



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2017 [marcelsculinaryexperience.com](http://marcelsculinaryexperience.com)  
 490 North Main, Glen Ellyn, IL  
 630.790.8500

DECEMBER COOK CREATE CELEBRATE

S	M	T	W	T	F	S
<b>Bubbly Cocktails and Festive Appetizers</b> (Kiley Fields) 12:00 - 2:30 pm \$75 <b>3</b>	 <b>4</b>	free demo <b>Teri's Ginger Poundcake w/ Cranberry Sauce</b> 11:00 am - 2:00 pm ----- <b>Holiday Cookie Exchange</b> (Kelly Sears) 6:30 - 9:00 pm \$75 <b>5</b>	<b>Out for Lunch: French Inspired Christmas Lunch</b> (Kiley Fields) 11:30 am - 1:00 pm \$40 <b>6</b>	<b>Feast of the Seven Fishes</b> (Julie Szimon) 6:30 - 9:00 pm \$85 <b>7</b>	<b>Holiday Wine Pairing</b> (Robin Nathan) 6:30 - 9:00 pm \$90 <b>1</b>	<b>2</b> <b>Fireside Date Night: Cozy Cocktails and Comfort Food</b> (Brandy Fernow) 6:30 - 9:00 pm \$85 <b>9</b>
mid kids <b>Kids Cooking 'Round the Kitchen - Bring Your Favorite Adult: Taste of the South Pacific Islands</b> (Jamie Bordoshuk) 1:00 - 3:00 pm Ages 9 - 11 \$50 <b>10</b>	 <b>11</b>	free demo <b>Kelly's Stuffed Chicken Breasts in the Lux Pot</b> 11:00 am - 2:00 pm <b>12</b>	<b>Out for Lunch: Season's Eating; Warm Winter Spices</b> (Lynn Dugan) 11:30 am - 1:00 pm \$40 ----- <b>How to Throw the Ultimate Holiday Dinner Party</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85 <b>13</b>	<b>Meet for Brunch: New Orleans Holiday Cocktail Brunch</b> (Paul Lindemuth) 10:30 am - 12:00 pm \$50 ----- <b>Savannah Holiday</b> (Brandy Fernow) 6:30 - 9:00 pm \$85 <b>14</b>	<b>Spanish Christmas</b> (Julie Szimon) 6:30 - 9:00 pm \$85 <b>15</b>	little kids <b>Take Home Holiday Treats</b> (Cherise Slattery) 11:00 am - 12:30 pm Ages 6 - 8 \$40 ----- mid kids <b>Edible Towering Cookie Tree</b> (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45 <b>16</b>
big kids <b>Sweets Workshop</b> (Cherise Slattery) 12:00 - 2:00 pm Ages 12 - 16 \$45 <b>17</b>	<b>18</b>	free demo <b>Jenny's New Year's Korean Rice Cake Soup</b> 11:00 am - 2:00 pm <b>19</b>	 <b>20</b>	<b>Holiday Comforts</b> (Robin Nathan) 6:30 - 9:00 pm \$85 <b>21</b>	<b>Home for the Holidays</b> (Kelly Sears) 6:30 - 9:00 pm \$85 <b>22</b>	 <b>23</b>
 <b>24</b>	<b>25</b>	 <b>26</b>	<b>MID KIDS WINTER BREAK</b> Ages 9 - 11 \$45 per day or \$120 for all 3 days			<b>27</b>
<b>Fabulous Fast Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>27</b>	<b>Fabulous Fast Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>28</b>	<b>Fabulous Fast Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>29</b>	<b>30</b>			
 <b>31</b>	<b>JANUARY</b>		<b>LITTLE KIDS WINTER BREAK</b> Ages 6 - 8 \$40 per day or \$105 for all 3 days			<b>3</b>
<b>1</b>	<b>2</b>	<b>Tasty Takeout</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>3</b>	<b>Tasty Takeout</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>4</b>	<b>Tasty Takeout</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm <b>5</b>	 <b>6</b>	

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



# DECEMBER

## COOK CREATE CELEBRATE



**Friday 1st** hands on: **Holiday Wine Pairing** Robin Nathan 6:30 – 9:00 pm \$90  
The holidays are here and we're ready to eat, drink and be merry. And whether you're looking to spread holiday cheer or just cheer the end of the work week, we have just what you need. But which wines pair best with which occasion? From the right bubbly for New Year's to the best bottles for beef tenderloin, we've got your holiday food-and-wine pairings covered. In this small plates class, we'll re-create holiday flavors and taste and discuss which wines pair best. Whether it's soft and juicy, delightfully savory or has a hint of sweetness, this round up of wines make perfect partners for holiday fare. **Cava and Prosecco with Smoked Trout and Crème Fraiche Croutons; Riesling with Cayenne Spiced Butternut Squash Soup, Beaujolais Noveau and Oregon Pinot Noir with Sage Roasted Chicken Thighs, Crisp Oven Roasted Potatoes and a Cheese Platter with Sweet Fruit Chutney**

**Sunday 3rd** hands on: **Bubbly Cocktails and Festive Appetizers** Kiley Fields 12:00 – 2:30 pm \$75  
After planning Thanksgiving dinner, followed by an upcoming Christmas feast and New Year's lingering around the corner it's time for a time out winter cocktail soirée with bubbly drinks and a menu of bite-sized indulgences. Start with some pop-in-your-mouth bites, a light side of dressed up vegetables, a substantial main, and end with the perfect decadent morsel; savory, salty, sweet and delicious! Now that's a party! **Bénédictine Sparkling Cider, Sparkling Pomegranate Caipirinha, Sparkling Grapefruit Rosé Sangria, Platinum Sparkle, Chicken Liver Pâté with Bourbon & Cranberry Apple Relish, Ricotta and Braised Leek & Sweet Potato Crostini with Basil, Pimientos del Piquillo Rellenos de Atún (Tuna Stuffed Peppers), and One-Bite Chocolate Molten Cakes**

**Tuesday 5th** hands on: **Holiday Cookie Exchange** Kelly Sears 6:30 – 9:00 pm \$75  
If you love celebrating the holidays with a huge assortment of homemade cookies but can't face all that baking, a cookie swap is the perfect solution for you! Let us simplify your holiday baking by cooking up an evening of mixing, shaping, baking and decorating a tasty and beautiful box of holiday cookies. We'll put on a pot of soup, bake up a storm, and everyone will leave with two dozen cookies and plenty of new recipes to add to your cookie jar! **Maple Leaf Cookies, Ginger Molasses Cookies, Dulce De Leche Brownies, Bacon Pecan Sandies, Chocolate Nut Rugelach and Candied Citrus Peel**

**Wednesday 6th** demo: **Out for Lunch: French Inspired Christmas Lunch** Kiley Field 11:30 am – 1:00 pm \$40  
French cuisine provides a gastronomic paradise where French technique meets Mediterranean elements and fresh ingredients. Today's best French cooking combines time-tested techniques with classic French ingredients in modern flavor combinations. Chef Kiley is putting all of these principles into practice making simple aromatic dishes that burst with flavor. Wine will be available for purchase by the glass. **Grilled Leeks, Roasted Garlic & Anchovies on Toast, Seared Duck Breast with Cherry Orange Sauce, Herbed Haricot Verts, and Le Chocolat Chaud**

**Thursday 7th** hands on: **Feast of the Seven Fishes** Julie Szimon 6:30 – 9:00 pm \$85  
A celebration of Christmas Eve with meals of fish and other seafood, this long standing tradition of eating seafood dates from the Roman Catholic tradition of abstinence, refraining from the consumption of meat or milk products during Lent and on the eve of holy days. The meal may include seven, eight, or even nine specific fishes that are considered traditional. Share the custom of celebrating with the simple fish. **Seared Tuna with Grated Carrot and Orange Salad, Mixed Seafood Pasta Rosa, Tomato Poached Cod and Capers, Pistachio Cannoli**

**Saturday 9th** hands on: **Fireside Date Night: Cozy Cocktails and Comfort Food** Brandy Fernow 6:30 – 9:00 pm \$85  
With temperatures dropping, snow falling, and the holidays just around the bend, now's the perfect time to find some kitchen time with your favorite cooking partner. Promising killer cozy cocktails and warming comfort food, the tone is set for an unforgettable evening. **Hard Cider with Gin and Sage, Wild Mushroom Bisque with Herbed Crème Fraiche, Herb-Brined Pork Chops with Caramelized Pears, Smashed Fingerling Potatoes with Roasted Garlic and Gruyere, Brown Sugar Irish Coffee and Bittersweet Chocolate Soufflé with Crème Caramel**

**Sunday 10th** MID KIDS hands on: **Kids Cooking 'Round the Kitchen - Bring Your Favorite Adult: Taste of the South Pacific Islands** Jamie Bordoshuk 1:00 – 3:00 pm \$50  
Ages 9 - 11 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 for a cooking experience made for two. We're traveling to Fiji, Tahiti, Cooks Island and more for a taste of island life in December! **King Kamehameha Hawaiian Bread Rolls, Pacific Shrimp Tacos, Moa Samos Polynesian Brown Sugar Chicken, Fujian Sweet Pepper Fried Brown Rice and Tropical Fruit Shake**

**Wednesday 13th** demo: **Out for Lunch: Season's Eating; Warm Winter Spices** Lynn Dugan 11:30 am – 1:00 pm \$40  
When the temperatures are dropping, it's time for the spice cabinet to start heating up. Cold weather is time for assertive flavors and warmth. Think of your spice rack as an artist's paint box. It is always about possibilities and creativity. The seasons define the mood and context for how you apply these spices to create your flavor "palette." Essential winter seasoning choices highlight and are compatible with all parts of the meal, from salad through dessert! Wine will be available for purchase by the glass. **Roasted Beet Salad with Date Vinaigrette, Herb Stuffed Turkey Breast with Apple Cider Pan Sauce, and Baked Pears and Cranberries with Crème Fraiche**

**Wednesday 13th** hands on: **How to Throw the Ultimate Holiday Dinner Party** Paul Lindemuth 6:30 – 9:00 pm \$85  
Whether you're entertaining for two, eight or twelve people, everything you need to bring a successful night together is right here. Chef Paul has created the perfect party plan with the menu, shopping, and timing, working out exactly what has to be done and when. All you have to send out are the invitations. In this class you'll learn how to create and accessorize beautiful holiday buffets, master the timing of preparing, cooking, and presenting dishes so you can be a guest at your own party. **Savory Palmiers with Caramelized Onions and Smoked Gouda, Pappardelle with Truffle Butter, Bacon and Herb Wrapped Pork Tenderloin, Warm Lentil Salad with Squash and Apples, and Eggnog Panna Cotta**

**Thursday 14th** demo: **Meet for Brunch: New Orleans Holiday Cocktail Brunch** Paul Lindemuth 10:30 am – 12:00 pm \$50  
History suggests that the brunch was born in New Orleans. Whether right or wrong, in the French Quarter and beyond, brunch is sacred. The birth of brunch began at Tujague's, a small diner on Decatur Street that served breakfast to many but could only accommodate some, where breakfast would spill over to afternoon and thus became brunch. Regardless of the backstory, who doesn't love brunch? The holiday cocktail brunch is that delightful combination where friends that are too late for breakfast can meet with friends too early for lunch. **Creole Bloody Mary, Passion Fruit Mimosa, Shrimp and Cheesy Grits, Sweet Potato Pancakes, and Citrus and Pomegranate Salad**

**Thursday 14th** hands on: **Savannah Holiday** Brandy Fernow 6:30 – 9:00 pm \$85  
From the Historic District, to the Islands, Midtown, Southside, Tybee beach and everywhere in between, Savannah's cuisine is a rich mix of exotic influences brought by the Seven Seas spice trade. From upscale farm to table to soul food, there's more to Georgia than the Housewives of Atlanta! Indulge your appetite for southern cuisine, local seafood and produce and some time-honored family favorites and join Chef Brandy for a Savannah holiday. **Bourbon Spiked Holiday Punch, Southern Spiced Shrimp with Creamy Herbed Grits, Pecan Crusted Pork Tenderloin with Country Mustard Cream Sauce, Gratin of Southern Greens and Gruyere, and Cranberry Brioche Bread Pudding with Warm Cinnamon Cream**

**Friday 15th** hands on: **Spanish Christmas** Julie Szimon 6:30 – 9:00 pm \$85  
In Spanish, Christmas Eve is called La Noche Buena or The Good Night and in Spain it is celebrated with a large family feast that is eaten late in the evening and lasts a couple hours. Some families attend midnight mass before or after, although many families are still finishing dinner around the table at midnight! Christmas Eve is a time for celebrating in neighborhood bars and taverns and around the table with family and friends. Indulge in our version of Spanish Christmas and share in tradition. **Stuffed Piquillo Peppers, Arroz con Bogavante (Lobster Rice), Puff Pastry Wrapped Pork Tenderloin, Sautéed Spinach & Garlic, and Pear Boudin**

**Saturday 16th** LITTLE KIDS hands on: **Take Home Holiday Treats** Cherise Slattery 11:00 am – 12:30 pm \$40  
Ages 6 - 8 Holiday treats are as fun to make as they are to give. With Chef Cherise as your guide, you will create and take home edible holiday treats that will wow not only you and your family, but Santa himself! **Sprinkled Donut Truffles, Ore Santa Faces, Christmas Tree Cookie Cutouts, and Peppermint Bark**

**Saturday 16th** MID KIDS hands on: **Edible Towering Cookie Tree** Jamie Bordoshuk 2:00 – 3:30 pm \$45  
Ages 9 - 11 Holiday treats are as fun to make as they are to give. With Chef Jamie as your guide, you will create and take home an edible towering cookie tree that will wow not only you and your family, but Santa himself! **Homemade Sugar Cookies, Whipped Vanilla Frosting, and creative decorating with Candies, Chocolates, and Sprinkles**

**Saturday 17th** BIG KIDS hands on: **Sweets Workshop** Cherise Slattery 12:00 – 2:00 pm \$45  
Ages 12 - 16 These festive treats are just as fun for kids to make as they are to give. Whether you're invited to a party, gifting with your secret Santa, or you simply enjoy making holiday treats for teachers, friends and family, this class will teach you how to make a delicious sweets plate and you'll take home some Christmas Village Cookies to share. **Christmas Village Cookies, Strawberry Stuffed Santas, Peppermint Truffle Tartlets, and Eggnog Mini Cheesecakes**

**Thursday 21st** hands on: **Holiday Comforts** Robin Nathan 6:30 – 9:00 pm \$85  
Whether or not the weather outside is frightful, the food is so delightful! Best enjoyed in a warm and cozy fashion, your holiday guests will appreciate this hearty, warming wintry menu. Huddled by the fire or hunkered under a dining room table, everyone will enjoy the classic, comforting flavors of these holiday culinary comforts. **Hot Whiskey Toddies, Apple and Walnut Salad with Creamy Honey Dressing, Beef Stroganoff with Fresh Pasta, and The Best Chocolate Fudge Cake**

**Friday 22nd** hands on: **Home for the Holidays** Kelly Sears 6:30 – 9:00 pm \$85  
The kids are home from college, the in-laws just landed, and your sister is due to arrive any minute, everyone is home for the holidays! Sharing food, swapping stories and catching up for lost time in a relaxed setting is one of the best parts of the holidays. It's how Chef Kelly likes to entertain and she's created a stress-free evening of refined comfort food. There's no greater gift during the busy holiday season than creating new memories with family and friends gathered round the table. **Grilled Brioche Toasts with Ricotta, Bacon and Coffee Shallot Jam, Butter Lettuce Salad with Lady Apples, Walnuts and Gorgonzola, Winter Pork & Chorizo Stew, Warm Dinner Rolls, and Sticky Drunken Pears with Whipped Crème Fraiche**

**MID KIDS WINTER BREAK** hands on: **Fabulous Fast Food** ages 9 - 11

**Wednesday 27th - Friday 29th** Jamie Bordoshuk 11:00 am – 12:30 pm \$45 per day or \$120 for all 3 days  
When it comes to fast food, we all have our preference; kooky green shakes, candy bars, a slice of pizza, tacos. And how did these fast-food favorites become so common? They are all truly yummy and totally easy to make! Check out our greatest-hits list of irresistible dishes that you can make even better at home!  
**Day 1: Gourmet Chinese Chow Mein, Sweet and Sour Orange Chicken and Kit Kat Cookie Bars**  
**Day 2: Pizza Garlic Bread Knots, Loaded Potato Skins and a Shamrock Shake**  
**Day 3: Crunch-wrap Supreme Mexican Taco, Asian Chicken Lettuce Cups and Mrs. Field's Chocolate Chip Cookies**

**MID KIDS WINTER BREAK** hands on: **Fabulous Fast Food** ages 9 - 11

**JANUARY Wednesday 3rd - Friday 5th** Jamie Bordoshuk 11:00 am – 12:30 pm \$40 per day or \$105 for all 3 days  
Chinese, Mexican, pizza, are all foods that we usually pick up the phone and order but why not make them instead? These home healthy versions are not only better for you, they are tastier too!  
**Day 1: Lo Mein Noodles with Asian Vegetables, Tangy Orange Chicken Nuggets and Kit Kat Cookie Bars**  
**Day 2: Twisted Garlic Pizza Braid, Potato Boats with Cheese and Bacon and a Shamrock Shake**  
**Day 3: Hexagon Wrapped Taco Supreme, Chang's Chicken Lettuce Wraps and Mrs. F's Chocolate Chip Cookies**