














# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

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

**AUGUST**  
COOK CREATE CELEBRATE



S	M	T	W	T	F	S
 1		free demo <b>Teri's Summer Fruit Cobbler</b> 11:00 am - 2:00 pm	<b>The Chef and The Cheesemonger: Summer Entertaining</b> (Robin Nathan & Maureen McHugh) 6:30 - 9:00 pm \$90	<b>Cooking for College Students: Fun in the Kitchen!</b> (Lynn Dugan) 6:30 - 8:30 pm \$55	<b>Friends for the Weekend: On the Patio</b> (Brandy Fernow) 6:30 - 9:00 pm \$85	 5
 6	<b>MID KIDS CAMP</b> Ages 9 - 11 \$85 for both days <b>Global Street Foods</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	<b>Global Street Foods</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	<b>Summer Farm Fresh Mex</b> (Brandy Fernow) 6:30 - 9:00 pm \$80	<b>Toast to Summer</b> (Cherise Slattery) 6:30 - 9:00 pm \$80	 11	<b>Lake House Weekend; Boat Bites and Blender Drinks</b> (Kelly Sears) 6:30 - 9:00 pm \$85
 13	<b>LITTLE KIDS CAMP</b> Ages 6-8 \$75 for both days <b>Around The World Street Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	<b>Around The World Street Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm	 16	<b>BIG KIDS CAMP</b> Ages 12-16 \$90 for both days <b>Pie like a Pro</b> (Cherise Slattery) 11:00 am - 1:00 pm <b>Throw a Parrillada</b> (Julie Szimon) 6:30 - 9:00 pm \$85	<b>Pie like a Pro</b> (Cherise Slattery) 11:00 am - 1:00 pm <b>The Wines of Summer (KJ)</b> (Robin Nathan) 6:30 - 9:00 pm \$90	 19
	 21	free demo <b>Kelly's Pasta Fresca</b> 11:00 am - 2:00 pm		<b>Appalachian Grill</b> (Dave Sahs) 6:30 - 9:00 pm \$85	 25	<b>Couples in the Kitchen: Late Summer Italian Feast</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85
<b>Pickling &amp; Preserving Workshop: How to Make Jam from Fruit</b> (Kelly Sears) 12:00 - 5:00 pm \$75		free demo <b>Julie's Easy Lemon Sole Meuniere</b> 11:00 am - 2:00 pm	 30	<b>Farmer's Market Fresh</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80		 31

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

Wednesday 2nd hands on: The Chef and The Cheesemonger:

Summer Entertaining Robin Nathan & Maureen McHugh 6:30 - 9:00 pm \$90

If cheese is your thing—the stinkier, gooier, and richer, the better—then this is the class for you. It combines tastings of European and American cheeses with practical knowledge about cheese: how it is made, different classifications and types, how to buy and store it, how to cook with it, and how to compose a cheese plate that will make your dinner guests swoon. Join Chef Robin and Cheesemonger Maureen for a night of sampling and cooking with cheese. *Grilled Camembert with Serrano - Herb Honey, Grilled Romaine and Sweet Cherry Salad with Hooks Paradise Blue Cheese, Grill Roasted Pork Tenderloin with Roasted Peach-Tomatillo Salsa over Orzo Pilaf with Sheep Milk Feta, and Goat Cheese Panna Cotta with Berries and Sweet Rosemary Syrup. Menu will include wine pairings.*

Thursday 3rd hands on: Cooking for College Students: Fun in the Kitchen!

Lynn Dugan 6:30 - 8:30 pm \$55

This class is the beginner's guide no college student should leave home without! Designed with the busy college student in mind, learn to make amazing, budget friendly healthy meals that trump dorm food any night of the week. Whether you are buying groceries, learning to use a knife or even hosting your very first dinner party, this class will walk you through the entire cooking process, one step at a time. Make college cooking life easier and more affordable while learning tips and techniques that you will be able to use for the rest of your life! *Arugula and Roasted Beet Salad with Goat Cheese, Baked Honey Chicken and Broccoli Rice Bowls, Key West Chicken Wraps and Dessert Pancakes with Chocolate Banana Filling*

Friday 4th hands on: Friends for the Weekend: On the Patio Brandy Fernow 6:30 - 9:00 pm \$85

There's no better summer ritual than sharing the weekend with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out of town guests, half the fun is cooking and eating alfresco! One part excellent food, one part icy beverages, add good music, mix in great friends, and the result is the perfect recipe for a patio party. *Spicy Hibiscus Margaritas, Smoky Grilled Corn and Peach Guacamole, Flank Steak Tacos with Green Papaya Slaw, Ancho Chile Black Beans with Dos Equis and Crumbled Queso, and Mexican Chocolate Cake with Cinnamon Whipped Cream and Pepita Brittle*

MID KIDS TWO DAY CAMP hands on: Global Street Food ages 9 - 11

Monday 7th and Tuesday 8th Jamie Bordoshuk 11:00 am - 12:30 pm \$85

Cooking isn't just about putting food on the table. The sound of sizzling garlic, the bright crunch of cilantro; every ingredient is part of a culinary story, a taste of place. Street food is a way to intimately connect with communities different than our own. Come taste and learn.

Day 1: *Serrano Ham Croquettes with Lemon Dill Aioli, Thai Chicken Samosas and Whipped Feta Dip with Smoked Paprika Pita Chips*

Day 2: *Chicken Banh Mi (Sandwich) with Chili-Garlic Sauce, Rice Paper Shrimp Spring Rolls with Honey-Soy Dipping Sauce and Vegetable Fried Rice*

Wednesday 9th hands on: Summer Farm Fresh Mex Brandy Fernow 6:30 - 9:00 pm \$80

Grilled meats, bursts of just-squeezed lime, the heat of the chili, smoky street corn; summer bites from Mexico made fresher with a hint of summer. Transport an explosion of flavors and textures south of the border to your own back yard. *Grilled Chili Lime Shrimp Salad with Shaved Manchego, Grilled Carne Adobado (Spice Rubbed Pork) with Toasted Pumpkin Seed Pesto, Mexican Street Corn with Crumbed Cotija Cheese, and Churros with Mexican Chocolate Dipping Sauce*

Thursday 10th hands on: Toast to Summer Cherise Slattery 6:30 - 9:00 pm \$80

Is your garden overflowing with herbs? Do you have a tomato obsession? Have you been waiting all year for the peak of the season's corn? They are all here, the crown jewels of summer, bright and luscious dishes, best enjoyed al fresco. *Grilled Corn Crostini, Rosemary Citrus Cocktail, Mediterranean Stuffed Chicken Breast with Summer Relish, Grilled Vegetable Salad with Pancetta Vinaigrette and Shaved Parmesan, and Blueberry Lemon Crostata with Gelato*

Saturday 12th hands on: Lake House Weekend: Boat Bites and Blender Drinks

Kelly Sears 6:30 - 9:00 pm \$85

Nothing says summer like the aroma of tropical fruits emanating from a whirring blender on the gently rocking deck of a boat. Add a nosh or two and transform your home or backyard into a getaway cruise with cooling frozen drinks, hearty nibbles, and the freshest tropical cocktails this side of paradise. *Whiskey Sour Slushy, Watermelon & Citrus Freeze, Frozen Gin & Juice, Fresh Chips with Smoky & Chunky Guacamole & Mango Lime Salsa, Heirloom Tomato and Burrata Salad with Lemon Vinaigrette, Bruschetta Four Ways, Lemon Poached Shrimp with Remoulade, Sliced Tri Tip with Chimichurri, and Snickerdoodle Blondies*

LITTLE KIDS TWO DAY CAMP hands on: Around The World Street Food ages 6 - 8

Monday 14th and Tuesday 15th Jamie Bordoshuk 11:00 am - 12:30 pm \$75

All around the world, street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures and life as we take you around the world one bite at a time.

Day One: *Panko Encrusted Ham Pops with Dipping Aioli, Asian Chicken Phyllo Roll-ups and Creamy Cheese Dip with Crispy Naan*

Day Two: *Lao-Style Chicken Baguette with Garlic-Chili Sauce, Shrimp Rolls in Rice Wrappers with a Ginger Soy Dipping Sauce and Teriyaki Egg Fried Rice Bowls*

BIG KIDS TWO DAY CAMP hands on: Pie like a Pro ages 12 - 16

Thursday 17th and Friday 18th Cherise Slattery 11:00 am - 1:00 pm \$90

Me oh my, we love pie! Before you head back to school, ace the pie test! Practice and perfect your baking skills and learn the secrets of making basic, no-fail pies, both savory and sweet. Under Chef Cherise's guide, you'll be baking up a crust full of fillings designed around summer's best faire.

Day One: *Creamy Bacon and Tomato Bites, Three Cheese and Veggie Quiche, Mixed Greens Salad with Oranges and Pecans, and Berry Peach Lattice Pie with Ricotta Cream*

Day Two: *Mango Salsa Tarta, Texas Bean Dip, Chicken and Cheese Empanadas, and Spiced Cherry Hand Pies with Ice Cream*

Thursday 17th hands on: Throw a Parrillada Julie Szimon 6:30 - 9:00 pm \$85

No matter where you travel in Latin America, carne asada (grilled meat) is on the menu. Heat up the coals and you've got yourself a Parrillada! Particularly popular in Argentina and Colombia, the mixed grill, Parrillada Mixta, can be any combination of meats brought to the table on large skewers. Round out the meal with some grilled vegetables, garden fresh chimichurri, a cool minty sorbet and you have yourself a backyard Parrillada.

*Gazpacho Andaluz, Grilled Pork Sausage, Lamb Chops, and Skirt Steak, Chimichurri Sauce, Charred Carrots with Goat Cheese and Carpaccio of Pineapple with Mojito Sorbet*

Friday 18th hands on: The Wines of Summer (KJ) Robin Nathan 6:30 - 9:00 pm \$90

Summer's fresh, bright flavors call for the same when it's time to pair wines with them. We'll explore wines from around the world that celebrate our warmest season, making for perfect summer pairing. *Scallop Crudo with Nectarines and Serrano paired with Spanish Cava, Grilled Butterflied Lamb Leg with Charred Tomatoes and Rosemary-Lavender-Mint Puree over Baby Greens with Homemade Croutons paired with Provençal Rose, and Grilled Brie with Peppered Raspberry Coulis paired with Oregon Pinot Noir*

Thursday 24th hands on: Appalachian Grill Dave Sahs 6:30 - 9:00 pm \$85

The Appalachian Region includes all of West Virginia and parts of 12 other states from Alabama to parts of New York. The expansive territory and pockets of cultural influence gave rise to a variety of food ways and traditions that were truly farm to fork. Pork, corn, potatoes; farmers ate what they grew and the meat came straight from the farm. Appalachian cooking is food that reflects the place. It's not just about what's on your plate but who you are eating with. It's the joy of generations sharing a meal. Cooking that connects family, friends, history and traditions. The food is tangible, but it's the intangible traditions that truly keep today's Appalachian kitchens at the heart of the home. *Bourbon Cocktail, Garden Tomato Salad, Warm Roasted Potato Salad, Mixed Stewed Greens, Large Format Brined Pork Chops, and Seasonal Hand Pies*

Saturday 26th hands on: Couples in the Kitchen:

Late Summer Italian Feast Paul Lindemuth 6:30 - 9:00 pm \$85

On the menu tonight: the regions of Tuscany, Sicily, Emilia-Romagna; a feast of Italy. Tuscany's landscape of grapevines, farmhouses, and olive groves, intertwined with Sicily's coastline along the Mediterranean Sea and Northern Italy's rich farmland yields is a romantic patchwork of simplicity and fresh ingredients. Salt-air fresh seafood, pancetta, seasonal vegetables and fruity olive oil highlight tonight's meal. *Lemon and Olive Oil Marinated Fennel with Mint and Burrata, Pappardelle with Truffle Butter, Asparagus and Crisp Pancetta, Tuna Crudo with Watercress Pesto, and Honey-Sweetened Mascarpone with Berries and Pistachios.*

Sunday 27th hands on: Pickling & Preserving Workshop:

How to Make Jam from Fruit Kelly Sears 12:00 - 5:00 pm \$75

You don't have to spend hours and hours in a hot steamy kitchen to capture the essence of summer. With the right tools and rules, you can easily make the season's ripest produce last throughout the year. A few jars, long tongs, a big pot, and the right formula, will have you pickled and preserved in just a couple of hours and home with jars full of goodies of your own! A light meal utilizing the pickled and preserved ingredients will be served. *Strawberry Mint Jam, Chocolate Raspberry Jam, Honey & Thyme Blackberry Jam, Sweet Tomato Chutney, Bread & Butter Pickles, and Shallot Confit*

Thursday 31st hand on: Farmer's Market Fresh Paul Lindemuth 6:30 - 9:00 pm \$80

Still at the market, but not for too much longer. Capture the last bites of summer; ripe heirloom tomatoes, sweet corn, juicy peaches; nothing beats summer in Illinois! Fruits and vegetables are still plentiful and Farmers Markets, backyard gardens, and the local vegetable stand are still bursting with fresh summer ingredients available to build a tasty array of dishes satisfying for lunch, dinner, or as a side to a main dish. Enjoy the "fruits of the farmer's labor." *Since this class will be menu-driven based on the freshest ingredients found at the market that morning, there will be no recipes. Chef Paul will bring an array of the brightest and the best of the season back to Marcel's kitchen where you prepare an inspired feast.*

(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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