cuisine. A pitcher of mojitos and Latin/Caribbean/Cuban influenced bites can turn your next backyard bash into an island vacation that will make your guests feels like they just took a trip around the world without even leaving the states. **Classic Mojito, Jalapeño-Mango Mojito, Elderflower Mojito, Vodka-Mint Mojito, Cuban Corn Fritters, Frita Cubana (Cuban Hamburger), Choripan (Chorizo Sandwich), Tropical Shrimp Cocktail, and Cuban Pound Cake**

MID KIDS CAMP hands on: **Farm to Table** ages 9 - 11

Monday 19th – Thursday 22nd Jamie Bordoshuk 11:00 am – 12:30 pm \$45 each day/\$160 for all four days
 Over the next four days, we'll explore where our food comes from, how it makes the journey from the farm to our plate, and make delicious farm fresh treats. Learn how to cook seasonally, bringing out the best in seasonal ingredients, seeking out and savoring delicious local foods wherever they live. The results are farm-fresh and delicious.

Day 1: Dairy: Hawaiian Ham & Egg Breakfast Sliders, Baked French Toast Sticks and Great Grape Frozen Smoothie
Day 2: Grains: Pull-Apart Cheesy Garlic Knots, Chicken and Barley Soup and Oatmeal Butterscotch Cookies
Day 3: Meats: Herbed Sausage in Flaky Puff Pastry, Greek Beef Pita Pockets and Golden Pomme Frites
Day 4: Fruits and Vegetables: Leafy Salad Bar with Savory Vinaigrette, Fresh Pasta Fettucine with Tomato Basil Cream Sauce and Boursin Cheesy Baguettes

Thursday 22th hands on: **Havana Nights** Robin Nathan 6:30 – 9:00 pm \$85
 Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. By the end of the night you'll feel like you've spent a sultry night sipping mojitos in Old Havana. **Ginger Beer Mojitos, Tostones with Mojo, Ropa Vieja, Arroz con Azafran (Saffron Rice), and Chocolate Natillas (custards) with Mocha Whipped Cream**

Friday 23rd hands on: **Aperitivi: Snacking on Rome** Dave Sahs 6:30 – 9:00 pm \$85
 The word "aperitivo" is the name for both the ritual of going out for a pre-dinner drink, as well as the sort of drink that you would probably have at such a ritual. "Aperitivo" comes from the Latin word meaning "to open," that sensation you get when you smell garlic sizzling in butter or your favorite cake baking in the oven, something that literally "opens your stomach." Chef Dave will join you tonight to make a meal out of the classic Roman aperitivo. **Cocktail: Bitter Giuseppe; Bites: Marinated Olives, Artichoke, Cacio e Pepe Suppli, Focaccia Pizza Amatriciana, Pizelle; Digestivo: Aversa**

Sunday 25th hands on: **Of the Moment Cooking: Farmer's Market Fresh** Dave Sahs 11:30 am – 2:00 pm \$70
 An of-the-moment cook knows how to balance their ingredients, understands flavor blending, technique and time. To Chef Dave, the beauty of cooking at home is that you can let the market drive your menu. And this class is designed to do just that; help you build an arsenal of technique, flavor and amass an education of fresh products available during the summer season at the market. **Cocktail, Crostini, Salad, Fresh Pasta, Sgroppino – all derived from the freshest ingredients obtainable at the market that day**

LITTLE KIDS CAMP hands on: **Farm Camp** ages 6 - 8

Monday 26th – Wednesday 28th Jamie Bordoshuk 11:00 am – 12:30 pm \$40 each day/\$110 for all three days
 For the next three days, it's culinary farm camp in the Marcel's kitchen. Chef Jamie is heading to the dairy barn and chicken coop on Monday for milk and eggs, out to the field on Tuesday for amber waves of grain, and the pasture on the last day of camp.

Day 1: Dairy: Island Pepper and Egg Breakfast Sliders, Baked Parisian Toast Sticks and Great Grape Frozen Smoothie
Day 2: Grains: Cheesy Garlic Knots, Barnyard Barley Soup and Oatmeal Butterscotch Cookies
Day 3: Meats: Herbed Sausage in a Puffy Blanket, Athenian Pita Pockets and Golden Greek Frites

Thursday 29th hands on: **Early Summer in Veneto Wine Pairing** Robin Nathan 6:30 – 9:00 pm \$90
 Situated in Italy's northeast, Veneto extends from the Dolomites to the Adriatic Sea by way of an expansive range of hills and a valley furrowed by rivers, canals and the Po River Delta. The scenery of Veneto's coast is the Venetian lagoon, and of course, the most unique city in the world, Venice. Wines of the region include Prosecco, Soave, and Bardolino. Cuisine is diversified by geography; coastal, plains and mountain regions, each lending their own palatable spin. Polenta, beef, pork, and seafood are all typical, all enhanced by dairy, olive oil, and salsa verde. A plate and a glass are all you need to enjoy this special night from Veneto. **Grilled Polenta Slices with Spinach and Robiola Cheese, Venetian Style Mussels with Garlic Breadcrumbs over Fettucine, Grilled Skirt Steak with Thick Salsa Verde, and Cornmeal-Rosemary Cake with Sweet Rosemary Syrup**

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

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