



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

MAY COOK CREATE CELEBRATE

S	M	T	W	T	F	S
 1		free demo Teri's Risotto with Asparagus and Pesto 11:00 am - 2:00 pm 2	 3	Taco Truck: Tacos without Borders (Robin Nathan) 6:30 - 9:00 pm \$80 4	Cocktail Party with interactive demonstrations: Cinco de Mayo (Paul Lindemuth) 6:30 - 9:00 pm \$80 5	Ferment it! (V) (Kelly Sears) 11:00 am - 2:00 pm \$70 6
little kids Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Pasta Making! (Jamie Bordoshuk) 1:00 - 3:30 pm Ages 6 - 8 \$50 7	 8	free demo Julie's Bacon Jam Sliders 11:00 am - 2:00 pm 9	midday at Marcel's Mother/Daughter Luncheon (Lynn Dugan) 12:30 - 2:00 pm \$40 10	morning at Marcel's Prosecco Brunch (Cherise Slattery) 10:30 am - 12:00 pm \$50 An Evening in Nice (Julie Szimon) 6:30 - 9:00 pm \$85 11	A Night with Mom (Kelly Sears (and her mom, Sam)) 6:30 - 9:00 pm \$85 12	 13
 14		free demo Kelly's Ziti with Butternut Squash and Ricotta 11:00 am - 2:00 pm 16	midday at Marcel's A Taste of Spring Luncheon (V) (Robin Nathan) 12:30 - 2:00 pm \$40 Grilling: Fish Edition (KJ) (Jamie Bordoshuk) 6:30 - 9:00 pm \$85 17	Master Series: The Art and Science of Balancing Flavors (Paul Lindemuth) 6:30 - 9:00 pm \$85 18	California Fresh (Robin Nathan) 11:00 am - 1:30 pm \$75 19	big kids Cookie Challenge (Cherise Slattery) 11:00 am - 1:00 pm Ages 12 - 16 \$50 Grub Pub Crawl (Kelly Sears) 6:30 - 9:00 pm \$85 20
Knife Skills (Robin Nathan) 12:00 - 1:00 pm, 1:30 - 2:30 pm, 3:00 - 4:00 pm \$25 for one 1-hour session 21		free demo Teri's Chicken Veggie Kebabs 11:00 am - 2:00 pm 23	Company's Coming (Cherise Slattery) 6:30 - 9:00 pm \$80 24	Get Your Grill On (KJ) (Jamie Bordoshuk) 6:30 - 9:00 pm \$85 25	Al Fresco Weekend (GF) (Paul Lindemuth) 6:30 - 9:00 pm \$85 26	 27
	 29	free demo Julie's Cherry BBQ Meatballs 11:00 am - 2:00 pm 30	 31		 32	 33
 28						

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



MAY CELEBRATE COOK CREATE

Thursday 4th hands on: Taco Truck: Tacos without Borders Robin Nathan 6:30 - 9:00 pm \$80
Just in time for Cinco de Mayo, the taco truck is cruising back into town. We're kicking off the weekend with a salute to the greatest tacos of all time; tacos that are familiar but with a twist. This time, we're throwing in the United Nations; tacos inspired by street food from all over the globe. And since we all know great food is made even better enjoyed with friends, bring a bunch! **Korean Beef Bulgogi Tacos with Spicy Slaw and Queso Fresco, Middle Eastern Shredded Chicken with Tomato-Mint Relish and Feta, Thai Coconut-Curry Fish Tacos, and one of Chef Robin's famous ice creams for dessert**

Friday 5th Cocktail Party with interactive demonstrations: Cinco de Mayo Paul Lindemuth 6:30 - 9:00 pm \$80
Festive cocktails, small plates, and mingling among friends both known and new, what better way to spend Cinco de Mayo 2017? Bring your best amigos and join Chef Paul for an evening of sipping and sampling the finest fare from south of the border. **Mango Margaritas, Spicy Mescal Paloma Cocktail, Corn and Cotija Guacamole, Shrimp Diablo Tacos, Skirt Steak Tacos with Roasted Tomato Salsa, and Sopapillas with Mexican Chocolate Sauce**

Saturday 6th hands on: Ferment it! (V) Kelly Sears 11:00 am - 2:00 pm \$70
Fermentation is the same practice that gives yogurt its tartness, bread its rise, and transforms cabbage into kimchi and sauerkraut. The process of lactic-acid fermentation actually increases vitamins, enzymes and beneficial bacteria naturally present in all foods - improving flavor, enhancing digestion and boosting immunity. It's a simple and easy solution that greatly improves the nutritive value of the foods we all consume. Explore the science of fermentation and learn how to incorporate ferments into a variety of dishes full of healthy probiotics. **Sauerkraut, Pickled Vegetables, Kimchi, Yogurt, Sourdough, and Drinking Vinegars. The finished ferments will be served into a meal**

Sunday 7th LITTLE KIDS hands on: Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Pasta Making! Ages 6 - 8 Jamie Bordoshuk 1:00 - 3:30 pm \$50
Homemade pasta: It's interactive, it's messy and best of all, it always tastes even better when you make it yourself! And what better way to spend a Sunday afternoon than cooking with your favorite culinary partner?! Call your aunt, call your nephew, bring grandma and grandpa and head over to the Marcel's kitchen where you and your cooking partner will make, roll and cut pasta complete with three different sauces for topping your work. **Handmade Pasta, Three Cheese Stuffed Ravioli with a trio of sauces: Creamy Alfredo, Romesco Sauce and Fresh Basil Pesto**

Wednesday 10th demo: midday at Marcel's: Mother/Daughter Luncheon Lynn Dugan 12:30 - 2:00 pm \$40
It's time to say "thank you" for all the special things your mom has done for you over the years. Sometimes the best gift you can give your mother is just spending time together. Set aside this afternoon to sit back and relax while the two of you enjoy a delicious lunch. Wine and beer will be available for purchase by the glass. **Asparagus Bundles with Lemon Vinaigrette and Melted Gruyère, Crab-Stuffed Filet of Sole, and Duo Dessert Cream Puffs with Dark Chocolate Cream and Strawberry & Whipped Cream**

Thursday 11th demo: morning at Marcel's: Prosecco Brunch Cherise Slattery 10:30 am - 12:00 pm \$50
Prosecco is an easy sparkler, with all the festive bubbles of Champagne without the price tag. Paired with today's brunch stars, an eggy frittata and a creamy, rich mascarpone French toast, Prosecco offers a natural partner while lending fresh, bright flavors reminiscent of spring. With timesaving tips and techniques from Chef Cherise you'll enjoy a festive, yet elegant brunch. **Raspberry Prosecco Bellini, Homemade Pesto Frittata with Prosciutto, Spiced Maple Bacon Twists, and Mascarpone French Toast with Triple Berry Spice Compote and Pistachio Crumble**

Thursday 11th hands on: An Evening in Nice Julie Szimon 6:30 - 9:00 pm \$85
Do you bring back culinary treasures and inspiration from your summer travels? For Chef Julie Szimon, this is one of the best parts of traveling. After a summer in Nice, France, the Provençal food and flavors were so fresh and inspiring; she packed these French treasures into her suitcase and back to her own kitchen. Tonight she is in the Marcel's kitchen to share them with you. **Pissaladiere, Salad Nicoise, Moules Meunière (Mussels with White Wine, Shallots, Parsley & Butter) and Fresh Strawberry & Chocolate Crepes**

Friday 12th hands on: A Night with Mom Kelly Sears (and her mom, Sam) 6:30 - 9:00 pm \$85
It's in our mother's kitchen where we make our first taste discoveries, where we learn our first lessons in cooking, where we understand that food is not just for feeding the body but also for nourishing the soul. Bring your mother, your grandmother, your daughter, or your favorite cooking partner and spend an evening enjoying a meal and reconnecting! **Spring Pea, Ricotta and Lemon Toasts, Citrus Zested Chicken with Salsa Verde, Grilled Asparagus and Spring Onions with Pistachio Butter, Cilantro Scallion Rolls, and Lemon Pudding Cakes**

Wednesday 17th demo: midday at Marcel's: A Taste of Spring Luncheon (V) Robin Nathan 12:30 - 2:00 pm \$40
Baby spinach, fava beans, early berries; nothing beats spring in Illinois! Fruits and vegetables are cropping up, backyard gardens are planted with promise of a summer harvest and Farmers Markets and the local vegetable stands are just a few short weeks from kicking off. Chef Robin has a bushel full of fresh picked flavor to build a tasty array of dishes that satisfying for lunch, dinner, or as a side to a main dish. Wine and beer available for purchase by the glass. **Baby Spinach and Garlic Bread Pudding, Fettucine with Fresh Fava Beans, Tomatoes, and Burrata Cheese, and Ricotta Cake with Seasonal Berries**

Wednesday 17th hands on: Grilling: Fish Edition (KJ) Jamie Bordoshuk 6:30 - 9:00 pm \$85
When you can't make it to the coast, bring the coast to you...or at least your plate. Fish is one of the healthiest and most delicious foods you can prepare for yourself. Unfortunately, it also has a reputation for being difficult to grill. That's why we're here to help. If you love fish but are apprehensive about putting it on your grill, don't worry, we're going to make it easy. With these tips, you'll be grilling up a flawless fish dinner bringing the taste of the sea to your own backyard barbecue. **Seared Sea Scallops with Crème Fraiche and Caviar, Grilled Coconut and Pineapple Shrimp, Asian Salmon atop Soba Noodles and S'more Cookies with Chocolate Drizzle**

Thursday 18th hands on: Master Series: The Art and Science of Balancing Flavors Paul Lindemuth 6:30 - 9:00 pm \$85
Building flavors one upon the other gives dishes variety and depth. Consider the quality of sauces and stocks - balancing flavors 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 to achieve perfectly balanced dishes. **Hard-Boiled Eggs in Curried Tomato Sauce, Pork Paillards with Peanuts and Thai Pan Sauce, Mushroom and Quinoa Risotto, and Butterscotch-Cayenne Cookies**

Friday 19th hands on: California Fresh Robin Nathan 11:00 am - 1:30 pm \$75
With an emphasis on vegetables and foraged foods, on local foods and presentation, the cuisine of California is characterized by fresh produce and fusions. From the fertile Salinas Valley, known as the salad bowl of the United States, to the wine countries across the state, and the vast diversity of urban areas like Los Angeles and the San Francisco Bay Area, the health-conscious culture paired with the abundance of local produce lead to a style of cooking that's always in season. **Steamed Artichokes with Herb Butter and Toasted Panko, Spring Succotash with Pappardelle, Roasted Lamb Racks over Fennel-Citrus Salad, and California Lemon Ice Cream with Almond Brittle**

Saturday 20th BIG KIDS hands on: Cookie Challenge Cherise Slattery 11:00 am - 1:00 pm \$50
Ages 12 - 16 A drop cookie, a rolled cookie, and a bar cookie - we'll practice our techniques together making all three cookies as a group. The fourth cookie is all up to you, create it, bake it, and decorate it! A friendly competition for best in class to follow and the real winners will be everyone who gets to eat them! **Strawberry Oat Bars with Streusel, Giant Toffee Pecan Cookies, Dark Chocolate Dipped Shortbread with Sea Salt, and YOUR best cookie**

Saturday 20th hands on: Grub Pub Crawl Kelly Sears 6:30 - 9:00 pm \$85
We're eating our way through some of the tastiest gastropub offerings in the city. A gastropub is a bar which pairs a thoughtful beer selection with a food enthusiast inspired menu, served in a casual, often rustic setting. The Spotted Pig in Manhattan was touted as the first gastropub in the US in 2004. Chicago followed suit with The Gage, Longman & Eagle, Fountainhead, Revolution Brewing, and several more. A true gastropub is also just that: a pub. Come for the food, stay for drinks (and specialty beer!) and conversation. **Butter-Radish Deviled Eggs, Marinated Piquillo Peppers and Whipped Eggplant Toasts, Kimchi Pancakes with Pickled Asian Vegetables, Piri Piri Chicken with Crispy Potatoes, Cajun Shrimp and Andouille Sausage with Bourbon Mustard, and Coffee Caramel Jam Toasts**

Sunday 21st hands on: Knife Skills Robin Nathan 12:00 - 1:00 pm, 1:30 - 2:30 pm, 3:00 - 4:00 pm \$25 for one 1-hour session
Good knives and impeccable knife skills are critical for all cooks and chefs. Knowing how to properly use a good chef's knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Repetition and practice are at the heart of the development of high-level knife skills and when used properly, your knife performs much more efficiently. Chef Robin will teach you how to properly and safely hold and use your knife, how to hone, care and store your knives, and how to efficiently process produce items you use every week. **All cutlery and accessories will be 20% off for class participants.**

Wednesday 24th hands on: Company's Coming Cherise Slattery 6:30 - 9:00 pm \$80
The summer calendar is filled with graduations, weddings, showers, anniversaries, and birthdays. Celebrations lead to meals for many, meals lead to recipes, shopping, and stress! Set aside the worry and join the party by cooking smarter not harder with tips and recipes designed to feed your hungry crew fresh, seasonally, and tasty food with style and grace. **Roasted Garlic Northern Bean Dip with Crudités and Parmesan Pita Chips, Slow Cooker Chicken Sliders with Fontina and Endive, Zesty Campanelle Pasta and Chopped Vegetable Salad, and Meyer Lemon Ice Cream Sandwich Cookies with Toasted Coconut**

Thursday 25th hands on: Get Your Grill On (KJ) Jamie Bordoshuk 6:30 - 9:00 pm \$85
In the Midwest, we know warm weather has arrived when the neighborhood fills with the tantalizing aroma of backyard grills. As the kick off to summer begins on Monday, it's time to get your grill on and join us at our Kamado Joe outdoor grill celebrating all that is summer with grill perfect recipes. More than burgers and bug spray; a backyard cookout means no rules when it comes to deciding what goes on the grill. **Prosciutto, Parmesan & Arugula Wrapped Grissini, Grilled Avocado and Bacon Panzanella, Grilled Beef Bourguignon Kabobs with a Pinot Noir Wine Sauce and Snicker Brownie Bites**

Friday 26th hands on: Al Fresco Weekend (GF) Paul Lindemuth 6:30 - 9:00 pm \$85
Whether it's a weekday dinner or a weekend get together with the neighbors, it's all about cooking and eating al fresco. Kick off Memorial weekend by creating a meal with simple and flavorful ingredients that come together quickly but are fabulous enough for company. **Roasted Red Pepper and Marcona Almond Dip with Vegetable Crudités, Spicy Chicken Skewers with Sun-Dried Tomato Sauce, Zucchini Noodle Salad with Parsley-Pistachio Pesto, and Peach Panna Cotta with Lemon/Thyme Peaches**

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

