



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2015 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

FEBRUARY

COOK CREATE CELEBRATE



S	M	T	W	T	F	S
1	 2	free demo Deb's Pan-Seared Tuna with Avocado, Ginger and Lime 11:00 am - 2:00 pm Prep School: Sauces (Heidi Kise) 6:30 - 8:30 pm \$50 3	midday at Marcel's Favorite Restaurant Recipes (Paul Lindemuth) 12:30 - 2:00 pm \$35 4	The New Healthy (Lynn Dugan) 6:30 - 9:00 pm \$65 5	Winter Whites (Robin Nathan) 6:30 - 9:00 pm \$80 6	little kids Valentine Cupcakes! (Jamie Bordoshuk) 11:00 am - 12:30 pm \$35 Ages 6 - 8 ----- mid kids Valentine's Day Sweets (Renee DiSanto) 2:00 - 3:30 pm \$40 Ages 9 - 11 7
 8	9	free demo Maureen's Roasted Veggie Tart with Toasted Quinoa Crust 11:00 am - 2:00 pm 10	 11	Chinese New Year: The Year of the Wood Ram (Jamie Bordoshuk) 6:30 - 9:00 pm \$80 12	 13	Valentine's Couples in the Kitchen: Small Bites and Great Wines (Paul Lindemuth) 6:30 - 9:00 pm \$80 14
15	little kids The Presidential Dinner (Cherise Slattery) 11:00 am - 12:30 pm \$35 Ages 6 - 8 ----- mid kids From the Oval Office Jamie Bordoshuk 2:00 - 3:30 pm \$40 Ages 9 - 11 16	free demo Carolyn's Peanut Butter and Jelly Bars by Ina 11:00 am - 2:00 pm Fat Tuesday Kelly Sears 6:30 - 9:00 pm \$80 17	midday at Marcel's Modern Comfort, Sumptuous Stew (Kelly Sears) 12:30 - 2:00 pm \$35 18	morning at Marcel's: Breakfast Now, Dinner Tonight (Lynn Dugan) 9:30 - 11:00 am \$45 ----- Global Warming (Robin Nathan) 6:30 - 9:00 pm \$80 19	20	 21 Oscar Night (Heidi Kise) 6:30 - 9:00 pm \$80
Rich Yeast Sweet Dough Workshop (Kelly Sears & Cherise Slattery) 12:00 - 5:00 pm \$75 22	 23	free demo Diane's Frizzled Brussels Sprouts with Pancetta & Walnuts 11:00 am - 2:00 pm twilight at Marcel's: Dinner from Buenos Aires (Lynn Dugan) 6:30 - 8:00 pm \$45 24	 25	Fish in a Flash (Paul Lindemuth) 6:30 - 9:00 pm \$80 26	Street Food (Robin Nathan & Kelly Sears) 6:30 - 9:00 pm \$75 27	28
29	30	 31	32	 33	34	 35

Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store

They fill up fast!



Get your More at Marcel's Card punched each time and receive a free class after 20.

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

FEBRUARY



COOK CREATE CELEBRATE

Tuesday 3rd hands on: **Prep School: Sauces** Heidi Kise 6:30 – 8:30 pm \$50

For any dish, there exists a sauce to compliment it beautifully. Cooking is replete with both classic sauces and modern sauces created by today's chefs. The perfect sauce is the one that binds the flavors on the plate and adds new dimensions of taste. Chef Heidi is presenting a collection of sauce recipes... each simple to prepare from common ingredients on hand, consistently delicious, versatile and appropriate for last minute meals. **Mushroom Madeira Pan Sauce with Sautéed Chicken, Steamed Asparagus with Orange Beurre Blanc, and Chocolate Flourless Cake with Salted Caramel Sauce**

Wednesday 4th demo: **midday at Marcel's: Favorite Restaurant Recipes** 12:30 – 2:00 pm \$35

Paul Lindemuth We all have our favorite restaurants. Yes, even chefs eat out! There is something wonderful about the experience of another chef's dishes; technique, flavor, and that "wow" factor that makes us want to recreate those special recipes at home. Join Chef Paul as he prepares some of the best dishes he has ever eaten. **Roasted Eggplant Soup (Chez Panisse), Brick Chicken (Francesco's Hole in the Wall), and Chocolate Bread Pudding with Dried Fruit (Daniel)**

Thursday 5th hands on: **The New Healthy** Lynn Dugan 6:30 – 9:00 pm \$65

It's not a diet, it's a way of life and wow is it delicious! Local and sustainable with whole grains, fruits and vegetables, lean meats, whole foods and clean eating, these are the building blocks of our meals. The best possible ingredients prepared smartly and consumed moderately. This is how we're eating now and we're feeling great about it! **Winter Greens Salad with Ginger Dressing, Salmon and Savoy Farro Bowl with Miso, and Pumpkin Baked Brown Rice Pudding**

Friday 6th Celebration Table: **Winter Whites** Robin Nathan 6:30 – 9:00 pm \$80

Shrug off your jacket and close the door against the chilly weather. There's a log fire crackling and your face starts glowing. You pour a warming glass of white wine. Oaky New World Chardonnay, Rich French White Burgundy, Italian Lacryma Christi Bianco, sweet dessert wine, these are the whites that pair beautifully with the foods of the winter months. This collection of wintry whites is just the thing for a night in (or out!); the sure cure to the winter blues. **Grilled Crostini with Pear, Burrata, and Rosemary Olive Oil, Apple and Walnut Salad with Creamy Cider Dressing, Individual Exotic Mushroom Lasagna with Fresh Pasta, Roasted Brussels Sprouts with Balsamic Vinegar, Honey, and Hazelnuts, and Chilled Sabayon with Fresh Orange**

Saturday 7th LITTLE KIDS hands on: **Valentine Cupcakes!** Ages 6 - 8 11:00 am - 12:30 pm \$35

Jamie Bordoshuk Easy to bake and even more fun to decorate, Valentine cupcakes perfect for school lunches, after school snacks, sharing and eating! Sprinkles, and frosting, sparkly sugars and candies, let's get decorating!! Bake three different kinds of cupcakes, frost, and decorate with a Valentine twist. **A variety of Cupcakes and frostings, Sprinkles, Jimmies, and a whole lot of creative juices!**

Saturday 7th MID KIDS hands on: **Valentine's Day Sweets** Ages 9 - 11 2:00 – 3:30 pm \$40

Renee DiSanto It's time for some serious cupcake decorating! Renee DiSanto, owner of Frost Cake Design is here to share her talents to help you create just like a professional. With a bit of direction from Renee and your own creativity, the result can only be magically delicious! **A variety of cupcakes and new decorating concepts**

Thursday 12th hands on: **Chinese New Year: The Year of the Wood Ram** 6:30 – 9:00 pm \$80

Jamie Bordoshuk According to the Chinese Zodiac, the year 2015 is the year of the Wood Ram. Beginning next week, those born under the year of the ram are sensitive and empathetic, natural nurturers, who enjoy taking care of their friends and family. The ram, the eighth sign of the Chinese zodiac, symbolizes the peach and harmony of humans. **Traditional Egg Drop Soup, Crispy Pork Egg Rolls with Pineapple-Soy Dipping Sauce, Crunchy Asian Noodles with Chicken, Almond Fortune Cookies**

Saturday 14th hands on: **Valentine's Couples in the Kitchen: Small Bites and Great Wines** \$80

Paul Lindemuth 6:30 – 9:00 pm Valentine's Day, smack in the middle of a long cold winter is the perfect excuse for a night out. There should be wine, candles, a sultry playlist, and a menu of dishes that mix and match for a light but satisfying meal that takes shape with the evening and flows with conversation. Chef Paul's small bites and great wines, one of life's little luxuries and a culinary hit formula. **Savory Rosemary and Parmesan Biscotti, Roasted Shrimp with Feta, Shiitake Mushroom Tartlets, Grilled Steak Tagliata with Arugula, and Mascarpone Stuffed Medjool Dates with Chocolate**

Monday 16th LITTLE KIDS hands on: **The Presidential Dinner** Ages 6 - 8 11:00 am - 12:30 pm \$35

Cherise Slattery The holiday widely known as "Presidents Day" is an occasion to celebrate, or at least remember, all presidents and not just George Washington and Abraham Lincoln. And what better way to celebrate than with a presidential dinner! **President Obama's Garden Vegetables and Creamy Dip, President Roosevelt's Grilled Cheese and Potato Chip Sandwiches, and President Washington's Cherry Cobbler**

Monday 16th MID KIDS hands on: **From the Oval Office** Ages 9 - 11 2:00 – 3:30 pm \$40

Jamie Bordoshuk While several states still have individual holidays honoring the birthdays of Washington, Abraham Lincoln and other figures, Presidents' Day is viewed as a day to celebrate all U.S. presidents past and present. And what better way to celebrate than with a presidential dinner! **Bill Clinton's Chicken Enchiladas, John F. Kennedy's New England Chowder, George Washington's Individual Cherry Cheesecake, and Ronald Reagan's Jelly Beans**

Tuesday 17th hands on: **Fat Tuesday** Kelly Sears 6:30 – 9:00 pm \$80

The famous and historic street that spans the length of the French Quarter in New Orleans comes alive right here in Glen Ellyn! Celebrate Fat Tuesday and the flavors of New Orleans with our version of Bourbon Street. Bourbon, a barrel-aged distilled spirit made primarily from corn, will be the star of this show. From glass to plate, let the celebration of Fat Tuesday begin! **The Kentucky Cat-5 Cocktail, Bourbon Glazed Mixed Nuts, Baby Greens with Oranges and Bourbon Raspberry Vinaigrette, Rosemary Grilled Pork Tenderloins with Bourbon Molasses Glaze, Roasted Apples and Brussels Sprouts with Bacon Vinaigrette, and Kentucky Bourbon Apple Cake with Caramel Espresso Bourbon Sauce**

Wednesday 18th demo: **midday at Marcel's: Modern Comfort, Sumptuous Stew** 12:30 – 2:00 pm \$35

Kelly Sears There's a lot to love about stew. You do all the work on the front and back ends, but mostly the pot simmers on the stove and makes the house smell warm and inviting. Flavors deepen as the stock takes on more character, elevating the pot until the end result flourishes into a comforting dinner, the perfect winter meal. **Braised Short Rib Stew with Coffee and Apples, Root Vegetable Mash, and Black Pepper Nutmeg Popovers**

Thursday 19th demo: **morning at Marcel's: Breakfast Now, Dinner Tonight** 9:30 – 11:00 am \$45

Lynn Dugan Wouldn't it be nice if you started your day with more than a to-go coffee cup and whatever was leftover in your kid's cereal bowl? Today is that day! Lynn is serving you a delicious breakfast now and demonstrating step-by-step dinner for tonight. Along with the recipe and the new-found-know-how, you'll receive a "dinner starter kit" to use as the foundation to your meal. With the addition of a couple other on-hand items, dinner's in the Marcel's bag! **Breakfast Now: Freshly Baked Apple Oatmeal Muffins and Caramelized Grapefruit and Dinner Tonight: Roasted Butternut Squash Pasta Bowl with Baby Spinach and Chicken Sausage**

Thursday 19th hands on: **Global Warming** Robin Nathan 6:30 – 9:00 pm \$80

Wintry dishes packed with flavors from around the world will heat up the coldest of nights. Cozy up to a soul-satisfying bowl of hot and sour soup, a spicy favorite from India, and a chili-spiked chocolate ice cream; warm flavors and spices designed to take the chill out of the coldest winter's night. **Thai Hot and Sour Soup with Prawns, Pork Vindaloo, Cinnamon Scented Rice Pilaf, Aztec Chocolate-Chile Ice Cream**

Saturday 21st hands on: **Oscar Night** Heidi Kise 6:30 – 9:00 pm \$80

You've religiously gone to the movie theater every weekend for the past few months, eaten one too many bags of popcorn, and now the big night is almost here. Tomorrow is Oscar's night! The real key to any fabulous Oscar Party is to have a great mix of people mingling and enjoying delicious food. Chef Heidi is rolling out the epicurean red carpet with this line up from last year's winners. The envelope please... **Creamy Grits Bathed in Spicy Tomato Greens (12 Years a Slave), Pan Seared Filet with Blue Caramelized Onion and Blue Cheese Sauce (Dallas Buyers Club), Coconut Jasmine Rice with Cilantro Vinaigrette (Blue Jasmine), and Orange Semifreddo with Honeyed Oranges and Caramelized Almonds (Frozen)**

Sunday 22nd hands on: **Rich Yeast Sweet Dough Workshop** 12:00 – 5:00 pm \$75

Kelly Sears & Cherise Slattery There is very little that rivals the soft, supple rich dough known as sweet dough. Made with less liquid but more eggs and fat, yeast sweet dough requires less fermentation and proofing than bread dough. From challah to cinnamon rolls, sweet dough can be a great base to a variety of final products. The offerings in today's workshop include products with and without yeast and all, after the first bite, will have you wanting another! A light lunch will be served. **Braided Challah with Raspberry Butter, Goey Cinnamon Rolls, Tart Lemon Scones with Citrus Curd, Orange Pecan Bread with Honey Cream Cheese and Orange, Coriander and Thyme Jam, Kolacky with Mock Puff Pastry and Sweet Cheese Filling**

Tuesday 24th demo: **twilight at Marcel's: Dinner from Buenos Aires** 6:30 – 8:00 pm \$45

Lynn Dugan Barely unpacked, Lynn is back from her trip to Buenos Aires armed with a culinary arsenal of new tips, techniques, and recipes all ready to share. Learning from some of the best on her gastronomic tour, immersed in the culture and the local cuisine, Lynn will guide those that love good food, and love to cook, in preparing these classic dishes from South America. **Empanadas de la Cocina de Marta (Empanadas from Marta's Kitchen), Carbonada del Noreste (a fresh beef stew with potatoes and pumpkin), and Flan Casero**

Thursday 26th hands on: **Fish in a Flash** Paul Lindemuth 6:30 – 9:00 pm \$80

Fish is the new chicken; it's easy, versatile, and up at the top of the nutritional hit parade. Inherently fast cooking and healthy it's perfectly suited for a quick mid-week meal or a feast with friends. With these new recipes in your repertoire, creating brightly flavored fish-centric dishes that go beyond ordinary is a breeze. **Cedar-Wrapped Citrus/Herb Roasted Salmon, "Fish and Chips" (Salt and Vinegar Potato Chip Crusted Cod), Seared Tuna with Avocado Salsa, and Herbed Halibut and Red Potato Chowder**

Friday 27th Cocktail Party: **Kitchen Collaboration: Street Food** 6:30 – 9:00 pm \$75

Robin Nathan & Kelly Sears Cooking isn't just about putting food on the table. The sound of sizzling garlic, the bright crunch of cilantro, the tongue-numbing sensation of exotic spice — every ingredient is part of a culinary story, a taste of place. Street food is a way to intimately connect with communities different than our own. All around the world, street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures and life as we guide you on this culinary journey. **Bhel Puri in Crispy Cups, Lamb Kefta with Yogurt Dip, Korean Bulgogi Lettuce Wraps, Vietnamese Beef Salad, Burmese Melon Salad with Sesame-Ginger Vinaigrette, Elote, Cajeta Crepes, and Basbousa Semolina Cake with Lime Syrup and Lime Curd**

All hands on, celebration table, cocktail party, and twilight classes include a selection of our wines and beers