



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

JULY COOK CREATE CELEBRATE

S 2	M 3 	T 4 	W 5	T 6 	F 7 Road Trip: Nashville (Brandy Fernow) 6:30 - 9:00 pm \$85	S 1 Big Flavor Fusion: South American Style (Paul Lindemuth) 6:30 - 9:00 pm \$85
9 	MID KIDS CAMP: Foods from the West Coast Ages 9 - 11 \$45 each day/\$160 for all 4 days				14 Bastille Day (Julie Szimon) 6:30 - 9:00 pm \$85	15 
10 San Diego (Jamie Bordoshuk) 11:00 am - 12:30 pm	11 Los Angeles (Jamie Bordoshuk) 11:00 am - 12:30 pm	12 San Francisco (Jamie Bordoshuk) 11:00 am - 12:30 pm Eat the Garden (Robin Nathan) 6:30 - 9:00 pm \$80	13 San Luis Obispo (Jamie Bordoshuk) 11:00 am - 12:30 pm Super-Fast Fish Summer Edition: Ceviche! (Paul Lindemuth) 6:30 - 9:00 pm \$85			16
LITTLE KIDS CAMP: Golden State ages 6 - 8 \$40 per day/\$110 for all 3						
17 San Diego (Jamie Bordoshuk) 11:00 am - 12:30 pm	18 Los Angeles (Jamie Bordoshuk) 11:00 am - 12:30 pm	19 San Francisco (Jamie Bordoshuk) 11:00 am - 12:30 pm Girl's Night: Summer Garden Party (Brandy Fernow) 6:30 - 9:00 pm \$80	20 Mediterranean Summer (Robin Nathan) 6:30 - 9:00 pm \$85	21 Italian Steakhouse (KJ) (Dave Sahs) 6:30 - 9:00 pm \$85		
BIG KIDS CAMP: Pasta Week! Ages 12 - 16 \$50 each day/\$180 for all 4 days						
23 	24 (Cherise Slattery) 11:00 am - 1:00 pm	25 (Cherise Slattery) 11:00 am - 1:00 pm	26 (Cherise Slattery) 11:00 am - 1:00 pm	27 Tapas & Pinchos (Julie Szimon) 6:30 - 9:00 pm \$85	28 	29 Cocktail Party with Interactive Demonstrations: Happy Hour: Essential Summer Bites & Cocktails (Paul Lindemuth) 6:30 - 9:00 pm \$80
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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



Y L U R

COOK CREATE CELEBRATE



Saturday 1st hands on: **Big Flavor Fusion: South American Style** Paul Lindemuth 6:30 – 9:00 pm \$85
A study in culinary juxtaposition, Peruvian cuisine runs hot and cold, acidic and starchy, robust and delicate. Argentinian cuisine blends Mediterranean influences, Italian and Spanish, with its national culinary identity, beef. With every sip of a pisco sour, every bite of grilled charred crust of asado, Argentine's barbeque, and every spoonful of creamy, milky caramel, the tastes of these South American regions collide with flavor on the plate and the result is big, bold spice, with a chaser of clean and crisp. **Pisco Sour, Arepas Rellenas (Argentinean Stuffed White Corn Cakes), Causa (Peruvian Potato Casserole), Carbonada Criolla (Argentinean Beef Stew), and Volador (Peruvian Crisp Cake with Dulce de Leche and Pineapple Marmalade)**

Friday 7th hands on: **Road Trip: Nashville** Brandy Fernow 6:30 – 9:00 pm \$85
While Nashville has long been known for its expansive music scene, the talent and creativity of its culinary scene has recently put Nashville on the map. Food & Wine highlighted the “booming Music City food scene,” Food Arts Magazine noted the “emerging culinary scene putting Nashville on the gastronomic radar” and, most recently, Condé Nast Traveler stated this about the Music City: “There’s enough going on food-wise to warrant a trip solely for eating”. Nashville’s creative spirit has certainly infiltrated into its kitchens, turning them into the chef’s studio. From Southern fare to haute cuisine to quite literally everything in between, Nashville’s palate offers it all. **Nashville’s Signature Cocktail - the Boozy Bushwacker, Fried Green Tomatoes with Green Chili Bacon Marmalade on Arugula, Spiced and Smoked Pork Chops with Brown Sugar, Molasses BBQ Sauce, Savory Jalapeño Corn Bread Pudding, and Homemade “Goo Goo” Clusters**

MID KIDS CAMP hands on: **The Golden State: Foods from the West Coast** ages 9 - 11
Monday 10th – Thursday 13th Jamie Bordoshuk 11:00 am – 12:30 pm \$45/day \$160 all four days
California covers 150,000 square miles of land and 850 miles of ocean coast. Take a four day trip from Southern San Diego where the culinary influence is fresh Mexican, to the Hollywood hills for a star-studded line up of tasty favorites. With the Golden Gate Bridge and Fisherman’s Wharf in view, day three boasts a traditional San Francisco lunch. And day four ends your journey beachside for a picnic on the coast. Join Chef Jamie and taste California on a plate!

Day 1: San Diego: Mission Beach Chicken Nachos, Mexican Rice Cups filled with Guacamole and Red Velvet Waffles with Cream Cheese Glaze
Day 2: Los Angeles: Hollywood Hills Polo Lounge Salad, French Dip Torpedo Au Jus and Mini Cream Cheese Parfaits with Fresh Berries
Day 3: San Francisco: Golden Gate Clam Chowder, Sourdough Panzanella Salad and Crème Filled Chocolate Cookie Bars
Day 4: San Luis Obispo: Tri-Tip Steak Sandwich with BBQ Sauce, Beach Barbeque Baked Beans and White Chocolate Key Lime Pie

Wednesday 12th hands on: **Eat the Garden** Robin Nathan 6:30 – 9:00 pm \$80
Come summer when cilantro takes over the garden and mint is piled high, fresh vegetables, fruits and herbs take more of a starring role! Shopping at the local farmers market, or harvesting from your own garden, brings you closer to the food source and is a great way to add tasty, fresh, and often organic veggies to your diet. Explore fresh takes on the freshest of the season with this menu. **Blackberry-Basil Mojitos, Beet, Strawberry & Arugula Salad with Warm Pancetta Vinaigrette, Grilled Flank Steak with Cilantro-Mint Chimichurri, Summer Garden Sauté (Tomatoes, Sweet Corn, Sweet Peppers, Fresh Herbs), and Grilled Peaches with Bourbon Brown Butter Sauce**

Thursday 13th hands on: **Super-Fast Fish Summer Edition: Ceviche!** Paul Lindemuth 6:30 – 9:00 pm \$85
Popular in the coastal regions of Latin America and the Caribbean, Ceviche is perfect for summer. It’s light and bright and won’t weigh you down in the heat. Plus it requires only minimal or no heat to cook and is surprisingly easy to prepare. Fresh fish, plenty of citrus and a punch of spice, no-fuss Ceviche can serve as a starter, a side or a main dish. **Classic Mexican Ceviche, Peruvian Tuna Ceviche with Passion Fruit, Salmon Poke with Pickled Vegetables and Spicy Ponzu, and Coconut Panna Cotta with Tropical Fruit Salsa**

Friday 14th hands on: **Bastille Day** Julie Szimon 6:30 – 9:00 pm \$85
In France, it is formally called La Fête Nationale (The National Celebration) and commonly le quatorze juillet (the fourteenth of July). It commemorates the 1790 Fête de la Fédération, held on the first anniversary of the storming of the Bastille on 14 July 1789. If traveling to France for the festivities isn’t in your plans, join Chef Julie as she celebrates French Independence. **Onion Confit Tartlets, Bouillabaise with Rouille Croutons, Tomatoes Provençal, and Summer Blackberry Custards**

LITTLE KIDS CAMP hands on: **The Food Trail of the Golden State** ages 6 - 8

Monday 17th – Wednesday 19th Jamie Bordoshuk 11:00 am – 12:30 pm \$40/day \$110 all three days
Off to the west coast for a tasty trip through the state of California. Spend day one in sunny San Diego where the food shines bright with citrus and Mexican Spice. Day two will leave you feeling like the lead in a summer blockbuster with this star-studded Hollywood lunch. And day three, ends your journey by the Golden Gate Bridge and Fisherman’s Wharf for a traditional San Francisco seafood-packed treat. On the menu:

Day 1: San Diego: La Jolla Nachos with Chicken, Guacamole Stuffed Muffin Tin Rice and Red Velvet Waffles with Cream Cheese Glaze
Day 2: Los Angeles: Beverly Hills Hotel House Salad with a Balsamic Vinaigrette, Roast Beef Sandwiches Au Jus and Fresh Berry Compote
Day 3: San Francisco: Fog City Seafood Gumbo, Tomato, Cucumber Sourdough Cube Salad and No-Bake Oreo Bars

Wednesday 19th hands on: **Girl’s Night: Summer Garden Party** Brandy Fernow 6:30 – 9:00 pm \$80
We’ve been waiting a long time for a summer night party! A long hot summer night is the perfect excuse for a casual gathering. Enjoying a rustic meal with friends, sipping a crisp summer wine, tasting the best produce of the year — this is what we dream of during the long, cold winter. Come celebrate the season and all that fresh has to offer. **Grilled Peach & Arugula Salad, Brined Pork Tenderloin with Bacon Almond Chutney, Asparagus & Lemon Herb Risotto, and Summer Berry Crisp with Vanilla Bean Mascarpone Whipped Cream**

Thursday 20th hands on: **Mediterranean Summer** Robin Nathan 6:30 – 9:00 pm \$85
Chef Robin has lined up an evening filled with dishes that are a testament to the idea of a Mediterranean Summer, a market driven style of cooking featuring simple, quality ingredients. Mediterranean cuisine covers a lot of territory – from the French Riviera to the Greek Islands to North Africa, flowing over the Asian-European border onto the beaches of Turkey — that’s 3 continents! The alluring flavors and textures will carry you on a summer voyage to the culinary coast. **Grilled Marinated Kaseri Cheese Skewers with Provençal Tomatoes, Grill Steamed Striped Bass Packets with Moroccan Chermoula (fresh herb sauce), Turkish Rice Pilaf, and Crema Catalana Ice Cream with Salted Caramel Sauce**

Friday 21st hands on: **Italian Steakhouse (KJ)** Dave Sahs 6:30 – 9:00 pm \$85
Among the great rites of summer; a game at Wrigley, a concert in the park, and a thick steak on the grill. Chef Dave is in the kitchen sharing the bold, natural flavors that dominate the steak tradition of Italy. Tonight’s flagship, Tuscan steak is made from the region’s Chianina breed of cattle which are prized for their tenderness and flavor. In typical Italian style, simplicity rules the day; little more than olive oil, rosemary, and salt are needed to highlight the rich flavor of the grilled meat. With a martini in hand, a few grilled sides, and one fabulous steak, the menu is full, the weather is warm and the adult beverages are flowing. Eat, drink, grill and enjoy! **Classic Martini, Bitter Lettuces Salad, Bistecca alla Fiorentina, Crispy Potatoes, Grill Roasted Mushrooms, and Grilled Stone Fruit Dessert**

BIG KIDS CAMP hands on: **Pasta Week!** ages 12 - 16

Monday 24th – Thursday 27th Cherise Slattery 11:00 am – 1:00 pm \$50/day \$180 all four days
Who would have thought that three staple ingredients of flour, eggs, and water could produce such a delicious result? Fresh pasta is the necessary ingredient that transforms a good dish into a great dish. Four days of four different pastas, roll it, shape it, cut it, cook it! Gain the confidence and skills to create a beautiful meal of fresh pasta any time that will make your sauce proud!

Day 1: Spicy Tomato Pasta Bread, Chicken Farfalle with Red Peppers, Three Cheese Gemelli Salad, and Lemon Fig Ravioli Cookies
Day 2: Oven Fried Zucchini Chips and Dip, Seafood Ravioli with Cream Sauce, Caesar Salad with Homemade Croutons, and Chocolate Chip Cannoli Cones
Day 3: Ziti Pizza Pie with Spicy Sausage, Gazpacho Salad, Parmesan Garlic Bread, and Crispy Chocolate Noodles with Strawberry Sauce
Day 4: Crispy Pizza Crackers, Sharp Cheddar Bacon and Pasta Bake, Italian Tomato Panzanella, and Pasta Crisps with Cinnamon Sugar

Thursday 27th hands on: **Tapas & Pinchos** Julie Szimon 6:30 – 9:00 pm \$85
In Catalan (Barcelona), they serve tapas; in the Basque country they serve pinchos. Tonight at Marcel’s, we’re serving up both! A pincho or pintxo is a small snack, traditional in northern Spain. They are usually eaten in bars or taverns as a small snack while hanging out with friends or relatives; thus, they have a strong socializing component, and in the Basque country and Navarre they are usually regarded as a cornerstone of local culture and society. They are related to tapas, the main difference being that pinchos (Spanish for spike) are usually ‘spiked’ with a skewer or toothpick, often to a piece of bread or potato. **Beef Empanadas, Lamb Meatballs with Mint in Tomato Sauce, Sherry Glazed Chicken Liver Crostini, Serrano Ham and Fig Preserve Puff Rolls, Empanadas de Manzana (Apple) and Churros**

Saturday 29th **Cocktail Party with Interactive Demonstrations:**
Happy Hour: Essential Summer Bites & Cocktails Paul Lindemuth 6:30 – 9:00 pm \$80
The cocktails are chilled, the bites unforgettable; the perfect melody of sips and nibbles. This decadent celebration of summer is both a palate-expanding tasting class and a festive social event. Chef Paul has created the perfect cocktail partners for a bevy of bites designed to curb hunger and delight the palate. The table is set for an exciting, flavor-and-friend filled evening with a gastronomic fest of fun food and drink! **Tabernacle Crush, Cucumber and Honeydew Freeze, Redhead in Bed, Crostini with Every-Herb Pesto, Pimento Cheese Deviled Eggs with Crispy Pancetta, Buffalo Chicken Lollies, and Puff Pastry Blueberry Hand Pies**