



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

MAY

COOK CREATE CELEBRATE



S	M	T	W	T	F	S
					Pig, Pickles, and Bourbon (Kelly Sears) 6:30 - 9:00 pm \$80	Vitamix Demo: Beyond the Smoothie (Erin Dobesh) Session I: 11:00 am - 12:30 pm Session II: 1:30 pm - 3:00 pm \$30 Cinco de Mayo (Paul Lindemuth) 6:30 - 9:00 pm \$75
		free demo Carolyn's Avgolemono Soup 11:00 am - 2:00 pm Spring Soups Heidi Kise 6:30 - 9:00 pm \$65	midday at Marcel's Cooking with Mom (Lynn Dugan and her mom, Sally) 12:30 - 2:00 pm \$35	Fabulous Fins (Robin Nathan) 6:30 - 9:00 pm \$80		little kids Lunch for Mom (Cherise Slattery) 11:00 am - 12:30 pm \$35 Ages 6 - 8 mid kids Lunch for Mom (Cherise Slattery) 2:00 - 3:30 pm \$40 Ages 9 - 11 Cooking with Mom (Kelly Sears and her mom, Sam) 6:30 - 9:00 pm \$80
		free demo Diane's Ribboned Asparagus Salad 11:00 am - 2:00 pm Prep School: Sushi 101 (Jamie Bordoshuk) 6:30 - 8:30 pm \$50		morning at Marcel's Shape Up for Summer (Lynn Dugan) 11:00 am - 12:30 pm \$35 Vietnamese Street Food (Heidi Kise) 6:30 - 9:00 pm \$80	Paris in the Spring (Robin Nathan) 6:30 - 9:00 pm \$80	
BBQ Buns, Berry Bread, and Bruschetta Baguettes (Cherise Slattery) 12:00 - 5:00 pm \$75		free demo Kelly's Chicken Sauté with Asparagus and Spinach 11:00 am - 2:00 pm	midday at Marcel's Lunch from Napa Valley Heidi Kise 12:30 - 2:00 pm \$35	Get Your Grill On (Jamie Bordoshuk) 6:30 - 9:00 pm \$80	Cooking with Friends: The Party Never Ends (Paul Lindemuth) 6:30 - 9:00 pm \$80	
		free demo Judy's S'more Brownie Bites 11:00 am - 2:00 pm		Paella Party (Paul Lindemuth) 6:30 - 9:00 pm \$80		American Hot Stuff (Jamie Bordoshuk) 6:30 - 9:00 pm \$80

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



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Friday 1st	hands on: Pig, Pickles, and Bourbon	Kelly Sears	6:30 – 9:00 pm	\$80
I do dig the pig...and pickles and bourbon, but it's more than these three food groups. It's about balance; sweet needs sour, fat needs flavor, bourbon loves bold and smoke, old needs new, chocolate needs salt. Pork pickles, and bourbon, these are three of my most favorite things; real sugar, real fat, simple, humble, good. Come share. Pimento Cheese Fritters with Homemade Bread and Butter Pickles, Arugula, Salad with Pickled Tomato Vinaigrette, Bourbon and Vanilla Brined Pork Chops with Pickled Peach Relish, Cast Iron Skillet Roasted Corn Pudding with Bacon, Roasted and Pickled Green Beans and Spring Onions with Bourbon Glazed Hazelnuts, Pillow Beignets with Bourbon Caramel				
Saturday 2nd	Vitamix Demonstration: Beyond the Smoothie	Erin Dobesh, Vitamix Demonstrator		\$30
Session I: 11:00 am – 12:30 pm Session II: 1:30 pm – 3:00 pm Taste the Vitamix difference in a 90-minute interactive experience, where you'll sample every course of a meal – from appetizers to dessert – and receive an exclusive, 12-recipe booklet so you can make the same delicious creations at home. From the powerful 750 Pro to the newest Personal Blender, Vitamix is the perfect fit for your kitchen. Class registration fee is good towards the purchase of a Vitamix on or before the day of the class.				
Saturday 2nd	Cocktail Party: With interactive demonstrations: Cinco de Mayo		6:30 – 9:00 pm	\$75
Paul Lindemuth Festive cocktails, small plates, and mingling among friends both known and new, what better way to spend Cinco de Mayo 2015? Bring your best amigos and join Chef Paul for an evening of sipping and sampling the finest fare from south of the border. Mexican Martini, La Futura Margarita, Smoked Chile and Mango Guacamole, Charred Corn and Bacon Guacamole, Mexican Dark Beer and Black Bean Soup Shots, Pulled Chicken Tacos, Mexican Pot Roast Tacos and Modern Mexican Chocolate Flan				
Tuesday 5th	hands on: Spring Soups	Heidi Kise	6:30 – 9:00 pm	\$65
Soups warm us and bring comfort in the winter, in the spring they brighten and refresh. Regenerate your taste buds with a bowl of spring's bounty. In honor of Cinco de Mayo, we're celebrating with a bold, fresh Mexican Soup, ole! Guacamole Soup with Drunken Shrimp, Spring Gazpacho Soup, Asparagus Soup with Basil Oil, Green Garlic and New Potato Soup with Crispy Bacon and Parmesan Crostons, and Strawberry Soup				
Wednesday 6th	demo: Midday at Marcel's: Cooking with Mom		12:30 – 2:00 pm	\$35
Lynn Dugan (and her mom, Sally) Sometimes the best gift is time together. Set aside this afternoon to share lunch with that special woman in your life, and Lynn Dugan and her mom, Sally, as they share the kitchen and create a Mother's Day meal to remember. Creamy Spring Radish Soup, Soy Marinated Salmon with Mango-Kiwi Salsa, and Lemon Blueberry Tart				
Thursday 7th	hands on: Fabulous Fins	Robin Nathan	6:30 – 9:00 pm	\$80
Fish classics are on the menu as Chef Robin guides you through the quick and simple ways to cook fish for every night of the week! You'll learn techniques and flavor combinations that keep fish moist, sweet and tender resulting in these very fast, deceptively delicious dishes. Classic Sole a la Meuniere, Seared Wild Salmon with Potatoes and Sauce Gribiche, Pan Roasted Snapper Filets with Chipotle-Garlic Butter, Thai Style Poached Flounder with Coconut Broth, and Lemon-Buttermilk Ice Cream with Caramel Sauce				
Saturday 9th	LITTLE KIDS hands on: Lunch for Mom	Ages 6 - 8	11:00 am – 12:30 pm	\$35
Cherise Slattery Get ready to prepare lunch for Mom on her special day. Chef Cherise will help you whip up a special meal and create a buffet that you will share with the mom in your life who is invited to join you at the conclusion of class. Maple Bacon Monkey Bread, Spring Fruit Salad with Citrus Yogurt Sauce, Homemade Granola, and an edible gift for Mom				
Saturday 9th	MID KIDS hands on: Lunch for Mom	Ages 9 - 11	2:00 – 3:30 pm	\$40
Get ready to prepare lunch for Mom on her special day. Chef Cherise will help you whip up a special meal and create a buffet that you will share with the mom in your life who is invited to join you at the conclusion of class. Tea Sandwich Trio, Blackberry Spring Greens Salad, Strawberry Ganache Tartlets, and an edible gift for Mom				
Saturday 9th	Celebration Table (demo with dinner in the dining room): Cooking with Mom	Kelly Sears (and her mom, Sam)	6:30 – 9:00 pm	\$80
It's in our mother's kitchen where we make our first taste discoveries, where we learn our first lessons in cooking, where we understand that food is not just for feeding the body but also for nourishing the soul. Bring your mother, your grandmother, your daughter, or your favorite cooking partner and spend an evening enjoying a meal that neither of you needs to cook nor clean up! Smoked Trout Pate with Apple, Fennel, and Smoked Almonds, Spring Pea and Radish Salad with Lemon Vinaigrette, Seared Pork Tenderloin with Caramelized Onions and Peppers over Creamy Herbed Orzo, Home-baked Warm Rolls with Orange Honey Butter, and Petite Caramel Pudding Parfaits with Vanilla Whipped Cream and Crushed Brittle				
Tuesday 12th	hands on: Prep School: Sushi 101	Jamie Bordoshuk	6:30 – 8:30 pm	\$50
If you've never made sushi before and ready to "roll" up your sleeves and learn, this is the prep school class for you! From the raw to the cooked, from the traditional to the modern, from region to region, this fish-tastic class promises to be an adventure for the senses. California Roll, Scorpion Roll with Sweet and Spicy Sauce and Philadelphia Roll with Nitsume Sauce				

(G) Gluten Free (v) Vegetarian (KJ) Cooking on Kamado Joe ceramic grill
All hands on, celebration table, cocktail party, and twilight classes include a selection of our wines and beers

Thursday 14th	demo: morning at Marcel's: Shape Up for Summer	Lynn Dugan	11:00 am – 12:30 pm	\$35
With summer right around the corner, it's time to shape up for sleeveless dresses and shorter hemlines. Fortunately, great eating doesn't have to come with an expanding waistline. We're not talking diet, calorie counting, or complete deprivation of the things that make a meal enjoyable. Rather, modification is the key word here! Lynn's delivering great-tasting foods that are rich in health-promoting nutrients and will guide you as you enjoy a springtime menu full of refreshing, full-flavored ingredients, and learn the best approach to preparing and combining the best the season has to offer. Roasted Asparagus with Chive Yogurt Ranch Dressing, Chicken and Artichoke Stuffed Portobello Mushrooms, and Light Lime Cheesecake Squares				
Thursday 14th	hands on: Vietnamese Street Food	Heidi Kise	6:30 – 9:00 pm	\$80
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. Blending East Asia with Southeast Asia and a touch of the West, Vietnamese food captivates through its refreshing flavors, varied textures, and vibrant colors. Explore the fundamental techniques and ingredients behind some of Vietnam's treasured dishes and learn how easily you can prepare these delicious Vietnamese street food recipes in your own kitchen. Fresh Vegetable Spring Rolls with Nuoc Mam, Papaya Salad, Banh Mi (pork meatball Sandwich), Steamed Buns with Chicken, and Banh Xeo (Scallion Crepes)				
Friday 15th	hands on: Paris in the Spring	Robin Nathan	6:30 – 9:00 pm	\$80
If you've ever been to Paris, you most likely fell in love with it on your very first trip. Perhaps it was biting into a creamy custard, or stumbling upon a sublime new bistro hidden in an alley, or simply observing the city bloom to life. Regardless of the reason, this fresh take on French classics will make you fall in love all over again. Spring Onion Custards on Baby Greens, Seared Duck Breast with Berry-Dijon Vinaigrette, Farro Pilaf, and Honey-Vanilla Ice Cream with Pistachio Brittle and Lavender				
Sunday 17th	hands on: Summer Bread Workshop: BBQ Buns, Berry Bread, and Bruschetta Baguettes (V)	Cherise Slattery	12:00 – 5:00 pm	\$75
You can't beat the pleasure of making bread and the summer yields dozens of reasons to rise to the occasion! From buns for the picnic to fresh from the farmer's market fresh fruit bread; this course explores a range of basic and specialty breads. You'll learn how to work with yeast, create dough from various flours, and make quick breads, loaves, rolls, and more. A light lunch will be served. Bleu Cheesy Beach Bread, Wheat Walnut Bread with Zucchini Thyme Bruschetta, Berry Bread with Triple Berry Jam, Hot Dog Buns with New York Push Cart Onion Sauce, and Grilled Goat Cheese Pizza with Fresh Basil				
Wednesday 20th	demo: midday at Marcel's: Lunch from Napa Valley	Heidi Kise	12:30 – 2:00 pm	\$35
The Napa Valley comes to life from the winter slumber, the vineyards fill with bright yellow from wild mustard, creating the look of beautiful statues standing in an ocean of yellow. Join Chef Heidi as she creates a fresh lunch bursting with the best of Napa in the spring. Spring Panzanella Salad featuring Spring Bounty, Chicken Roulade with Black Olive and Orange Tapenade and a White Wine Pan Sauce, and Red Wine & Strawberry Reduction over Goat Cheese Mousse				
Thursday 21st	hands on: Get Your Grill On (KJ)	Jamie Bordoshuk	6:30 – 9:00 pm	\$80
In the Midwest, we know warm weather has arrived when the neighborhood fills with the tantalizing aroma of backyard grills. As the kick off to summer begins on Monday, it's time to get your grill on and join us at our Kamado Joe outdoor grill celebrating all that is summer with grill perfect recipes. More than burgers and bug spray; a backyard cookout means no rules when it comes to deciding what goes on the grill. Coconut Lime Shrimp Skewers, Grilled Swordfish with Tomato-Olive Confetti, Grilled Zucchini with Salsa, Grilled Caesar Salad Romaine Hearts and Peach Pie Bundles				
Friday 22nd	hands on: Cooking with Friends: The Party Never Ends		6:30 – 9:00 pm	\$80
Paul Lindemuth There's no better kick-off the summer ritual than sharing the weekend with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out of town guests, half the fun is cooking and eating alfresco! Chef Paul keeps you out of the kitchen and mingling with your guests. Grilled Watermelon Gazpacho, Escarole and Roasted Broccoli Salad with Anchovy Vinaigrette and Shaved Asiago, Lemon and Olive Chicken with Pine Nut Couscous, and Passion Fruit Tiramisu				
Thursday 28th	hands on: Paella Party	Paul Lindemuth	6:30 – 9:00 pm	\$80
This iconic dish of Spain can take on many forms, each more delicious than the next. We'll explore the paella, the origin, the classic ingredients, and the accoutrement that best pair with this Spanish dish. Of course no party would be complete without classic red fruity sangria. Lemon/Strawberry White Wine Sangria, Vegetable Paella, Smoky Garlic Roasted Shrimp, Steamed Saffron Mussels, Orange and Red Onion Salad with Shaved Manchego, and Marcona Almonds and Almond Flan				
Saturday 30th	hands on: American Hot Stuff	Jamie Bordoshuk	6:30 – 9:00 pm	\$80
America loves spicy food, as the hot dishes found in all corners of the country easily and deliciously-demonstrate. In all their idiosyncratic guises, spices lend richness, heat and complexity to literally every food imaginable, it is impossible to conceive of a cuisine that does not benefit from unique and distinctive spicing. In this class, you will make some of those regional favorites, along with a few treats that defy state boundaries, with a menu that includes Chef Jamie's favorites. All guaranteed to bring the heat! Prawn Cups with Spicy Mango Salsa, Citrus Salad, Spice Rubbed Pork Loin, Spicy Blue Cheese Risotto with Prosciutto Crisps, and Molasses Spice Cookie Ice Cream Sandwiches				