Marcel's Culinary Experience
COOK CREATE CELEBRATE

CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2018

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

JUNE

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
					1	**Knife Skills at 3** 3:00 – 4:00 pm $25 **Cocktail Party with Interactive Demos: Killer Cocktails and Amazing Apps** (Paul Lindemuth) 6:30 – 9:00 pm $80 2
Marcel's Meets Marché (Robin Nathan) 12:00 – 2:30 pm $80 3	4	free demo **Didi's Spiralized Mason Jar Salads: *Skinnytaste Fast and Slow by Gina Homolka and Heather K. Jones*** 11:00 am – 2:00 pm **Dinner at 7: Ripe!** (Kelly Sears) 7:00 – 8:30 pm $45 5	**Girl's Night Out: Moscow Mules and Bites with a Kick** (Kiley Fields) 6:30 – 9:00 pm $80 6	**Pigs, Pickles & Bourbon** (Kelly Sears) 6:30 – 9:00 pm $80 7	**Sizzle, Smoke & Sip (KJ)** (Brandy Fernow) 6:30 – 9:00 pm $85 8	9
10	**BIG KIDS CAMP hands on: Spin the Globe** Ages 12 – 16 $50 per day or $180 for all 4 days **Sweden** (Jamie Bordoshuk) 11:00 am – 1:00 pm 11	**Turkey** (Jamie Bordoshuk) 11:00 am – 1:00 pm 12	**Philippines** (Jamie Bordoshuk) 11:00 am – 1:00 pm **Road Trip: Louisville** (Brandy Fernow) 6:30 – 9:00 pm $80 13	**Morocco** (Jamie Bordoshuk) 11:00 am – 1:00 pm **Early Summer in the Pacific Northwest** (Robin Nathan) 6:30 – 9:00 pm $80 14	15	**Summer Brews for Backyard Nights** (Kelly Sears) 6:30 – 9:00 pm $85 16
17	**MID KIDS CAMP hands on: As the Food World Turns** Ages 9 – 11 $45 per day or $160 all 4 days **Canada** (Jamie Bordoshuk) 11:00 am – 12:30 pm 18	**Thailand** (Jamie Bordoshuk) 11:00 am – 12:30 pm **Dinner at 7: Root to Stalk Cooking (V)** (Kelly Sears) 7:00 – 8:30 pm $45 19	**Portugal** (Jamie Bordoshuk) 11:00 am – 12:30 pm 20	**French Polynesian** (Jamie Bordoshuk) 11:00 am – 12:30 pm **Bayou Beltway** (Brandy Fernow) 6:30 – 9:00 pm $80 21	**Low Country Shrimp Boil** (Kiley Fields) 6:30 – 9:00 pm $85 22	23
Al Fresco: Spanish Pinchos (Paul Lindemuth) 12:00 - 2:30 pm $80 24	**LITTLE KIDS CAMP hands on** Ages 6-8 $40 per day or $105 for all 3 days **Great Britain** (Jamie Bordoshuk) 11:00 am – 12:30 pm 25	**France** (Jamie Bordoshuk) 11:00 am – 12:30 pm 26	**Asia Pacific** (Jamie Bordoshuk) 11:00 am – 12:30 pm **Mexican on the Grill (KJ)** (Kiley Fields) 6:30 -9:00 pm $80 27	**Summer Style Italian Bites** (Paul Lindemuth) 6:30 -9:00 pm $80 28	**California Casual** (Robin Nathan) 6:30 -9:00 pm $85 29	30

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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.

MAISON
WE BRING THE CHEF TO YOU
A MARCEL'S EXPERIENCE
MAKE A DATE FOR YOUR IN-HOME CHEF EVENT

CLASS, DEMO + EVENT DETAILS

JUNE

COOK CREATE CELEBRATE

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

Saturday 2nd **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 2nd **Cocktail Party with Interactive Demonstrations: Killer Cocktails and Amazing Apps** Paul Lindemuth 6:30 – 9:00 pm $80
Chef Paul is kicking off June with summer sips and tasty bites. Tonight's soiree combines the perfect cocktail partners with a bevy of bites designed to curb hunger and delight the palate. With Chef Paul's guidance and your helpful hands, we're setting the stage for a gastronomic fest of fun food and drink! ***Elder Fashion Cocktail, Mig Royale Cocktail, Jalapeno Margaritas, Cucumber/Dill Soup in Cucumber Cups, Crab-Stuffed Mushrooms, Creamy Avocado Deviled Eggs with Chipotle, Lamb and Goat Cheese Sliders with Roasted Red Pepper Relish, and Chocolate/Toffee Crunch Truffles***

Sunday 3rd **hands on: Marcel's Meets Marché** Robin Nathan 12:00 – 2:30 pm $80
If cheese is your thing, then this is the class for you. We'll start with a tasting of the cheeses used in the recipes made later in the day. Our Marché cheesemonger will speak to different types of cheese, how to buy it and how to care for it. Then we'll roll up our sleeves and cook with it. Kick back on a Sunday afternoon with Marché's Cheesemonger and Chef Robin. ***Baked Robiola with Pistachios, Honey and Grilled Baguette, Charred Romaine Salad with Bleu Cheese and Fresh Cherries, Spice Rubbed Grilled Flank Steak with Goat Cheese Butter and Herb Vinaigrette over Orzo Pilaf, and Ricotta Ice Cream***

Tuesday 5th **demo: Dinner at 7: Ripe!** Kelly Sears 7:00 – 8:30 pm $45
Any good cook will tell you that great food starts with great ingredients. When it comes to choosing fruits and vegetables, this means selecting what's perfectly ripe and in season. Learn how fruit and vegetables can go from bitter and inedible to sweet and ready to eat. Feel, smell, and taste your way to a meal that's bursting with flavor. Wine and beer will be available for purchase by the glass. ***Spring Carrot, Radish and Herbed Avocado Salad, Grilled White Fish with Char Grilled Asparagus and Spring Onions, Jasmine Rice with Lemon Parsley Pesto, and The Simplest Strawberry Tart***

Wednesday 6th **hands on: Girl's Night Out: Moscow Mules and Bites with a Kick** Kiley Fields 6:30 – 9:00 pm $80
Invite your friends and introduce yourself to these three new friends, Vodka, Ginger Beer and Lime Juice! Start summer off right with a night out sipping from copper mugs and nibbling on bites with a kick. Moscow Mules have been around since the 1940's, but over time they have been updated with some twists and turns making them even more of a sublime summertime cocktail. The Muscow Mule has nothing to do with Moscow or mules but let's let that be our little secret! ***Moscow Mule, Blueberry Mule, White Grape, Cucumber, and Serrano Gazpacho Shooters, Lamb Meatballs with Spiced Yogurt Dill Sauce, Crab Cakes with Lemon Sriracha Aioli, Potato and Chorizo Sopes with Avocado and Cilantro Crema, and Coconut Bacon Macaroons***

Thursday 7th **hands on: Pigs, Pickles & 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, chocolate needs salt. Come share. ***Bourbon Glazed Mixed Nuts, Roasted and Pickled Early Summer Salad with Lemon Aioli Dressing, Seared Pork Tenderloin with Sweet and Hot Pepper Relish, Cast Iron Corn Fritters with Bacon and Charred Scallion Butter, and Bourbon Macerated Stone Fruit with Vanilla Cream***

Friday 8th **hands on: Sizzle, Smoke & Sip (KJ)** Brandy Fernow 6:30 – 9:00 pm $85
It's no secret that putting food to fire enhances a dish, but what about smoke? Smoke is an elemental tool used to give foods that kiss of the campfire by working on a chemical level to trigger the sensation of "umami," the Japanese term for a fifth taste beyond hot, sour, salty and sweet. Smoke's umami creates a sensation of meatiness and fullness in foods, even vegetables. Sip a cocktail, fire up the grill and let's create some smoke! ***Hard Cider with Gin and Smoked Sage, Smoked Tomatoes with Burrata and Basil, Spiced and Smoked Pork Chops with Brown Sugar, Molasses BBQ Sauce, Smashed Potatoes with Smoked Garlic Aioli and Flourless Chocolate Cake with Smoked Sea Salt Caramel***

BIG KIDS SUMMER CAMP **hands on: Spin the Globe** ages 12 - 16

Monday 11th – Thursday 14th Jamie Bordoshuk 11:00 am – 1:00 pm $50 each day/$180 for all four days
Learning about a country's food, let's you peek into their culture and community. This week we are taking a spin around the globe cooking and eating meals native to different countries, experiencing new tastes and flavors. No need to pack, just grab an apron and let's cook!
Day 1: Sweden: ***Swedish Meatballs with Beef Sour Cream Gravy, Swedish Stacked Potatoes, Tomato, Red Onion, Dill and Cucumber Salad and Sweet Ginger Cookies***
Day 2: Turkey: ***14 Spice Pork Shish Kabobs with Creamy Tzatziki Sauce, Turkish Rice Pilav, Turkish-Style Pinto Beans with Olive Oil and Laffafete Bel-Raha (Sweet Crescent Rolls with Turkish Delights)***
Day 3: Philippines: ***Pickled Chicken Adobo, Sinangag Fried Rice, Filipino Pancit (Noodle Salad) and Turon (Nutmeg and Cinnamon Banana Spring Rolls)***
Day 4: Morocco: ***Moroccan Spiced Chicken, Corn and Sweet Tomatoes African Couscous and Brown Sugar Shortbread Cookies***

Wednesday 13th **hands on: Road Trip: Louisville** Brandy Fernow 6:30 – 9:00 pm $80
Buckle up! It's road trip time, time to burn some asphalt and head south. Say the word "Louisville" and the first thing that comes to mind is the Kentucky Derby. But Louisville is so much more than the most exciting two minutes in sports. It's a vibrant thriving city with a laid back southern belle style and filled with great food and amazing scenery. Louisville's culinary star is on an upward trajectory and the only road map you'll need is the one that leads to 490 N. Main Street in Glen Ellyn. So, pack up and come enjoy the bluegrass state on a plate! ***The Perfect Mint Julep, Crab Cakes with Remoulade on Arugula, Brined Pork Chops with Caramelized Apple Bourbon Sauce, Smoky Cheddar and Jalapeño Corn Bread Pudding, and Beignets with Praline Cream***

Thursday 14th **hands on: Early Summer in the Pacific Northwest** Robin Nathan 6:30 – 9:00 pm $80
The lush and green Pacific Northwest is famous for its wild salmon, oysters, and beers, but that's just the tip of the gastronomic iceberg. Its forests are home to game and berries that can turn into countless recipes imparting the unmistakable flavor of the Northwest. ***Lemon-Rosemary Bourbon Sours, Crostini with Burrata and Sour Cherry Jam, Baby Greens with Hazelnuts and Warm Goat Cheese Crouton, Roasted Salmon with Miso and Scallion Salsa Verde over Potato Nests, and Blackberry Herb Sorbet***

Saturday 16th **hands on: Summer Brews for Backyard Nights** Kelly Sears 6:30 – 9:00 pm $85
Summer is a thirsty season, one for which beer is tailor-made. Delicious and refreshing, beer is a great way to unwind after a long, hot day but if you've been drinking your beer straight from the bottle, it's time you try something new. Beer cocktails are even more refreshing than a regular beer and the steps to making them are easy to follow: Chill. Sip. Chill. Repeat. One-part excellent food, one part icy beverages, add good music, mix in great friends, and you have the perfect recipe for a patio party. ***Bull's Eye, French Monaco, & Shock Me Beer Cocktails, Grilled Flatbread with Edamame, Cucumber, and Burrata, Crunchy Lemony Salad, Espresso Rubbed Country Ribs with Rhubarb Relish, Warm Orzo Salad with Charred Corn, Tomato Vinaigrette and Fresh Basil, and Summertime Ale Popsicles***

MID KIDS SUMMER CAMP **hands on: As the Food World Turns** ages 9 - 11

Monday 18th – Thursday 21th Jamie Bordoshuk 11:00 am – 12:30 pm $45 each day/$160 for all four days
Food is the one thing that connects people globally. We all eat, we all have to eat and we all love to eat. We may not all speak the same language throughout the world but we all have food in common.
Day 1: Canada: ***Baked Eggs with Canadian Bacon, Spinach and Aged Cheddar, Yukon Gold Baked Country Potatoes and Sponge Cake with Caramelized Apples and Maple Whipped Cream***
Day 2: Thailand: ***Classic Chicken Pad Thai, Thai Salad with Sweet Lime Coriander Dressing and Coconut Ice Cream***
Day 3: Portugal: ***Portuguese Chicken with Tomatoes and Peppers, Patatas Bravas (Spicy Potatoes) and Bolo de Ameixa (Plum Crisp)***
Day 4: French Polynesian: ***Polynesian Pork Ragu, Papeete Basmati Rice with Vegetables and Nutmeg Banana Cinnamon Wraps***

Tuesday 19th **demo: Dinner at 7: Root to Stalk Cooking (V)** Kelly Sears 7:00 – 8:30 pm $45
Copying a page from the nose-to-tail movement, chefs like April Bloomfield are applying the same use-everything approach to carrots, radishes and cauliflower. Taking tips from some of the country's best whole-vegetable chefs, we're cooking with every scrap; slice those stalks, save the peels, and roast the whole vegetable. Waste not, want not, from herb stem chimichurri to pickled greens, we pay for vegetables by the pound, let's get our money's worth! ***Shaved Radish with Mixed Herb Butter Schmear on Grilled Toasts, Early Summer Frittata, Grilled Zucchini with Tomato & Ricotta Pesto, and Warm Blueberry Brown Betty***

Thursday 21st **hands on: Bayou Beltway** Brandy Fernow 6:30 – 9:00 pm $80
Between Houston, Texas and Mobile, Alabama lies Louisiana, the home of creole and Cajun style cooking. Although, usually lumped together, these two types of cuisine have distinct flavor and cultural differences. Creole, is a blend of French and Spanish cultures with Portuguese, Italian and African influences. Creole cooking is fancy, classic cuisine featuring shrimp and oysters. Cajun, the simpler, more rustic style often yields dishes made in one pot. The holy trinity of onions, bell peppers and celery, the flavor base for Creole and Cajun dishes, ties the two together in one tasty harmony. ***Hush Puppies with Sweet Tomato Jam, Oyster "Pie" with Swiss Chard, Smoky Ham and Buttermilk Biscuits, Cajun Corn with Bacon, and Blueberry Peach Cobbler***

Friday 22nd **hands on: Low Country Shrimp Boil** Kiley Fields 6:30 – 9:00 pm $85
Skip the plates and serve right on the table! Passed down from generation to generation, the low country shrimp boil is best enjoyed with friends. Sausage, shrimp, potatoes, and corn; all in one pot, all you can eat. Cover the tables, pile the shrimp and fixins in the middle and dig in! Peel, eat and be merry, low country style. ***Sharp Cheddar Cheese Spread, Butter Lettuce and Bacon Salad, Cornbread with Jalapeno Honey Butter, Shrimp Boil with Andouille, Corn, Potatoes, and Remoulade, and Peach Upside-Down Cake***

Sunday 24th **hands on: Al Fresco: Spanish Pinchos** Paul Lindemuth 12:00 - 2:30 pm $80
In Catalan (Barcelona), they serve tapas; in the Basque country they serve pinchos. Sunday afternoon at Marcel's, we're serving up both! A pincho (or pintxo) is a small snack, traditional in northern Spain. They are usually eaten in bars or taverns as a small snack while hanging out with friends or relatives; thus, they have a strong socializing component. Pintos are related to tapas, the main difference being that pinchos (Spanish for spike) are usually 'spiked' with a skewer or toothpick, often to a piece of bread or potato. ***Ham and Cheese Bocadillos, Piquillo Pepper Confit with Goat Cheese, Shrimp and Jamon Brochette, and Pincho de Tortilla (Spanish Omelette), and Magdalenas (Spanish Lemon Cakes)***

LITTLE KIDS SUMMER CAMP **hands on: Foods From Around the Globe** ages 6 - 8

Monday 25th – Wednesday 27th Jamie Bordoshuk 11:00 am – 12:30 pm $40 each day/$105 for all three days
Travel the world right from the Marcel's kitchen with these international foods that you can make for the family Join in the fun and take a taste!
Day 1: Great Britain: ***English Cheddar Cheese and Veggie Egg Muffins, Scottish Pancakes with Honey and Berries, and Individual Banoffee Tart (caramel and banana)***
Day 2: France: ***Cherry Tomato Coq au Vin(less) Chicken, Simple Skillet Ratatouille and No Bake Cheesecake S'mores***
Day 3: Asia Pacific: ***Chicken Teriyaki with Udon Noodles, Pak Choi and Sesame, Crispy Crunch Cauliflower Bites with Sweet Chili Aioli and Dipped Cookie Dough Lollipop Bites***

Wednesday 27th **hands on: Mexican on the Grill (KJ)** Kiley Fields 6:30 -9:00 pm $80
The aroma of marinated meats cooking over an outdoor grill is a summertime pleasure. Combine south-of-the-border flair with traditional al fresco entertaining, and you've got yourself a fiesta! From classic carne asada and grilled corn, Mexican flavors benefit from a spin around the flame. Washed down with a splash of sangria and that's a night that's tasty and fun. ***Grilled Mussels with Roasted Tomatillo Salsa, Carne Asada, Grilled Mexican Street Corn (elotes), Black Beans with Chorizo, and Dulce de Leche Shortbread Bars***

Thursday 28th **hands on: Summer Style Italian Bites** Paul Lindemuth 6:30 -9:00 pm $80
As a snack or an appetizer, there's nothing quite as light, restorative and fun as a sampling of Italian small bites. Beyond crostini, these hearty appetizers can double as a main dish or side dish. Mix and match, serve one or two, or a spread for a whole crowd. Spirits, including Campari and Aperol quench the thirst, while bites quell the hunger; the perfect tag team for an evening that's strong on fresh and vibrant and highlight the flavors of the Italian kitchen. ***Aperol Spritz, Negroni, Campari and Soda, Veal and Ricotta Meatballs, Pizzas with Lemon and Burrata, Prosciutto Arancini, Grilled Chicken Spiedie, Gnudi with Peas, Asparagus and Parmesan, and Coffee Tartufo***

Saturday 30th **hands on: California Casual** Robin Nathan 6:30 -9:00 pm $85
With an emphasis on vegetables and foraged foods, on local foods and presentation, the cuisine of California is characterized as fresh and casual. From the fertile Salinas Valley, known as the salad bowl of the United States, to the wine countries across the state, and the vast diversity of urban areas like Los Angeles and the San Francisco Bay Area, the health-conscious culture paired with the abundance of local produce lead to a style of cooking that's always in season. ***Edamame and Herb Salad with Lemon, Pan Roasted Pork Tenderloin with Tomatillo- Apple Sauce, Creamy Polenta with Cotija, and Butter-Sugar Crepes with Seasonal Berries***