



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2018 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

S	M	T	W	T	F	S
 1		free demo Sesame Chicken Noodles: <i>Cravings by Chrissy Teigen</i> 11:00 am - 2:00 pm Dinner at 7: Spring in Provence (Brandy Fernow) 7:00 - 8:30 pm \$45 3	 4	Mediterranean from Sea and Land (Kiley Fields) 6:30 - 9:00 pm \$85	 6	Knife Skills at 3 3:00 - 4:00 pm \$25 Sonoma in the Spring (Robin Nathan) 6:30 - 9:00 pm \$85 7
Sunday Throwdown: You Have Been Chopped - Mystery Basket! (Kelly Sears) 12:00 - 3:00 pm \$80 8	 9	free demo Teri's Flank Steak Lettuce Cups: <i>Modern Potluck by Kristin Donnelly</i> 11:00 am - 2:00 pm 10	Advanced Cooking: New Season, New Techniques (V) (Robin Nathan) 6:30 - 9:00 pm \$80 11	Coastal Spring (Paul Lindemuth) 6:30 - 9:00 pm \$80 12	Cocktail Party with Interactive Demos: International Street Food: From Bangkok to Barcelona (Brandy Fernow) 6:30 - 9:00 pm \$80 13	Demo + Book Signing: <i>Cheers to the Publican</i> (Paul Kahan) 12:00 - 2:00 pm \$35 demo only; \$60 demo with book purchase (\$40); 14
Springtime Breads Workshop (Robin Nathan) 12:00 - 5:00 pm \$75 15		free demo Julie's Spicy Turkey Meatballs: <i>Barefoot Contessa How Easy Is That? by Ina Garten</i> 11:00 am - 2:00 pm Dinner at 7: Bright & Balanced (Lynn Dugan) 7:00 - 8:30 pm \$45 17	Fresh Picked: Spring Greens & Grains (Brandy Fernow) 6:30- 9:00 pm \$80 18	Multi-Use Instant Cookers (Kelly Sears) 6:30 - 9:00 pm \$85 19	 20	little kids: Spring has Sprung (Jamie Bordoshuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40 mid kids Spring into Fresh (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$45 Classic American Steaks & Cocktails (Paul Lindemuth) 6:30 - 9:00 pm \$85 21
big kids Spring is in the Air (Jamie Bordoshuk) 12:00 - 2:00 pm Ages 12 - 16 \$50 22	 23	free demo Jenny's Salad Workshop: <i>Food 52 Mighty Salads</i> 11:00 am - 2:00 pm 24	Pasta in Bloom: Favorite Springtime Pasta (Kiley Fields) 6:30 - 9:00 pm \$80 25	Rustic Bistro Bites (Paul Lindemuth) 6:30 - 9:00 pm \$80 26	Farm to Table with Revolution Brewing (Kelly Sears & Lucas Murray) 6:30 - 9:00 pm \$85 27	 28
Advanced Cooking: Around the World: Dumplings Workshop (Kiley Fields) 12:00 - 5:00 pm \$85 29		 30		 31		

A P R I L
 COOK CREATE CELEBRATE



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

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



APRIL

COOK CREATE CELEBRATE

Tuesday 3rd demo: Dinner at 7: Spring in Provence Brandy Fernow 7:00 – 8:30 pm \$45
At a time when “fresh” and “seasonal” are the words on every food-lover’s lips, Provençal cooking has never looked more modern, even if many of the most popular recipes are centuries old. Vividly colored vegetables and olive oils, tasting of herbs and almonds, form the basis of most meals. Provence in the spring is the season to savor. Wine and beer will be available for purchase by the glass. *Slivered Snow Pea Salad with Mint and Almonds, Roasted Salmon with Tarragon Beurre Blanc, and Spring Fruit French Custard Clafouti*

Thursday 5th hands on: Mediterranean from Sea and Land Kiley Fields 6:30 – 9:00 pm \$85
With access to a variety of fresh vegetables, fruits, beans, fish, and legumes, as well as yogurt and olive oil, the Mediterranean style of eating has proven to be one of the best ways to “eat healthy.” If you like a glass of wine with dinner, if you eat bread and pasta without apology, if you prefer fresh food that is simply prepared, and if you prefer quality over quantity, you will be eating well! Join Chef Kiley as she brings the focus of the Mediterranean kitchen to your kitchen. *Spiked Roasted Lemonade with Pomegranates and Ouzo, Charred Octopus, Celery and Chickpea Salad with Chermoula Vinaigrette, Lamb Chops with Herbed Tahini, Freekeh with Roasted Carrots, Dates and Preserved Lemon, and Pistachio Baklava*

Saturday 7th hands on: Knife Skills at 3 3:00 – 4:00 pm \$25
Good knives and impeccable knife skills are critical for all cooks and chefs. Knowing how to properly use a good chef’s knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Repetition and practice are at the heart of the development of high level knife skills and when used properly, your knife performs much more efficiently. Our chef will take you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for different knives, safety, storage, and care. *All cutlery and accessories will be 20% off for class participants.*

Saturday 7th hands on: Sonoma in the Spring Robin Nathan 6:30 – 9:00 pm \$85
Spring blooms beauty in wine country. Celebrate the season of beginnings when certain foods are at their peak; beautiful, seasonal, fast and fabulous. Whether it’s soft and juicy, delightfully savory or has a hint of sweetness, come and enjoy wine country flavors and the wines that make perfect partners for early spring fare. *Flatbreads with Asparagus Salsa and Miso Vinaigrette, Santa Margharita Tri Tip with Gorgonzola Dolce, Summer Garden Sauté with 3 Herb Pesto, and Sweet Olive Oil Ice Cream with Roasted Strawberries*

Sunday 8th hands on: Sunday Throwdown: You Have Been Chopped - Mystery Basket! Kelly Sears 12:00 – 3:00 pm \$80
That’s right, Marcel’s very own version of Chopped. Each team will receive three mystery baskets filled with ingredients and no recipes. Teams will strategize, plan, cook, create, and turn out an appetizer, main course, and dessert using the ingredients in the basket and available pantry items. A bit of friendly competition, creative cooking, and unique results are all in store. You may open your baskets! *All ingredients in each basket will build an appetizer, main course, and desserts with access to additional ingredients from the pantry*

Wednesday 11th hands on: Advanced Cooking: New Season, New Techniques (V) Robin Nathan 6:30 – 9:00 pm \$80
Skills and techniques are only new the first time. After some practice, a technique that once seemed difficult or intimidating becomes second nature. Cold winter months lend to braising and slow cooking, but when the seasons change, the opportunity for fresh, spring dishes encourage a new set of cooking skills. The grill beckons, pasta dishes are lighter, spring beans are in the market, and light and luscious soufflés are sidekicks on the plate. Learn to blister vegetables, twist up tortellini, handle spring beans and make the perfect base for a lofty soufflé as you take on new techniques for all that the spring season has to offer. *Blistered Mild Shishito Peppers with Goat Cheese, Hand-Rolled Tortellone with Ricotta and Herbs, Sautéed Favas and Mushrooms and Asparagus, and Do-Ahead Lemon Soufflés*

Thursday 12th hands on: Coastal Spring Paul Lindemuth 6:30 – 9:00 pm \$80
From the mountains of California and the Pacific Northwest, to the steamy Gulf of Mexico, and the urban bustle of New England, spring is the perfect time to savor the flavors from the U.S. Coastal regions. We love the flavors of the soulful south where the unique blend of cultures has produced an almost endless array of great food unequalled in flavor and tradition plus the west coast with its experimentation and year-round harvests and the East coast’s classics re-invented with modern twists. *Buttery Deviled Eggs with Microgreens, Pappardelle with Asparagus, Lemon and Goat Cheese, Grilled Salmon with Citrus Salsa Verde, and Chamomile Panna Cotta with Rhubarb Reduction*

Friday 13th Cocktail Party with Interactive Demonstrations: International Street Food: From Bangkok to Barcelona Brandy Fernow 6:30 – 9:00 pm \$80
Cooking isn’t just about putting food on the table. The sound of sizzling garlic, the bright crunch of cilantro, and 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. *Spanish Meatball Albondigas with Romesco Sauce, Shitake Mushroom Dumplings with Sichuan Peppercorn and Chili Sauce, Pork Bahn Mi Sandwich with Pickled Carrot Slaw, Tom Kha Gai Coconut Soup, Manchego Croquetas, and Italian Ricotta Donuts with Cinnamon Cream Sauce*

Saturday 14th demo and Book Signing: Cheers to the Publican Paul Kahan 12:00 – 2:00 pm \$60 with purchase of the book (\$40); \$35 without the book
While many of the most celebrated chefs in the country are publishing their first cookbooks before the first reviews are even in, James Beard Award winning Chef Paul Kahan has kept his focus on his now nine restaurants rather than his personal brand. But after 20 years, *Cheers to The Publican* is Paul Kahan’s toast to the food he loves to make and share, the characters who produce the ingredients that inspire him, and the other cooks he honors. Marcel’s is thrilled to welcome Paul back to our kitchen for a demonstration of dishes from *Cheers to The Publican* followed by a book signing. Join us for this very special event with one of the blazing stars of the Chicago culinary scene. Books must be purchased at either Marcel’s or The Bookstore of Glen Ellyn.

Sunday 15th hands on: Springtime Breads Workshop Robin Nathan 12:00 – 5:00 pm \$75
Spend the day learning how to make the breads that can be enjoyed all season long. Chef Robin has her tricks to making great pizza dough that can be grilled when summer arrives and the perfect sweet biscuit for summer shortcakes, and more! Paired with these breads will be a bright pesto to highlight grilled shrimp, a charcuterie spread, and a fresh corn chowder. *Pizza for the Grill with Shrimp and Cotija, Spicy Wisconsin Cheese Bread with Marsh Charcuterie, Ultimate White Dinner Rolls with Summer Corn Chowder, and Sweet Biscuit Strawberry Shortcake*

Tuesday 17th demo: Dinner at 7: Bright & Balanced Lynn Dugan 7:00 – 8:30 pm \$45
Spring is the ultimate season for fresh produce. Bright and refreshing, vegetable forward dishes will awaken your taste buds after winter’s heavy meals. In-season herbs, greens, vegetables, and fruits all shine in Lynn’s tasty menu soon to join your weeknight rotation. Wine and beer will be available for purchase by the glass. *Shredded Brussels Sprouts Salad with Citrus Vinaigrette, Spring Pea Pasta with Prosciutto, and Pan Grilled Salmon with Cucumber Dill Sauce*

Wednesday 18th hands on: Fresh Picked: Spring Greens & Grains Brandy Fernow 6:30 – 9:00 pm \$80
With spring comes more sunshine, longer days, blooming flowers, and of course, fresh seasonal produce. The markets are once again full of vibrant produce from artichokes and baby carrots to beets and watercress. Start with a high-quality protein, pair it with colorful greens, and flavorful heirloom grains and the result is a gorgeous array of colors, textures, and flavors. *Layered Beet and Goat Cheese with Baby Spring Greens, Lemony Farro Risotto with Shrimp, Carrot Ricotta Tart with Watercress, and Strawberry Rhubarb Crisp with Vanilla Cream*

Thursday 19th hands on: Multi-Use Instant Cookers Kelly Sears 6:30 – 9:00 pm \$85
Multi cookers are the rage, and for good reason. They have the ability to cook everything at lightning-speed and in one pot process without sacrificing flavor, texture or taste. Reduce your cooking time up to 70% compared with traditional cooking methods; risotto in less than 10 minutes, stock in 30, perfect rice, even yogurt, these multi pots do it all and in fine fashion. Spend the evening exploring all the multi-use instant cookers have to offer. Fagor Lux MultiCooker will be available at a 20% discount to class participants this night only. *Grilled Flatbread with White Bean & Sundried Tomato Hummus, Mediterranean Seafood Stew, Citrus Scented Basmati Rice with Fennel & Orange, and Yogurt Cake with Strawberry-Rhubarb Sauce*

Saturday 21st LITTLE KIDS hands on: Spring has Sprung Jamie Bordoshuk 11:00 am – 12:30 pm \$40
Ages 6 – 8 With Spring comes more sunshine, lighter jackets, and fresh dishes from the kitchen. A yummy chicken lunch, starting with crackling roasted chicken and ending with dessert style waffles and the season’s first berries awaits. Spring has sprung, and it couldn’t be tastier! *Lemon, Thyme & Rosemary Roasted Chicken, Ginger Quinoa Salad with Apples, and Waffle and Strawberry Trifle*

Saturday 21st MID KIDS hands on: Spring into Fresh Jamie Bordoshuk 2:00 – 3:30 pm \$45
Ages 9 – 11 When the weather starts warming up and you can sense springtime in the air, it’s time to do away with heavy meals and replace them with light and delicious flavors of spring. Bright fresh flavors straight to your table. *Roasted Chicken with Caramelized Lemons and Cherry Tomatoes, Steamed Hearty Grains with Apples, and Coconut Belgian Waffle and Strawberry Trifle*

Saturday 21st hands on: Classic American Steaks & Cocktails Paul Lindemuth 6:30 – 9:00 pm \$85
Bold cocktails and hearty steakhouse dishes make the perfect couple! Chef Paul is emulating the classic steakhouse element; from juicy steaks to hearty sides, decadent desserts and the perfect cocktail, it’s why we visit steak houses above all others. *Templeton Rye Old Fashioned, The Lady Killer, Sear-Roasted Rib Eye with Parmesan Creamed Chard, Filet with Balsamic/Red Wine Reduction, Roasted Fingerling Crisps with Rosemary and Shallots, and Bittersweet Chocolate/Salted Caramel Soufflé Cakes*

Sunday 22nd BIG KIDS hands on: Spring is in the Air Jamie Bordoshuk 12:00 – 2:00 pm \$50
Ages 12 – 16 Spring can bring dreary days and grey skies. Today let’s banish the beige and eat the colors of the rainbow! Fresh grass green haricot verts, sunset red tomatoes, and purple hued plums; this tasty color filled meal will be as pretty to look at as it will be to eat. *Pork Tenderloin Medallions with Pan Sauce, Roasted Haricots Verts with Balsamic Glaze and Parmigiano-Reggiano, Tomato Tarragon Dressed Spring Greens and Plum Coffee-Cake Muffins*

Wednesday 25th hands on: Pasta in Bloom: Favorite Springtime Pasta Kiley Fields 6:30 – 9:00 pm \$80
With spring so close you can almost taste it, heavy comfort foods are taking a back seat to lighter fare designed to welcome in the season. Pasta is the blank slate for supporting ingredients to take center stage and shine. These dishes showcase fresh, vibrant items like earthy asparagus, peppery radishes, and sweet spring peas. Chef Kiley is sharing her favorite fresh, delicious pastas celebrating the best that spring has to offer. *Roasted Radish and Cucumber Salad with Feta and Walnuts, Wild Mushroom and Asparagus Risotto, Pappardelle with Seared Scallops and Lemon Fennel Pesto, Rigatoni Spring Pea Carbonara, and Fresh Berries with Toasted Zabaglione*

Thursday 26th hands on: Rustic Bistro Bites Paul Lindemuth 6:30 – 9:00 pm \$80
The essence of rustic cuisine is hearty, homemade, simple but inviting and aimed at casual enjoyment. Calling on his extensive travel experiences, together with insights from his years in the kitchen, Chef Paul has put together a comprehensive menu of fresh and modern bistro-inspired dishes made only from seasonal ingredients. *Fresh and Smoked Salmon Rillettes, Bacon, Blue Cheese and Caramelized Onion Puff Pastry Tarts, Lilled Macadamia Gazpacho with Cured Asparagus, Zucchini and Tomato Verrines with Crisp Prosciutto and Lemon-Chavender Pudding Cake*

Friday 27th hands on: Farm to Table with Revolution Brewing Kelly Sears & Lucas Murray 6:30 – 9:00 pm \$85
Marcel’s is pairing with Revolution Brewing to create warm and welcoming flavors from plate to glass. The growth of craft breweries in the U.S. has been nothing short of a revolution and Revolution Brewing is standing tall in this new crowd. The changing tastes of beer drinkers demand bigger flavors and more variety. That’s exactly what they give you at Revolution Brewing, producing about 50 different beer styles each year. Our casual, seasonal menu showcases the best brew for each dish, whether we’re pouring it in or pairing alongside. *Grilled Bread with Red Lentil Hummus, Cucumber, Feta and Arugula, Belgian Mussels with Bottoms Up Wit, Seared Tri Tip with Spicy & Sweet Eggplant Relish, Roasted Fingerlings with Bacon, Carrot Puree, and Eugene Porter Chocolate Cake with Espresso Caramel Sauce*

Sunday 29th hands on: Advanced Cooking: Around the World: Dumplings Workshop Kiley Fields 12:00 – 5:00 pm \$85
A dumpling may be defined as a pocket of dough filled with some form of savory or sweet stuffing, but they are oh so much more than the sum of their parts. Dumplings are a marvel of world cuisine, both simple and complex, local and global, adaptable yet fixed in tradition. From Asian Steamed Buns and Georgian Khinkali, to Turkish Manti and sweet Danish Ebelskivers, dumplings come in all shapes, sizes, and flavors and from all corners of the globe. *Steamed Char Siu Bao, Beef and Potato Empanadas, Lamb Samosas, Beef and Pork Khinkali, Ricotta Gnudi, Turkish Manti, Wild Mushroom and Sauerkraut Pierogi, and Ebelskivers with Lingonberry Jam*

