



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

SEPTEMBER
COOK CREATE CELEBRATE



S	M	T	W	T	F	S
						
		free demo Sharon's Chicken with Spicy Thai Peanut Sauce 11:00 am - 2:00 pm		Surf & Turf Catalan Style (Julie Szimon) 6:30 - 9:00 pm \$85	Late Summer from Napa (Paul Lindemuth) 6:30 - 9:00 pm \$85	
Fear No Pasta Workshop (Robin Nathan) 12:00 - 4:00 pm \$75		free demo Deb's Quick & Simple Asian Tilapia 11:00 am - 2:00 pm	Foundations of French Pastries (Cherise Slattery) 11:00 am - 2:00 pm \$80	Early Fall Favorites (Brandy Fernow) 6:30 - 9:00 pm \$80		Cocktail Party with Interactive Demonstrations: Scotch & Steak (Paul Lindemuth) 6:30 - 9:00 pm \$80
big kids Exploring Indian Cuisine (Cherise Slattery) 2:00 - 4:00 pm Ages 12 - 16 \$50		free demo Julie's Wheatberry Waffles 11:00 am - 2:00 pm		Back to School: Celebration Brunch! (Lynn Dugan) 10:30 am - 12:00 pm \$50	Tacos y Cerveza (Robin Nathan) 6:30 - 9:00 pm \$85	little kids Corn Harvest (Jamie Bordoshuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40
		free demo Teri's 6th Anniversary Treats 11:00 am - 2:00 pm	The Lunch: First Hint of Fall (Brandy Fernow) 11:30 am - 1:00 pm \$40	Asian Inspired (Dave Sah) 6:30 - 9:00 pm \$85		mid kids Corn Fest (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45
			Pressure Cooker Cooking (Kelly Sears) 6:30 - 9:00 pm \$80			Cook, Eat, Share (Kelly Sears) 6:30 - 9:00 pm \$85

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



SEPTEMBER

COOK CREATE CELEBRATE



Thursday 7th hands on: **Surf & Turf Catalan Style** Julie Szimon 6:30 – 9:00 pm \$85
 Mar y Montana, translates to sea and mountain. The Catalan gastronomy has a bevy of “surf and turf” traditional dishes; the meatball with squids, the chicken and crayfish, meat and seafood engulfed in traditional Spanish flavors of tomato, garlic and paprika. Rice, cured pancetta, onion, and bell pepper with a touch of white wine round out the dishes to create the perfect showcase of Spain, both from land and sea. **Olive and Herb Dip Crostini, Chicken and Lobster Catalan Style, Spanish White Beans with Spinach and Fresh Cheese from Marché with Honey, Dried Fruit and Nuts**

Friday 8th hands on: **Late Summer from Napa** Paul Lindemuth 6:30 – 9:00 pm \$85
 The finest memories begin with a single glass. Fresh, seasonal, and simple preparations are the hallmark of Northern California wine country. This California inspired late summer menu paired with wine selections will have you raising a glass to toast the passing of summer and autumn on the horizon. **Avocado Toast with Smoked Salmon, Lemon-Brined Chicken, Manchego Polenta and Salsa Verde, Warm Beet Salad with Greens and Pistachios, and Spiced Plum Pavlovas**

Sunday 10th hands on: **Fear No Pasta Workshop** Robin Nathan 12:00 – 4:00 pm \$75
 A quiet Sunday afternoon gives us the best opportunity to perfect our pasta-making skills. Never made pasta? Fear not — as the class title suggests, we will be using simple, approachable methods to create the freshest, most delicious pasta dishes at home – and take advantage of the garden’s bounty to make the perfect sauce to pair. **Classic Fresh Pasta made into Stracci (torn shapes) with Fresh Tomato, Ricotta Pasta Noodles with Butter and Parmesan and Rosemary, Crespelle – Tuscan Savory crepes with Cheese filling and Fresh Herb Puree, and we’ll finish the afternoon with Chef Robin’s Ice Cream**

Wednesday 13th hands on: **Foundations of French Pastries** Cherise Slattery 11:00 am – 2:00 pm \$80
 Many of today’s most basic of pastry preparations were either born, or refined, in the kitchens of France. However, despite the centuries-old techniques, home cooks still find them intimidating. Join Chef Cherise as she breaks down classic bases such as Pate Brisee, Joconde, and shares the tricks of financiers and french butter cookies. Each fundamental skill will then be applied to create finished desserts. A light lunch will be served. **French Butter Cookies, Layered Opera Cake with Almond Dust, Green Apple Tarte Tatin, and Chocolate Financiers**

Thursday 14th hands on: **Early Fall Favorites** Brandy Fernow 6:30 – 9:00 pm \$80
 Share an evening and savor the sublime tastes of late summer’s harvest! Build your weeknight dinners around beautiful squash and root vegetable, juicy tomatoes, and other top picks from late summer’s bounty. Adding fresh fruits and vegetables yields a plate full of deliciousness that is short on cook time but big on flavor. **Heirloom Tomato Jam Crostini, Rosemary and Pancetta Wrapped Pork Tenderloin, Roasted Autumn Harvest Vegetables with Shallot Sherry Vinaigrette, and Warm Lemon Plum Galette**

Saturday 16th **Cocktail Party with Interactive Demonstrations: Scotch & Steak** Paul Lindemuth 6:30 – 9:00 pm \$80
 Back by popular demand, scotch and steak! In this classic pairing, Chef Paul is whipping up some masterful steak dishes and sides and our scotch expert will be educating on all things scotch. Lift your glass! **Scotch tastings, Jamaican Jerk Steak Tacos, New-School Steak Diane, Four Peppercorn Steak Au Poivre, and Buttered Scotch Pudding with Salted Caramel**

Sunday 17th **BIG KIDS** hands on: **Exploring Indian Cuisine** Cherise Slattery 2:00 – 4:00 pm \$50
 Ages 12 - 16 Move over fried rice, pizza, and tacos, there’s a new kid in flavor town; Indian. Naan, Raita, Curry, and Samosas are all common in Indian cuisine. Loaded with new spices and scents, these dishes can be unfamiliar but don’t let them be intimidating. Indian cuisine has multiple regional variations, but is big on flavor and the perfect spice combinations. **Homemade Naan with Raita, Curry Chicken Skillet, Vegetable Stuffed Samosas, and Sweet Pal Payasam with Pistachios**

Thursday 21st **demo: Back to School: Celebration Brunch!** Lynn Dugan 10:30 am – 12:00 pm \$50
 Back to school signals the end of summer and a turning point in the year. The smell of neighborhood bar-beques gives way to fresh notebooks and sharpened pencils. Fall is right around the corner and the shift to shorter days, colder nights, and a ramped up schedule! Kick back, re-connect, and enjoy an hour and a half of me-time. Sip and savor a meal just for you. **Party Palomas with Grapefruit and Strawberries, Watermelon Avocado Salad with Lime Dressing, Spinach and Feta Soufflé and Chocolate Chunk Banana Bread**

Thursday 21st hands on: **Modern Cooking & Plating Workshop** Paul Lindemuth 6:30 – 9:00 pm \$85
 Create visually stunning dishes with a variety of modern cooking methods designed to capture art on a plate. The difference between the culinary arts and cooking includes not only cooking and crafting the perfect dish, but presenting it on the plate to highlight tastes, colors and textures. We eat with our eyes first; join Chef Paul and learn to create a visual feast. **Purees and Sauces for Plate Painting, Mesclun Salad in Crisp Parmesan Tuile, Parmesan Crusted Lamb Chops with Root Vegetable Purée, Mocha Torte on Vanilla and Chocolate Crème Anglaise**

Friday 22nd hands on: **Tacos y Cerveza** Robin Nathan 6:30- 9:00 pm \$85
 The Taco Truck is stopping at Marcel’s again — and this time, there’s beer on board! What better way is there to spend a Friday night as we prepare four favorite tacos, pair them with local beers, and finish with one of Chef Robin’s ice creams. **Piccadillo (Ground Beef) Tacos with Roasted Jalapeno Sauce, Pulled Pork Tacos with Salsa Verde and Pickled Red Onion, Austin Style Fish Tacos with Lime Crema, Shrimp and Chorizo Tacos with Avocado Crema, Esquite Salad and Mexican Sweet Corn Ice Cream**

Saturday 23rd **LITTLE KIDS** hands on: **Corn Harvest** Jamie Bordushuk 11:00 am – 12:30 pm \$40
 Ages 6 - 8 The brief season when farm-grown ears of corn go straight from the truck into your kitchen is as anticipated as summer itself. Easy to prepare, and fun to eat, Chef Jamie is sharing kernels of wisdom for cooking and enjoying the season’s sweet-salty, soft-crunchy staple. **Corn and Vegetable Chowder, Corn on the Cob with Sour Cream, Parmesan and Paprika, and Sweet Cornbread**

Saturday 23rd **MID KIDS** hands on: **Corn Fest** Jamie Bordoshuk 2:00 – 3:30 pm \$45
 Ages 9 - 11 Yellow, white, peaches and cream, whatever variety you favor, everyone agrees corn on the cob slicked with butter and sprinkled with salt is a summertime favorite. Although most often cooked and eaten on the cob, sweet corn can be grilled, roasted, and brings depth and flavor to soups, stews, and salads. Join Chef Jamie as he treats you to his favorites. **Potato, Corn and Bacon Chowder, Mexican Elote and Sharp Cheddar Cheese and Corn Bread**

Wednesday 27th **demo: The Lunch: First Hint of Fall** Brandy Fernow 11:30 am – 1:00 pm \$40
 The change of seasons is as good a reason as any to gather your closest circle to savor a casual meal highlighting the upcoming flavors of fall while holding on to the end of summer. The perfect in-between-the-seasons meal to shake off the soon-to-be-over summer blues! Wine and beer will be available for purchase with this class. **Cambozola and Stone Fruit Bruschetta with Balsamic Glaze, Pan Seared Chicken Breast with Honey Ricotta and Arugula Pesto, Roasted Sweet Potatoes with Sweet Chili Drizzle, and Warm Apple Cake with Salted Caramel**

Wednesday 27th hands on: **Pressure Cooker Cooking** Kelly Sears 6:30 – 9:00 pm \$80
 The new generation of pressure cookers is much safer and easier to use than mom’s was and deliver flavors and textures that cannot be achieved in a crock pot. Pressure cookers will transform your weekday cooking, allowing you to whip up traditionally long-cooking dishes 70% faster. In this class we will be making stock, hard boiled eggs, rice, beans and polenta to demonstrate how easy these basics are and how much their flavor is improved. We will also be making a meal of short ribs for dinner. All pressure cookers will be 20% off for class participants. **Pressure Cooker Homemade Stock, Perfect, Slip-off Shell Hard Boiled Eggs, Ten-Minute Brown Rice & Creamy Polenta, Boneless Short Ribs over Root Vegetable Mash with Pressure Cooker “Gravy, and Hazelnut Chocolate Pots de Crème**

Thursday 28th hands on: **Asian Inspired** Dave Sahs 6:30 – 9:00 pm \$85
 Start with sake and beer, pair it with the slow cooked, meltingly tender pork belly wrapped in a crispy lettuce wrap. We’ll find a use for the left over rice without succumbing to delivery and the takeout box. Toss in an assortment of vegetables swimming in a puddle of brine. Crisp, fragrant and flavorful, they seem to pair with every dish on the table. And ask yourself why you’ve been choosing vanilla, strawberry or chocolate when green tea ice cream is the bomb! Create and taste a true meal of Asian inspiration. **Sake and Beer, Assorted “Quick Pickles,” Crispy Teriyaki Pork Belly Lettuce Wraps, Fried Rice, and Green Tea Ice Cream**

Saturday 30th hands on: **Cook, Eat, Share** Kelly Sears 6:30 – 9:00 pm \$85
 One big pot for one big night; sharing food with friends in a relaxed setting is one of life’s great pleasures. It’s how Chef Kelly likes to entertain and she’s created a stress-free evening of refined comfort food. The dining table is the anchor to conversation, to sharing dishes, to exploring what brings us together. **Beans & Bacon on Buttered Toasts, Big Bowl Mixed Greens with Crisp Croutons and Green Goddess Dressing, Coffee Rubbed Pork Tenderloin, Risotto Style Farro with Slivered Celery Root and Apples, Roasted Red Peppers with Cherry Tomatoes and Lemon Ricotta, and Warm Toffee Cake with Salted Caramel Sauce**

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