



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2014 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

SEPTEMBER
COOK CREATE CELEBRATE



S	M	T	W	T	F	S
	1	free demo Beth Fawcett and Annette Barnum's Danish "Smushies" Two Ways and Cream Filled Cones 11:00 am - 2:00 pm \$2	3	4		Passport Series: La Boqueria - Barcelona, Spain (Paul Lindemuth) 6:30 - 9:00 pm \$80
	8	free demo Michael Stange's Quinoa Cauliflower Patties 11:00 am - 2:00 pm		Sous Vide Cooking (Paul Lindemuth) 6:30 - 9:00 pm \$80	Farm Picked to Freshly Poured (Robin Nathan) 6:30 - 9:00 pm \$80	13
Endless Summer (Allison Johnson & Annie Johnson) 12:30 - 3:00 pm \$65	15	free demo Eric Ringquist's End of Summer Corn Chowder and Best-Ever Corn Fritters 11:00 am - 2:00 pm	midday at Marcel's Indian Summer Garden Lunch (Lynn Dugan) 12:30 - 2:00 pm \$35	The Ultimate One-Pot Clambake (Jamie Bordoshuk) 6:30 - 9:00 pm \$80	Prep School: Perfecting Seasonal Cooking (Paul Lindemuth) 11:30 am - 1:30 pm \$50	little kids Rainbows & Sprinkles (Katie Wojciechowski) 12:00 - 1:30 pm \$30 Ages 6 - 8 The First Hint of Fall (Jean True) 6:30 - 9:00 pm \$80
Eat What You Can, Can What You Can't (V) (Kelly Sears) 12:00 - 5:00 pm \$75		free demo Sharon Wussow's Perfect Peanut Brittle 11:00 am - 2:00 pm	midday at Marcel's Early Fall Soups (Jean True) 12:30 - 2:00 pm \$35	morning at Marcel's Breakfast Now: Dinner Tonight (Lynn Dugan) 9:30 - 11:00 am \$45 Beer Soaked! (Robin Nathan) 6:30 - 9:00 pm \$80		27
	29	free demo Laura Kaster's Curried Beets with Mustard Seeds 11:00 am - 2:00 pm Prep School: Perfecting Sweet and Savory Tarts (Jean True) 6:30 - 8:00 pm \$50				

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



SEPTEMBER

COOK CREATE CELEBRATE

Saturday 6th hands on: **Passport Series: La Boqueria - Barcelona, Spain** 6:30 – 9:00 pm \$80
 Paul Lindemuth La Boqueria is a gastronomic temple, a place that congregates all the phases in the food chain, from the producers, harvesters, butchers and fishmongers who provide the food, to the individual and professional clients who wander through this magnificent, characteristic maze of traders in charge of the market stalls. At the Boqueria Market, people eat, shop and gossip together doing what the Spanish excel at, living life well and enjoying a sense of community. Taste Barcelona through the ingredients of the Spanish market. **Zurracapote (Sangria with Peaches, Prunes and Raisins), Patatas Bravas (Fried Potatoes with Alioli and Chile Sauce), Sopa de Fava (Chilled Cream of Fava Soup), Pan de Tomate (Grilled Tomato Bread), Gambas al Ajillo (Spicy Garlic Shrimp), and Flan de Almendras (Almond Flan)**

Thursday 11th hands on: **Sous Vide Cooking** Paul Lindemuth 6:30 – 9:00 pm \$80
 French for “under vacuum,” this restaurant technique locks in moisture and keeps the food in contact with flavor-boosting seasonings. The vacuum sealed item is poached in a bag at a low controlled temperature to ensure optimum results. This hands on class will begin with an overview of the techniques, covering safety, proper handling, and storage, then cover the various forms of low-temperature and sous vide cooking. The results will be nothing short of delicious! **Radishes-Three Ways, Sous Vide Salmon with Cucumbers, Sous Vide Tri-Tip Steak with Cilantro Butter, and Sous Vide Vanilla Poached Pears**

Friday 12th hands on: **Farm Picked to Freshly Poured** Robin Nathan 6:30 – 9:00 pm \$80
 Just as fresh picked ingredients yield extraordinary dishes, refreshing cocktails can be as simple as pick, press, pour. Combining fresh picked high quality fruits with a base alcohol lends itself to cocktails with natural acidity to perfectly complement dishes with shellfish or steak. Cocktails that taste great with food – perfect for sipping with savory summer faire; capture the season’s freshest from glass to plate. **Two Aqua Frescas with Prosecco: Hibiscus-Watermelon and Blackberry-Basil-Lemon, Grilled Artisan Bread with Goat Cheese-Saffron and Peaches, Grilled Pork Loin Chops with Blackened Pepperonata, French Green Lentil and Tomato – Lemon Salad, and Lavender-Blueberry Ice Cream**

Sunday 14th hands on: **Endless Summer** Allison Johnson & Annie Johnson 12:30 – 3:00 pm \$65
 With root vegetables, gourds, apples, and shorter days right around the corner, it’s easy to want to cling to the butter-slathered ear of corn, the last bowl of berries, and tomatoes so ripe you can eat them like a peach. Summer is fading fast but Allison and Annie are back offering a lingering taste of summer’s best; one last hurrah to enjoy summer to the very end. Tips on how to modify the menu to the changing season will be included! **Sonoma Salad (grapefruit, avocado, goat cheese, sunflower seeds, and cranberries with champagne vinaigrette), Cheddar Corn Chowder, Zucchini and Mushroom Lasagna, and Lemon Coconut and Berry Trifle or Individual Parfaits**

Wednesday 17th demo: **midday at Marcel’s: Indian Summer Garden Lunch** Lynn Dugan 12:30 – 2:00 pm \$35
 Midday at Marcel’s is back and just in time for the sublime tastes of summer! Build your weeknight dinners around beautiful squash, juicy tomatoes, sweet peppers, and other top picks from late summer’s bounty. Adding fresh fruits and vegetables yields a plate full of deliciousness that is short on cook time but big on flavor. **Refreshing Cucumber & White Grape Soup, Vegetable Medley Pancakes with Cilantro Cream and Diced Summer Tomatoes, Light Lemon Mini Cheesecakes**

Thursday 18th hands on: **The Ultimate One-Pot Clambake** Jamie Bordoshuk 6:30 – 9:00 pm \$80
 You don’t need a beach, or an afternoon tending to the fire pit to make this quintessential end of the summer feast. A three piece steaming pot, slotted spoon, tongs, and a newspaper covered table are all the equipment you need to pull this no-frills feast off. Add cold beer, bowls of melted butter and steaming broth for dipping and you’ve got yourself a party. **Samurai Scallops, Crusty Cheesy Loaf, Spinach Salad with Poppy Seed Dressing, Ultimate One-Pot Seafood Boil, and White Chocolate Bark**

Friday 19th hands on: **Prep School: Perfecting Seasonal Cooking** Paul Lindemuth 11:30 am – 1:30 pm \$50
 Chef Paul is up early and off to the market in search of the freshest produce of the approaching fall season. We’ll let the basket of fresh ingredients be our inspiration for cooking without recipes using produce and ingredients that are at their peak, preparing a delicious seasonal lunch with just-picked freshness. **No set menu for this class as it will be dictated by the availability of ingredients at the market; a true farm to table experience.**

Saturday 20th **LITTLE KIDS** hands on: **Rainbows & Sprinkles** Ages 6 - 8 12:00 – 1:30 pm \$30
 Katie Wojciechowski What’s more fun and festive than rainbows and sprinkles when baking and decorating? 7 colors of the rainbow, red, orange, yellow, green, blue, indigo and violet, all layers of vanilla cake covered in light and airy whipped cream and bathed in rainbow sprinkles, can you think of a better dessert! Chef Katie can, she’s “sprinkled” the menu with three tasty treats! **Rainbow Pretzel Twist Bread, Rainbow Cupcakes with Whipped Cream “Cloud” Icing, and Sprinkle Cookies**

Saturday 20th hands on: **The First Hint of Fall** Jean True 6:30 – 9:00 pm \$80
 The change of seasons is as good a reason as any to gather your closest circle to savor a casual meal highlighting the upcoming flavors of fall while holding on to the end of summer. The perfect in-between-the-seasons meal to shake off the soon-to-be-over summer blues. **Roasted Corn Soup with Dill, Orange Short Ribs over Whipped Cauliflower, Steamed Patty Pan Squash filled with Ratatouille, Sautéed Shallots and Mushrooms with Leaves of Brussels Sprouts Drizzled with Bearnaise Vinaigrette, and Spiced Apple Upside Down Cake with Moroccan Coffee Crème**

Sunday 21st hands on: **Eat What You Can, Can What You Can’t (V)** Kelly Sears 12:00 – 5:00 pm \$75
 It’s printed on the shirts of the staff at Paul Virant’s Perennial Virant, “Eat what you Can, Can What You Can’t.” The philosophy is to honor the seasons, the local land, and its farmers by sharing the craft of creating and cooking with pickles, preserves, and aigre-doux. We couldn’t agree more. This workshop will feature, pickling and preserving via water bath and pressure canning to preserve the season. A light meal utilizing the pickled and preserved ingredients will be served. **Garlic Conserva, Bread and Butter Sunchokes, Tomato Jam, Maple Pecan Butter, Cherry Mostarda, Vegetable Curry, Berry Aigre Doux, and Pureed Fruit Cake**

Wednesday 24th demo: **midday at Marcel’s: Early Fall Soups** Jean True 12:30 - 2:00 pm \$35
 With the chilly season right around the corner, nothing satisfies like a warm bowl of soup, even better when paired with a chunk of homemade bread. Packed with flavorful, seasonal vegetables, these soups, matched with quick-to-make bread, will taste like you spent hours, yet from start to finish, Chef Jean will have you in and out of the kitchen in no time. **Sweet Potato Vichyssoise, Tuberlicious Autumn Soup, Brown Soda Bread, and Butterscotch Brownies**

Thursday 25th 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 piping hot savory 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 kit starter” to use as the foundation to your meal. With the addition of your protein and a couple other on-hand items, dinner’s in the Marcel’s bag! **Breakfast Now: DIY Yogurt Parfait with Homemade Granola, Mixed Berries, and Assorted Nuts; Dinner Tonight: Saucy Skillet Pepper Steak and Toasted Farro**

Thursday 25th hands on: **Beer Soaked!** Robin Nathan 6:30 – 9:00 pm \$80
 Summer’s not over until we say it is! Let’s have one last backyard party, this time with beer soaking into every course! **Micheladas with Mexican Lager, Irish Cheddar and Soda Bread with Stout Syrup, Grilled Pork Tenderloin with Latin Spiced Ale Sauce over Crispy Romaine, Corn on the Cob with Lager Mustard Butter and Two Brothers Amber Ale Ice Cream with Walnut Brittle**

Tuesday 30th hands on: **Prep School: Perfecting Sweet and Savory Tarts** 6:30 – 8:00 pm \$50
 Jean True If you refuse to choose sides between dessert and appetizer, between sweet and savory then the tart is the perfect dish for you! Brimming with sweet and savory recipes for marvelous little pies, Chef Jean guides you through the art of tart-making highlighting seasonal fruits and produce to create scrumptious, palate-pleasing desserts and main-dish tarts. **Yukon and Yam Gratin with Rosemary Crust, Beef Empanadas, and Apple Tart with Gluten Free Tart Dough**

(G) Gluten Free
 (v) Vegetarian

(KJ) Cooking on Kamado Jo ceramic grill

All hands on and twilight classes include a selection of our wines and beers (2 glasses per person)

