



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

S	M	T	W	T	F	S
			Out for Lunch: Lunch from the Heartland (Lynn Dugan) 11:30 am - 1:00 pm \$40 <hr/> Chilly Day Pasta (Robin Nathan) 6:30 - 9:00 pm \$80	The Big Pig Jig (Brandy Fernow) 6:30 - 9:00 pm \$85	Couples in the Kitchen: From the Amalfi Coast (Kiley Fields) 6:30 - 9:00 pm \$85	
little kids Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Cooking Around the Campfire (Jamie Bordoshuk) 1:00 - 3:00 pm Ages 6 - 8 \$45		free demo Jen's Loaded Black Bean Sweet Potato Boats 11:00 am - 2:00 pm	Cocktail Party with Interactive Demonstrations: Girl's Night Out: Fall Cocktails and Seasonal Bites (Brandy Fernow) 6:30 - 9:00 pm \$80	Fresh Caught: Fall Fish Dishes (Paul Lindemuth) 6:30 - 9:00 pm \$85	Harvest in Tuscany (Julie Szimon) 6:30 - 9:00 pm \$85	little kids Italian Thanksgiving Dinner (Jamie Bordoshuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40 <hr/> mid kids Italian American Thanksgiving (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45
Autumn Bread & Spreads Workshop (Kelly Sears) 12:00 - 5:00 pm \$80		free demo Teri's Roasted Veggie Paella 11:00 am - 2:00 pm	Bistro Lunch & Wine Pairing (Robin Nathan) 11:30 am - 1:00 pm \$50 Soul Warming Soups (Julie Szimon) 6:30 - 9:00 pm \$80	Meet for Brunch: Effortless Entertaining Brunch (Kiley Fields) 10:30 am - 12:00 pm \$50		The Winemaker and the Chef (Paul Lindemuth with Tom & Joan Knighton) 6:30 - 9:00 pm \$90
		free demo Julie's Pumpkin Bread Pudding 11:00 am - 2:00 pm				Tree Trimming Party (Kelly Sears) 6:30 - 9:00 pm \$85
		free demo Jennifer's Shrimp Scampi w/ Linguini 11:00 am - 2:00 pm	Beaujolais Party in Paris (Robin Nathan) 6:30 - 9:00 pm \$80	Santa Barbara Holiday (Jamie Bordoshuk) 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.



NOVEMBER
 COOK CREATE CELEBRATE

CLASS, DEMO + EVENT DETAILS



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Wednesday 1st **demo: Out for Lunch: Lunch from the Heartland** Lynn Dugan 11:30 am - 1:00 pm \$40
The American Midwest, sturdy, from scratch food from farmhouses and early settlers, delicious but approachable, the ingredients fresh, seasonal and prepared perfectly to enhance full flavor. Comfort food with explosions of color, flavors, and texture; this is a combination that draws people to the table. The change of season is as good a reason as any to gather your closest circle to savor a casual, seasonal inspired menu. Wine will be available for purchase by the glass. **Kabocha Wedge Salad with Figs and Goat Cheese, Honey Glazed Garlic-Chili Chicken Kebabs with Sweet Potato, and Cinnamon Apple Pie Baked Apples with Caramel Sauce and Vanilla Bean Ice Cream**

Wednesday 1st **hands on: Chilly Day Pasta** Robin Nathan 6:30 - 9:00 pm \$80
With the nights turning chilly, something warm seems to be in order. A plate of steaming hot pasta with a lovely delicious sauce can be just the cure. We'll eat pasta any time of the year but early winter dishes are especially satisfying. With Chef Robin, you'll make pasta and use it in two warming dishes - hearty mushroom lasagna and a warming fettuccine all'Amatriciana (spicy red sauce with pancetta). And no evening would be complete without Chef Robin's ice cream swimming in a bath of espresso. **Fresh Pasta and Hand Cut Lasagna and Fettuccine noodles, Mushroom Lasagna with Herbed Béchamel, Fettuccine all' Amatriciana, and Chef Robin's Honey-Vanilla Ice Cream Affogato**

Thursday 2nd **hands on: The Big Pig Jig** Brandy Fernow 6:30 - 9:00 pm \$85
She does love the pig! Whether it's a twist with bacon, a slow cooked shoulder, the perfect grilled chop or encased and on a bun, what's not to love about pork? Move over filets, Chef Brandy is in the kitchen with the taste territory covered and is sharing her best for all things pig. **Gruyere and Prosciutto Croquettes with Grilled Scallion Cream, Shaved Brussels Sprouts Salad with Warm Bacon Vinaigrette, Dry Rubbed and Brined Pork Tenderloin with Sweet Green Chile Jam, Roasted Potatoes with Rosemary and Pancetta, and Chocolate Bacon Truffles**

Friday 3rd **hands on: Couples in the Kitchen: From the Amalfi Coast** Kiley Fields 6:30 - 9:00 pm \$85
Traveling to the Amalfi Coast region you can't help but be in awe of the view; villages built into the mountains, sharp angled cliffs, and the deep blue sea. This Mediterranean playground is more than just breathtaking landscape; the epicurean route is filled with countless edible treasures. Salty fresh seafood, perfumed streets lined with rows of lemon trees, the gleaming white orbs of mozzarella di bufala hubs, tangy San Marzano, pasta, olive oil! We re-live our travels through our memories and senses. Come taste the bliss of the Amalfi Coast. **Pizzelle Fritte with San Marzano Tomato Salad, Lentil Soup with Chestnuts & Fennel, Seafood & Porcini Timbale (pasta and seafood pie), and Limoncello Tiramisu**

Sunday 5th **LITTLE KIDS** **hands on: Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Cooking Around the Campfire** Jamie Bordoshuk 1:00 - 3:00 pm \$45
Ages 6 - 8 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. The pure magic of camping is cooking food over an open fire in the great outdoors. Today, learn some delicious and adventurous dishes designed for your next trip with a tent. **Queso Fundido with Tortilla Chips, Crusty Fireside Cheese Loaf, Northwood's Chili Rice Skillet, Chicken Salsa Foil Packs and Sheet Tray S'mores**

Wednesday 8th **Cocktail Party with Interactive Demonstrations: Girl's Night Out: Fall Cocktails and Seasonal Bites** Brandy Fernow 6:30 - 9:00 pm \$80
Celebrate one last blast before the craze of the holidays sets in with your best girlfriends. Chef Brandy is creating a melody between sips and nibbles. Say farewell to the shandies and margaritas of summer and hello to the warm toddies and whiskey cocktails of autumn. Paired with the perfect cocktail partners; a bevy of bites designed to curb hunger and delight the palate. Get ready for a gastronomic fest of fun, food, and drink! **Spiced Pear Cocktail with Fresh Ginger, Fall Sangria with Fuji Apples and Pomegranate, Bacon Wrapped Persimmon with Honey Balsamic Glaze, Crostini of Caramelized Onions, Triple Cream Brie and Fig Jam, Cornmeal Crusted Calamari with Spicy Tomato Sauce, Spanish Manchego Fritters with Salsa Verde Cream Sauce, and Mini Almond Crusted Goat Cheese Cakes with Pomegranate Glaze**

Thursday 9th **hands on: Fresh Caught: Fall Fish Dishes** Paul Lindemuth 6:30 - 9:00 pm \$85
Leaving behind summer fare, doesn't mean fish can't take center stage. As food seasons change, taste buds are ready for a change too. The return to braising, roasting, and crusting in-season seafood paired with hearty side dishes featuring fall produce creates the perfect meal for autumn and the approaching holidays. **Cod Chowder with Butternut Squash, Thyme and Bacon, Roasted Salmon with Parsnips and Ginger, Crispy Whitefish Cakes with Horseradish/Sour Cream Sauce, and Parmesan Risotto with Roasted Shrimp**

Friday 10th **hands on: Harvest in Tuscany** Julie Szimon 6:30 - 9:00 pm \$85
It's harvest time in Tuscany and we're celebrating. In Italy, the food is regional; each region offering unique dishes based on history and location. The genius of Tuscan cooking is in its simplicity. Fancy sauces don't need to hide the food since Tuscans use pure, strong flavors and the best of ingredients. Foraging for truffles or mushrooms, taking in the grape harvest or drizzles of some of the finest olive oil in the world, Tuscan cooking represents the best in the local, homegrown lifestyle. **Insalata di Finocchio (Fennel Salad), Veal with Saffron Sauce, Farro Salad with Roasted Mushrooms and Sweet Tuscan Chestnut Pizza**

Saturday 11th **LITTLE KIDS** **hands on: Italian Thanksgiving Dinner** Jamie Bordoshuk 11:00 am - 12:30 pm \$40
Ages 6 - 8 Add your spin to the holiday table this year with Italian dishes that fit perfectly into the Thanksgiving menu. Pasta, risotto, and traditional Italian desserts fit right in next to the turkey and the stuffing. **Thanksgiving Turkey Pasta with Stuffing Breadcrumbs Topping, Golden Primavera Risotto and Orange Ricotta Cookies with a Sugar Glaze**

Saturday 11th **MID KIDS** **hands on: Italian American Thanksgiving** Jamie Bordoshuk 2:00 - 3:30 pm \$45
Ages 9 - 11 Thanksgiving as we know it in Italy would be the harvest celebrations held throughout the fall. However, Italians who have immigrated to North America have embraced Thanksgiving, and every family of Italian heritage has their own unique traditions to celebrate this traditionally North American holiday. Chef Jamie is whipping up a few Italian dishes designed with a twist to this holiday meal. **Campanelle Pasta in a Creamy Alfredo Sauce with Crunchy Topping, Saffron Risotto ala Primavera and Orange Ricotta Cookies with a Sugar Glaze**

Sunday 12th **hands on: Autumn Bread & Spreads Workshop** Kelly Sears 12:00 - 5:00 pm \$80
What holiday meal is complete without a basket of warm, freshly baked breads? Fresh from the oven, homemade breads are just right for sharing with friends and family. It's hard to beat the just reward of the yeasty aromas as it bakes. Crusty exterior, soft warm center, slathered with butter, these breads are the perfect accompaniment to your holiday meal. While we patiently wait through the rise, knead, shape, and rise again, we'll create a few holiday spreads for sharing and have a light lunch from what we make. **Challah Cinnamon Sugar Bread, Sweet Potato Biscuits, Pepper Bacon Yeast Rolls, Focaccia with Caramelized Onions and Walnuts, Demi Baguettes, Orange Honey Butter, Pear and Ginger Chutney, and Spiced Pumpkin Butter**

Wednesday 15th **demo: Bistro Lunch & Wine Pairing** Robin Nathan 11:30 am - 1:00 pm \$50
Take a moment to exhale. Escape the hustle and bustle with a delicious lunch, and learn the basics of wine tasting at the same time, as Chef Robin walks you through the wine label and tasting the wine we'll be pouring. Tuck the to-do list in your purse, turn the cell phone to silent and escape the hustle and bustle for a delicious lunch meant to be lingered over, shared with great friends, and enjoyed. **Creamy Vegetable Soup with Buttery Crouton, Pan Roasted Chicken Breasts over Frisee and Apple Salad with Bleu Cheese, and Chocolate Pots with Raspberry Coulis**

Wednesday 15th **hands on: Soul Warming Soups** Julie Szimon 6:30 - 9:00 pm \$80
Soup is a like a blanket. It keeps us warm and toasty and everyone has a favorite kind. Soul warming, hearty, budget friendly and with recipes yielding multiple bowls for sharing, soup says grab a bowl and stay awhile. Nourish yourself with a ladle full of these dishes guaranteed to cure colds, mend broken hearts and erase bad days. **Chilled Beet & Buttermilk Soup, French Onion Gratin, Portuguese Bean & Sausage Soup, Roasted Poblano Soup with Pepitas, and French Apple Tart**

Thursday 16th **demo: Meet for Brunch: Effortless Entertaining Brunch** Kiley Fields 10:30 am - 12:00 pm \$50
Hosting Thanksgiving, Christmas, or anytime between November 1 and December 25 can be downright daunting. With guests coming, you want the food to be festive but fuss-free, yet your schedule leaves you with a full plate and a small amount of time! Treat yourself and those around your table to a leisurely brunch, that marvelous culinary invention that combines breakfast and lunch. Deep breath; let's manage the menu, break it down into make ahead customizable dishes that will look like you spent all day preparing them. Brunch cuts down on the host's workload, as it bundles two meals in one and caters to the savory and sweet with everything from breakfast eggs to creamy dessert all in one meal. The result will be delicious, effortless entertaining! **Whiskey Blood Orange Flip, Quiche of Leek, Spinach, Pancetta & Fontina, Kale Salad with Garbanzo Beans, Red Quinoa, Blueberries & Lemon-Honey Vinaigrette and Vanilla Bean Greek Yogurt Parfait with Sweet and Sour Cherry Compote**

Saturday 18th **hands on: The Winemaker and the Chef** Paul Lindemuth with Tom & Joan Knighton 6:30 - 9:00 pm \$90
After visiting Leland, Michigan for the first time 20 years ago, Tom and Joan Knighton were taken by the simplicity and beauty of the secret that is Leelanau. The connection of the land to the lakes, dunes, hills, and sunlit fields sparked their journey to create Blustone vineyards. Their winemaking process starts with a simple principal, let the wine express itself. As with good food created for the plate, the journey to good wine is guiding it to something good rather than manipulating it into something it's not. Inspired by the "unanticipated moments of life," the Knighton's, local Glen Ellyn residents, are pairing up with Chef Paul to bring you an unforgettable evening of food, wine, education and fun; inspiration from every bite and every sip. Come and be a part of this very special night. **Crimini Mushroom and Fontina Crostini, Porchetta-Spiced Pork Shoulder, Warm Butter Bean and Spinach Salad, and Salted Caramel/Bittersweet Chocolate Truffles**

Saturday 25th **hands on: Tree Trimming Party** Kelly Sears 6:30 - 9:00 pm \$85
One holiday down, one to go! With less than a month to go until the big day, get into the holiday spirit by baking, decorating and of course, picking out a tree. And what better way to celebrate than with a tree-trimming party. Once you've decided between a balsam or fir, ditch the Thanksgiving leftovers and get the party started with a casual gathering, kicking off the countdown to Christmas and guaranteed to get you in the holiday spirit. **Roasted Butternut Squash & Apple Salad with Spiced Pecan Vinaigrette, Cherry & Onion Stuffed Pork Tenderloin, Farro with Pistachios, Mixed Herbs and Golden Raisins, and Warm Blue Cheese & Sweet Pear Cake with Honey Drizzle**

Wednesday 29th **hands on: Beaujolais Party in Paris** Robin Nathan 6:30 - 9:00 pm \$80
Beaujolais Nouveau Day is marked in France on the third Thursday in November with fireworks, music and festivals. Under French law, the wine is released at 12:01 a.m., just weeks after the wine's grapes have been harvested. Parties are held throughout the country and further afield to celebrate the first wine of the season. Beaujolais Nouveau, a much-ballyhooed cherry-red colored vintage that's best served lightly chilled, is a fresh and fruity red. This is the result of a quick fermentation process that ends up with a young, fresh and bright wine. Beaujolais is enjoyed by palates the world over and goes well with either haute cuisine or Friday night's pizza. **Grilled Camembert with Cranberry Relish, Beaujolais Poached Pear Salads, Baby Lamb Racks with Cherry Gastrique, Herbed Couscous, and Beaujolais Sorbet**

Thursday 30th **hands on: Santa Barbara Holiday** Jamie Bordoshuk 6:30 - 9:00 pm \$85
A picturesque region hugging a beautiful curved bay, lapped by warm waters; Santa Barbara is the perfect mix of beaches, culture and mountainous scenery. With the Mediterranean vibe and nature's stunning backdrop, Santa Barbara is perfect for the wine enthusiast as well as the culinary adventure seeker. Locally sourced, fresh off the boat seafood, Santa Maria style barbecue, authentic Mexican cuisine and coastal inspired creations are the perfect holiday treats, Santa Barbara style. **Camarones al Mojo de Ajo con Crostini (Shrimp with Garlic and Chilpotle Chilies on Crostini), Fresh Mozzarella and Heirloom Tomato Stacks with Balsamic Vinaigrette, Paella de Marisco (Seafood Paella), Corn and Crab Fritters with Garlic Aioli and Red Wine and Port Poached Pears with Mascarpone and Chocolate Shards**

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

