



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

COOK CREATE CELEBRATE

<p>S</p> <p>mid kids Kids Cooking 'Round the Kitchen: Bring Your Favorite Adult: Spanish Tapas (Jamie Bordoshuk) 1:00 - 3:00 pm Ages 9 - 11 \$45 1</p>	<p>M</p>  <p>2</p>	<p>T</p> <p>free demo Deb's Couscous Salad w/ Smoked Paprika 11:00 am - 2:00 pm 3</p>	<p>W</p> <p>Girl's Night Out: Marcel's & Marché; Modern Bistro (Robin Nathan) 6:30 - 9:00 pm \$85 4</p>	<p>T</p> <p>Fall German Fest (Julie Szimon) 6:30 - 9:00 pm \$85 5</p>	<p>F</p> <p>Autumn Al Fresco Dinner (Paul Lindemuth) 6:30 - 9:00 pm \$85 6</p>	<p>S</p>  <p>7</p>
<p>Gnocchi & Gnudi Workshop (Kiley Fields) 12:00 - 4:00 pm \$80 8</p>	<p>little kids Italian Feast Fit for a King (Jamie Bordoshuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40 ----- mid kids A Scrumptious Tuscan Dinner (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45 9</p>	<p>free demo Julie's Cashew Chicken Stir Fry 11:00 am - 2:00 pm 10</p>	<p>Out for Lunch: The Fall Table from Sonoma (Brandy Fernow) 11:30 am - 1:00 pm \$40 ----- Le Creuset & Wusthof: A Celebration of European Heritage (Kelly Sears) 5:00 - 8:00 pm \$20 11</p>	<p>Cider: The Classic Fall Elixir (Kelly Sears) 6:30 - 9:00 pm \$85 12</p>	<p>Game Day Ribs & Chili (Brandy Fernow) 6:30 - 9:00 pm \$85 13</p>	 <p>14</p>
 <p>15</p>	<p>16</p>	<p>free demo Teri's Aged Cheddar Beer Dip 11:00 am - 2:00 pm 17</p>	<p>Out for Lunch: Fall Soups and Hearty Sandwich (Lynn Dugan) 11:30 am - 1:00 pm \$40 ----- Fall Flavors Asian Style (Kiley Fields) 6:30 - 9:00 pm \$80 18</p>	 <p>19</p>	<p>La Fiesta de la Vendimia (Julie Szimon) 6:30 - 9:00 pm \$85 20</p>	<p>little kids Little Halloween Treats (Kelly Sears) 11:00 am - 12:30 pm Ages 6 - 8 \$40 ----- mid kids Halloween (Kelly Sears) 2:00 pm - 3:30 pm Ages 9 - 11 \$45 21</p>
<p>big kids Chili Cook-Off (Cherise Slattery) 1:00 - 3:00 pm Ages 12 - 16 \$50 22</p>	 <p>23</p>	<p>free demo Jennifer's Bacon Jam Grilled Cheese Sandwiches 11:00 am - 2:00 pm 24</p>	<p>Fall Soups and Stews (Brandy Fernow) 6:30 - 9:00 pm \$80 25</p>	<p>Meet for Brunch: Napa Harvest Brunch (Lynn Dugan) 10:30 am - 12:00 pm \$50 ----- Dinner in Door County (Robin Nathan) 6:30 - 9:00 pm \$85 26</p>	 <p>27</p>	<p>The Beer Cellar and the Chef (Dave Hawley & Kelly Sears) 6:30 - 9:00 pm \$80 28</p>
<p>Traditional Mexican Cooking Workshop (Paul Lindemuth) 12:00 - 5:00 pm \$85 29</p>	 <p>30</p>	<p>free demo Rita's Pumpkin Soup 11:00 am - 2:00 pm 31</p>				

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



TOGETHER WE COOK CREATE CELEBRATE



Sunday 1st **MID KIDS** hands on: Kids Cooking 'Round the Kitchen: **Bring Your Favorite Adult: Spanish Tapas** Jamie Bordoshuk 1:00 – 3:00 pm \$45
 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. Tapas, Spain's famous little plates, are on the menu. Eat a few for a snack or combine a slew for a meal, either way, these tasty bites are sure to please. **Albondigas con Mermelada Uvas (Meatballs with a Spicy Grape Jam), Patatas Bravas (Fried Potatoes with a Zingy Tomato Chutney), Ensalada con Pollo Asada (Spanish Roasted Chicken Salad on Endive), Pimiento Rellenos Piquillo con Queso de Cabra Limon (Stuffed Piquillo Peppers with Lemon Goat Cheese), Roma Tomato Bruschetta on Crostini and Churros Con Chocolate**

Wednesday 4th hands on: **Girl's Night Out: Marcel's & Marché; Modern Bistro** Robin Nathan 6:30 – 9:00 pm \$85
 The atmosphere is bistro, informal and relaxed, the food fresh and simple with a hint of French. This evening will start out at Marcel's with the first course, salad, and main course. Then, take the party on the road (well, okay the sidewalk!) two doors down to Marché to join the resident cheesemonger with a bubbly beverage and dessert cheese pairing. Heat up Wednesday night and let the ode to the French modern bistro begin. **Steamed Mussels with Spanish Chorizo, Shaved Cauliflower Salad with Dijon Vinaigrette, Seared Hanger Steak with Baby Radishes and Bearnaise Butter, and Bubby and Cheese Dessert Course at Marché**

Thursday 5th hands on: **Fall German Fest** Julie Szimon 6:30 – 9:00 pm \$85
 Erntedankfest, is Germany's autumn harvest celebration giving thanks for the good fortune and abundance of the year's harvest. A Thanksgiving of sorts, the German field workers would traditionally fill a Cornucopia with fruit and grain; the horn of plenty that is still symbolic today in North America. Erntedank celebrates the spirit of gratitude for home-grown, sustainable food, reconnecting us with our roots, honoring traditions and the foods we consume. **Cucumber and Sour Cream Salad with Dill, Beef Rouladen, Braised Red Cabbage, Spaetzle Dumplings and Apple Strudel**

Friday 6th hands on: **Autumn Al Fresco Dinner** Paul Lindemuth 6:30 – 9:00 pm \$85
 Autumn holds such allure, with picture-perfect weather and a colorful swirl of fiery hues all across the landscape. Take advantage of this incredible season by enjoying a meal on the patio. You don't need a reason to entertain and get together with friends or family. This is the time of year when the weather is just the right temperature by day, a little nippy at night, and perfect for a patio dinner party at sunset. Bring out a rustic table, serve up some fall favorites, and make the transition from summer to fall Al Fresco style. **Roasted Butternut Squash Crostini with Feta and Pancetta, Sage/Walnut Pesto Pasta, Pork Medallions with Balsamic and Capers, Garlic Tuscan Kale, and Apple Croustades**

Sunday 8th hands on: **Gnocchi & Gnudi Workshop** Kiley Fields 12:00 – 4:00 pm \$80
 Under every great sauce is an equally great foundation. Gnocchi & gnudi, are both examples of Italian staples that, when executed correctly, lends a delicate texture and depth of flavor to the resulting dish. Fresh pasta is the necessary ingredient that transforms a good dish into a great dish. Gain the confidence and skills to create a beautiful meal of fresh pasta any time that will make your sauce proud! **Ricotta Gnudi with Caramelized Shallots, Sage & Brown Butter, Roasted Beet Gnocchi with Gorgonzola Cream Sauce, Rosemary & Toasted Walnuts, Potato Gnocchi with Arrabiata Sauce & Crispy Pancetta, Antipasto Platter of Grilled Vegetables, Cured Meats, Italian Cheeses, Marinated & Roasted Accoutrements and Chocolate Mousse**

Monday 9th **LITTLE KIDS** hands on: **Italian Feast Fit for a King** Jamie Bordoshuk 11:00 am – 12:30 pm \$40
 Ages 6 – 8 Italian food is Mediterranean cooking at its best. Make every night Italian night with this tasty Panini and chicken dinner dish and special Italian cupcake featuring creamy mascarpone; yum! **Chicken and Cheese Panini, Sicilian Chopped Salad with Creamy Sicilian Dressing and Chocolate Chip and Mascarpone Cupcakes**

Monday 9th **MID KIDS** hands on: **A Scrumptious Tuscan Dinner** Jamie Bordoshuk 2:00 – 3:30 pm \$45
 Ages 9 – 11 Take your taste buds on a journey! The genius of rustic Italian cuisine lies within its simplicity of fresh ingredients from a landscape comprised of a patchwork of grapevines, farmhouses and olive groves. **Tuscan Turkey and Cheese Pressed Sandwiches, Antipasto Chopped Salad with Creamy Italian Dressing and Chocolate Chip Mascarpone Cupcakes**

Wednesday 11th demo: **Out for Lunch: The Fall Table from Sonoma** Brandy Fernow 11:30 am – 1:00 pm \$40
 Fall is harvest season in Sonoma County, and farmers are picking more than just grapes. Squash, apples, chestnuts, potatoes, and more are ready to be harvested. During the autumn months when the vineyard foliage turns from green to gold to red, enjoy Sonoma on a plate. Wine will be available for purchase by the glass. **Potato Chestnut Bisque with Herbed Crème Fraiche, Salmon in Papillote with Caramelized Onions and Currants, Roasted Fall Squash with Shallots and Sage, and Autumn Apple Cranberry Buckle**

Wednesday 11th open house: **Le Creuset & Wusthof: A Celebration of European Heritage** Kelly Sears 5:00 – 8:00 pm \$20
 Join us with our partners at Le Creuset and Wusthof for a celebration of unparalleled craftsmanship and the preservation of artisan manufacturing traditions. Representatives will be on hand for demonstrations and hands on practice, Chef Kelly will be whipping up some tasty treats, the wine will be flowing, and there will be special offers for this night only on both of these iconic brands. **The first 100 people will receive a giveaway bag full of treats and \$10 of each registration fee will be donated to the Glen Eilyn Food Pantry. Make sure to join us for this first ever event!**

Thursday 12th hands on: **Cider: The Classic Fall Elixir** Kelly Sears 6:30 – 9:00 pm \$85
 There's nothing quite like a warm cup of apple cider on a cool fall day. We're amping up the flavor and infusing cider into some of your favorite fall dishes with that signature spiced-apple flavor. From spiced spirits to vinaigrettes and adult desserts, bring the taste of the orchard to the plate. **Warm Bourbon Cider Cocktail, Apple Cider Glazed Chorizo with Crusty Bread, Spinach Salad with Warm Bacon, Mushroom and Apple Cider Vinaigrette, Butternut Squash Pork Roulade with Apple Cider Gravy and Browned Butter Pecan Rice, and Hard Cider Float with Salted Caramel Drizzle**

Friday 13th hands on: **Game Day Ribs & Chili** Brandy Fernow 6:30 – 9:00 pm \$85
 College or professional football, late season baseball, on the court with the Bulls or on the ice with the Blackhawks, whatever your sport of choice, nothing says game day like slow cooked ribs and chili. Sure-fire crowd pleasers for the backyard, tailgate, kitchen or the man cave, Chef Brandy has designed the perfect play book with all-star dishes designed for cheering on your team. No matter who you root for, you'll score big with these game-day winners. **Slow Smoked Pork Ribs with Sweet and Sticky Brown Sugar Whiskey Glaze, Tomatillo Chicken Chili with Pinto Beans and Sweet Potatoes, Spice Rubbed and Roasted Baby Back Ribs with Honey BBQ Sauce, "Bowl of Red" True Texas-Style Beef Chili, Jalapeño Cheddar Biscuits, and Chocolate Butterscotch Glazed Scotcheroo Bars**

Wednesday 18th demo: **Out for Lunch: Fall Soups and Hearty Sandwich** Lynn Dugan 11:30 am – 1:00 pm \$40
 With the chilly season right around the corner, nothing satisfies like a warm bowl of soup, even better when paired with a savory sandwich. Packed with flavorful, seasonal vegetables, these soups and warming sandwich are a tasty twosome collaborating for the perfect meal. Wine will be available for purchase by the glass. **Three Bean Minestrone, Acorn Squash and Lentil Bisque, and Honey Ham Gouda Melt with Green Apple on Pretzel Roll**

Wednesday 18th hands on: **Fall Flavors Asian Style** Kiley Fields 6:30 – 9:00 pm \$80
 As the temperature begins to drop and fall approaches, Chef Kiley adds some comfort and warmth to the dinner table. This class will highlight traditional fall ingredients and meld them with the flavors and spice of Asian Cuisine. The result is a meal full of complex flavor executed with very approachable techniques. **Stir-Fried Sichuan Pepper-corn Shrimp with Sautéed Kale, Roasted Pork Tenderloin with Spiced Maple Soy Glaze, Blistered Asian Brussels Sprouts with Honey, Ginger, & Sriracha, and Fall Fruit Crostata with Five-Spice Whipped Cream**

Friday 20th hands on: **La Fiesta de la Vendimia** Julie Szimon 6:30 – 9:00 pm \$85
 In Spain, and worldwide, wine and La Rioja go hand in hand. The wine from La Rioja Spain has become the hallmark of the region. In late September, the picking begins and in early October culminates with the Treading of the Grapes where locals in traditional dress tread the freshly picked grapes to yield the first grape juice of the season. This kicks off the post-harvest festival that runs for the following weeks when La Rioja is filled with color and fun in a celebration where wine and grapes take center stage. Join Chef Julie as she celebrates the Festival of the Harvest. **Sopa de Ajo (Garlic Soup), Chicken de la Vendimia, Spanish-style Crisp Potatoes, and Sweet Apple Empanadas**

Saturday 21st **LITTLE KIDS** hands on: **Little Halloween Treats** Kelly Sears 11:00 am – 12:30 pm \$40
 Ages 6 - 8 Today is the perfect day for your little ghoulish or goblin to spend having a howling good Halloween time in the kitchen. On the menu are some super-spooky foods that prove treats don't have to be tricky. **Jack-O-Lantern Sub Sandwiches, Candy Corn Fruit Cup, Tombstone Brownies, and Witches Brew & Broom Sticks**

Saturday 21st **MID KIDS** hands on: **Halloween** Kelly Sears 2:00 – 3:30 pm \$45
 Ages 9 - 11 Who says treats are tricky? Add some fun to your Halloween and get frighteningly festive with Chef Kelly to whip up some Halloween dishes that are spooky, kooky, and fun! **Sloppy Goblins, Spider Web Nacho Dips, Candy Corn Push Up Pops, and Magic Potion**

Sunday 22nd **BIG KIDS** hands on: **Chili Cook-Off** Cherise Slattery 1:00 – 3:00 pm \$50
 Ages 12 - 16 Come, cook, and conquer! Join in the fun as chili rivals and cook your way into the winner's circle. Chef Cherise will include a side dish and dessert and the winner walks away with the crown! **Stuffed Jalapenos, Delicious Chili Made by You, Honeyed Cornbread Muffins, and Baked Apple Crumble**

Wednesday 25th hands on: **Fall Soups and Stews** Brandy Fernow 6:30 – 9:00 pm \$80
 Restorative soup; ladle bowls to the brim with everything from creamy soups to chill banishing stew. The perfect comfort food on chilly nights, make double and freeze half for quick dinners or easy lunches later in the week. These fall-inspired recipes use a mix of pantry staples and fresh ingredients to make satisfying soups from purees, to stew and chowder. Grab a loaf of crusty bread and start savoring! **Roasted Butternut Squash Soup with Apple and Walnut Pesto, Fall Harvest Onion and Thyme Soup with Gruyere Crouton, Smoky Corn and Shrimp Chowder, Pork Shoulder Cassoulet over Herbed Croutons, and Sweet D'Anjou Pear and Champagne Soup**

Thursday 26th demo: **Meet for Brunch: Napa Harvest Brunch** Lynn Dugan 10:30 am – 12:00 pm \$50
 Seasonal and simple preparations are the hallmark of Northern California wine country. This California inspired harvest menu, centered on fresh, flavorful, and organic ingredients inspired by the Napa Valley region, paired with a glass of California's finest will have you raising a glass to toast the taste of autumn. **Warm Potato, Fava Bean and Watercress Salad, Fennel and Italian Sausage Parmesan Gratin, and Chocolate Espresso Biscotti**

Thursday 26th hands on: **Dinner in Door County** Robin Nathan 6:30 – 9:00 pm \$85
 With acres upon acres of rolling hills and nearly 300 miles of shoreline, Door County is where you'll ooh and ahh over a spectacular assortment of fall foliage every autumn in Wisconsin. But nature doesn't have the only hold on breathtaking; Door County is a food lover's delight. Soak up the rich culinary heritage and regional delicacies this peninsula has to offer. **Hot Buttered Rum, Baby Greens with Pears and Goat Cheese Crouton, Roasted Trout with Dill and Dijon Vinaigrette and Wild Rice, and Cherry-Almond Tart**

Saturday 28th **Cocktail Party: The Beer Cellar and the Chef** Dave Hawley & Kelly Sears 6:30 – 9:00 pm \$80
 Owner of The Beer Cellar and self-proclaimed craft beer geek, Dave Hawley is bringing his favorite selections to the Marcel's kitchen for an evening of beer tasting and food pairing. Four years ago, unable to find a local store dedicated to craft beer, Dave opened his first store and tap room dedicated to selling fresh, local craft beer in the western suburbs. In November 2016, Dave relocated to a new storefront in downtown Glen Ellyn, and now has eight rotating taps, so you can drink a beer or two while you browse. Join Dave and Chef Kelly as they tag team through an evening of great beer and great food! **Phyllo-Wrapped Figs with Prosciutto and Stilton, Pear and Walnut Salad with Wheat Beer Vinaigrette, Grilled Cheese and Bacon Jam Bites, Butternut Squash Bisque Soup Shots, Braised Short Rib Sliders with Coffee Ancho Chile Sauce, Cajun Shrimp and Andouille Skewers with Bourbon Mustard, Dense Rich Chocolate Cake, and Petite Apple Galettes with Caramel Drizzle**

Sunday 29th hands on: **Traditional Mexican Cooking Workshop** Paul Lindemuth 12:00 – 5:00 pm \$85
 The roots of Mexican food go back to the country's varied ancient civilizations. And now, those roots are at the culinary forefront as Mexico is experiencing a gastronomic revolution. A return to pre-Hispanic cooking techniques and ingredients combined with modern presentations are sweeping a wind of change through the country's legendary food. From Mexico City to Veracruz, from Michoacán to Puebla and from Oaxaca to the Yucatán, a culinary journey surges capturing the incredible vitality and color of this country and the remarkable food of Mexico today. In this workshop, you'll explore working with native ingredients, chiles, preparing mole and other authentic recipes, all with a contemporary spin on this sophisticated cuisine. **Gorditas con Queso, Papa y Chorizo (Cheese, Potato and Chorizo Gorditas), Chilaquiles Verde con Pollo (Green Chilaquiles with Chicken), Ensalada de Sandia y Jicama (Watermelon, Jicama and Avocado Salad), Chieatole Verde (Green Chile Soup with Corn), Mancha Manteles ("Tablecloth Staining" Pork and Red Chile Stew), and Borrachitos de Coco Y Pina Al Mezcal (Coconut and Pineapple Cakes with Mezcal Syrup).**