

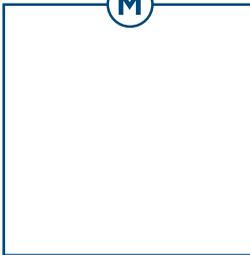
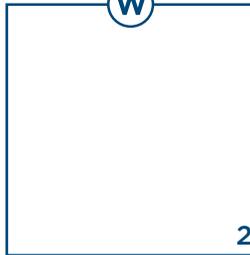
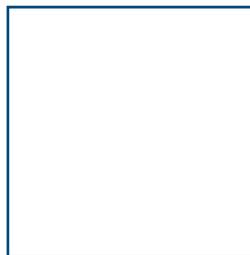
CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

MAY COOK CREATE CELEBRATE



 <p>S</p>	 <p>M</p>	 <p>T</p> <p>free demo Stuffed Chicken Breasts With Roasted Peppers, Olives & Feta: <i>Great Food Fast by Bob Warden</i> 11:00 am - 2:00 pm Dinner at 7: Adventures in Modern Middle Eastern Flavors (Robin Nathan) 7:00 - 8:30 pm \$45¹</p>	 <p>W</p>	 <p>T</p> <p>The Birds & The Bees (Kelly Sears) 6:30 - 9:00 pm \$80</p>	 <p>F</p>	 <p>S</p> <p>big kids Make & Take Chicken Enchiladas (Kiley Fields) 11:00 am - 1:00 pm Ages 12 - 16 \$50 Knife Skills at 3 3:00 - 4:00 pm \$25 Cinco de Mayo (Robin Nathan) 6:30 - 9:00 pm \$85⁵</p>
<p>Advanced Cooking: Regional Mexican Mole Workshop (Paul Lindemuth) 12:00 - 5:00 pm \$85</p> <p>6</p>	 <p>7</p>	<p>free demo Jennifer's Broccoli, Cheddar & Wild Arica Frittatas: <i>Smitten Kitchen Everyday by Deb Perelman</i> 11:00 am - 2:00 pm</p> <p>8</p>	<p>Girl's Night Out: Small Plates from the Wine Bar (Kiley Fields) 6:30 - 9:00 pm \$80</p> <p>9</p>	<p>Tuscany to Your Table (Brandy Fernow) 6:30 - 9:00 pm \$80</p> <p>10</p>	<p>A Night with Mom (Kelly Sears (and her mom, Sam)) 6:30 - 9:00 pm \$85</p> <p>11</p>	<p>little kids What to Make for Mom (Jamie Bordoshuk) 11:00 - 12:30 pm Ages 6 - 8 \$40 mid kids Mom's Favorite Meal James Bordoshuk 2:00 - 3:30 pm Ages 9-11 \$45</p> <p>12</p>
 <p>13</p>	 <p>14</p>	<p>free demo Julie's Lemon Fusilli w/ Arugula: <i>Barefoot Contessa At Home by Ina Garten</i> 11:00 am - 2:00 pm Dinner at 7: Fresh, Simple, Delicious (Lynn Dugan) 7:00 - 8:30 pm \$45</p> <p>15</p>	<p>Spring Seafood: Salt Block & Cedar Planks (Paul Lindemuth) 6:30 - 9:00 pm \$80</p> <p>16</p>	 <p>17</p>	 <p>18</p>	<p>Vacation Inspiration: Brazil (Brandy Fernow) 6:30 - 9:00 pm \$85</p> <p>19</p>
<p>Plan the Perfect Cocktail Party (Paul Lindemuth) 12:00 - 3:00 pm \$80</p> <p>20</p>	 <p>21</p>	<p>free demo Jenny's Roasted Salmon Tacos: <i>Cooking For Jeffrey by Ina Garten</i> 11:00 am - 2:00 pm</p> <p>22</p>	<p>Thrill of the Grill (KJ) (Brandy Fernow) 6:30 - 9:00 pm \$80</p> <p>23</p>	<p>Spring Fish Roast (Robin Nathan) 6:30 - 9:00 pm \$80</p> <p>24</p>	 <p>25</p>	 <p>26</p>
 <p>27</p>	 <p>28</p>	<p>free demo Teri's Asparagus, Feta and Mint Panzanella <i>Salt, Fat, Acid, Heat by Samin Nosrat</i> 11:00 am - 2:00 pm</p> <p>29</p>	<p>Santa Barbara in the Spring: The Belmond El Encanto Hotel (Jamie Bordoshuk) 6:30 - 9:00 pm \$80</p> <p>30</p>	 <p>31</p>		

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



MAY COOK CREATE CELEBRATE



Tuesday 1st	demo: Dinner at 7: Adventures in Modern Middle Eastern Flavors	Robin Nathan	7:00 - 8:30 pm	\$45
A dollop of yogurt, a shower of fresh herbs, a swipe of spicy harissa; all signature flavors of Middle Eastern food embraced by people all over the world and they deserve a spot in your kitchen too. The Middle East is a fertile spot on the culinary map. Over the years, various empires have ruled the region's countries, leaving their imprint on the colorful, aromatic, and diverse flavors. From Beirut, the 'Paris of the Middle East,' to Jerusalem, considered the oldest city in the world, you will get a taste of this incredible culinary heritage. Wine and Beer will be available for purchase by the glass. Roasted Red Pepper and Walnut Dip (Muhumbara), Flatbreads with Za'atar, Lamb Kebab with Almond-Rice Pilaf, and Orange-Semolina Cake (Basboosa)				
Thursday 3rd	hands on: The Birds & The Bees	Kelly Sears	6:30 - 9:00 pm	\$80
Tonight, we celebrate the humble chicken and the honeybee. Chickens are the chameleons of the culinary world. Used worldwide, chicken lends itself to almost every method of cooking and every culture. Honey, the first sweetener before the discovery of sugar, is suitable for both savory and sweet dishes. This class will show you how to use every part of the bird to create four great dishes, each featuring honey. Grilled Brioche with Fresh Ricotta and Warm Honey, Spring Panzanella Salad with Lemon Honey Vinaigrette, Dukkah-Crusted Chicken atop Charred Onion Hummus and Roasted Cauliflower, Cast Iron Corn Bread with Honey Butter, and Fresh Berries with Vanilla Mascarpone and Honey				
Saturday 5th	BIG KIDS hands on: Make & Take Chicken Enchiladas	Kiley Fields	11:00 am - 1:00 pm	\$50
Ages 12 - 16 It's Cinco de Mayo and time for you to treat the family to a taste of Mexico with a meal made just by you! Cheese Chicken Enchiladas are the highlight, accompanied by a zesty side, a zippy dip. And a sweet finish. You'll eat here and have some to take home and bake later! Guacamole Three Ways, Chicken Enchiladas with Salsa Verde, Dulce de Leche Brownie Bites				
Saturday 5th	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 5th	hands on: Cinco de Mayo	Robin Nathan	6:30 - 9:00 pm	\$85
Festive cocktails, tasty tacos, and mingling among friends both known and new, what better way to spend Cinco de Mayo 2017? Bring your best amigos and join Chef Robin for an evening of sipping and sampling the finest fare from south of the border. Mexican Mule Cocktails, Crispy Shrimp Tostadas with Avocado-Lime Crema, Cerveza Braised Pulled Pork Tacos with 2 Fresh Salsas, Grilled Street Corn on the Cob, and Dulce de Leche Bread Pudding				
Sunday 6th	hands on: Advanced Cooking: Regional Mexican Mole Workshop	Paul Lindemuth	12:00 - 5:00 pm	\$85
Mole is considered by many to be Mexico's national dish. Two states in Mexico claim to be the origin of mole: Oaxaca (which is said to have over seven regional moles), Puebla, and San Pedro Atocpan, part of the Federal District of Mexico, better known as Mexico City. The National Festival of Mole is hosted every October in San Pedro Atocpan. Each region has their own recipe of varied complexity, influenced by global ingredients like almonds from Spain, cinnamon from Asia, chiles from Mesoamerica, pumpkin seeds, sesame seeds, onions, garlic, dried and fresh herbs. Spend an afternoon with Chef Paul savoring the regional differences of Moles. Puebla Mole Poblano with Pork, Oaxaca Baked Fish in Mole Verde, Oaxaca Mole Amarillo with Potatoes, San Pedro Atocpan Mole Almendro with Chicken, and Mexican Chocolate Pecan Cookies				
Wednesday 9th	hands on: Girl's Night Out: Small Plates from the Wine Bar	Kiley Fields	6:30 - 9:00 pm	\$80
The same old bars seem tired, a restaurant too much of a commitment; for a fresher option, gather your friends and toast to warmer weather with small bites and big glasses in the Marcel's kitchen. Chef Kiley is serving up nibbles, bites, and small plates that pair perfect with a glass of sparkly white or spicy red. Cook, nosh, sip, and savor. Marché Cheese and Charcuterie Board, Chicken Liver Paté with Cherry Compote, Steak Tartare with Toast Points, Crispy Cauliflower with Preserved Lemon, Currants and Pine Nuts, Brown Butter Seared Scallops on Polenta, and Chocolate Pots de Crème				
Thursday 10th	hands on: Tuscany to Your Table	Brandy Fernow	6:30 - 9:00 pm	\$80
Tuscany's idyllic countryside, artistic treasures and fragrant, rustic cuisine combine to make it one of Italy's most idealized regions. Whether the product of one of Florence's great restaurants or the simple dishes from a country kitchen, the integrity of Tuscan cooking is an expression of the Mediterranean diet; simple fresh ingredients that are rich on flavor. Highlighting legumes, cheeses, vegetables, and fruit, bring Tuscany to your table and take your taste buds on a journey, no plane ticket required! Fregola Pasta with Pancetta and Pecorino Sardo, Prosciutto Wrapped Halibut with White Balsamic Reduction, Green Beans with Arugula Mint Pesto, and Spring Fruit Tart with Almond Frangipane				
Friday 11th	hands on: A Night with Mom	Kelly Sears (and her mom, Sam)	6:30 - 9:00 pm	\$85
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, reconnecting, and participating in a Marcel's tradition with Chef Kelly and Sam. Roasted Cherry Tomato Caprese on Grilled Toasts, Pea Shoot & Little Gem Salad with Poached Citrus Shrimp, Avocado & Green Goddess Dressing, Crispy Chicken with Green Onion Pesto on a bed of Spring Peas and Haricot Verts, Roasted New Potatoes with Smoked Salt, and Lemon Curd Cups with Macerated Strawberries				

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

Saturday 12th	LITTLE KIDS hands on: What to Make for Mom	Jamie Bordoshuk	11:00 - 12:30 pm	\$40
Ages 6 - 8 Looking for that special gift for mom? Chef Jamie is here to help you whip up a special meal that you can recreate for your mom at home. Lemon Garlic Shrimp Bake with Panko Crust, Parmigiano-Reggiano Roasted Fingerling Potatoes and Craisin Fruit Berry Scones with Drizzle Frosting				
Saturday 12th	MID KIDS hands on: Mom's Favorite Meal	James Bordoshuk	2:00 - 3:30 pm	\$45
Ages 9-11 Get ready for lunch with Mom on her special day. Once you have spent this afternoon learning how to cook up a special meal, you'll be able to surprise mom and your whole family with a delicious meal! Crunchy Baked Shrimp Scampi, Roasted Red, White and Purple Fingerling Potatoes and Craisin Fruit Berry Scones with Drizzle Frosting				
Tuesday 15th	demo: Dinner at 7: Fresh, Simple, Delicious	Lynn Dugan	7:00 - 8:30 pm	\$45
Baby spinach, fava beans, early berries; nothing beats spring in Illinois! Fruits and vegetables are cropping up, backyard gardens are planted with promise of a summer harvest and Farmers Markets and the local vegetable stands are just a few short weeks from kicking off. Lynn has a bushel full of fresh picked flavor to build a tasty array of dishes that are fresh, simple, and delicious! Wine and beer will be available for purchase by the glass. Strawberry Cucumber Spinach Salad with Dijon Vinaigrette, Sheet Pan Roasted Chicken with Asparagus and New Potatoes, Yogurt Cake with Fresh Blueberry Sauce				
Wednesday 16th	hands on: Spring Seafood: Salt Block & Cedar Planks	Paul Lindemuth	6:30 - 9:00 pm	\$80
Learn quick, simple methods for preparing a wide variety of fish and seafood for every night of the week! Chef Paul is sharing his techniques for cooking on Himalayan salt blocks and his very own cedar planks. You'll learn tricks, tips and flavor combinations that keep fish moist, sweet, and tender—resulting in dishes your whole family will love. You'll easily expand your quick-cooking weeknight repertoire to include these new dishes. Salt Block Scallops with Tomato/Basil Vinaigrette, Salt Block Seared Salmon with Lemon/Mustard Glaze and Cucumber/Dill Sauce, Cedar Plank Roasted Shrimp with Fresh and Sun-Dried Tomato/Basil Sauce, and Cedar Plank Roasted Whitefish with Cilantro/Lime Butter, and Mixed Berry Hand Pies				
Saturday 19th	hands on: Vacation Inspiration; Brazil	Brandy Fernow	6:30 - 9:00 pm	\$85
Brazil's unique culinary heritage marries the cuisines of the Portuguese, native Indian, German, Italian, with a little hippie culture mixed in. These influences resulted in the multi-faceted and multi-ethnic nature of Brazilian cuisine that has distinct and unique traits of its own. At the end of the class, you'll feel so well versed in Brazilian cuisine, you might even start samba dancing! We'll make all the classics. Acarejé - Fried Black Eyed Pea and Shrimp Falafel, Churrasco - Brazilian Flank Steak with Chimichurri, Feijão Tropeiro - Pinto Beans with Scallions, and Maracuja - Brazilian Passion Fruit Mousse				
Sunday 20th	hands on: Plan the Perfect Cocktail Party	Paul Lindemuth	12:00 - 3:00 pm	\$80
Planning the perfect cocktail party doesn't have to be complicated. The essential components are good people, good drinks and good eats. Toss a few more details into the mix; the perfect glassware, serving pieces, a properly stocked bar, tips on mixology and you're golden. Spring & Summer are full of reasons to celebrate; Memorial Day, graduations, Father's Day, Barbeques, Al Fresco Nights, and just because! Whether you're hosting a party or just need a reason to celebrate, Chef Paul is your party planner showing you just how to plan the perfect cocktail party done right! The Parasol Cocktail, The Bees Knees Cocktail, Rosemary Roasted Pecans, Truffle Deviled Eggs, Smoked Salmon Mousse in Belgian Endive, Ginger/Miso/Spring Pea Dip, Arepas with Pulled Pork and Pickled Red Onions, and Lemon/Lavender White Chocolate Truffles				
Wednesday 23rd	hands on: Thrill of the Grill (KJ)	Brandy Fernow	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. Grilled Romaine Wedge with Slab Bacon, Sweet, Spicy and Sticky Pork Ribs, Creamy Cucumber and Grilled Potato Salad, Grilled Peaches with Berries and Honey Vanilla Mascarpone				
Thursday 24th	hands on: Spring Fish Roast	Robin Nathan	6:30 - 9:00 pm	\$80
When you can't make it to the lake, bring the lake to you...or at least your plate. Fish is one of the healthiest and most delicious foods you can prepare for yourself. Unfortunately, fish continues to intimidate in terms of how to shop for it and how to cook it. If you love fish but are apprehensive about preparation, we're going to make it easy. With these tips, you'll be serving up a flawless fish dinner in no time! Grilled Polenta with Brie, Wilted Spinach and Shiitake Mushrooms, Bacon Roasted Butterflied Trout, Charred Tomato and Arugula Salad with Lemon Vinaigrette, and Chocolate Pudding Cakes				
Wednesday 30th	hands on: Santa Barbara in the Spring: The Belmond El Encanto Hotel	Jamie Bordoshuk	6:30 - 9:00 pm	\$80
Whether you're a wine enthusiast, fervent food lover, or just someone who knows great food from good, Santa Barbara lets you treat your palate to an unforgettable taste vacation. The climate of this American Riviera creates a delicious destination that yields abundance of seasonal foods; from avocados and eggplants to mushrooms and asparagus, and herbs and berries. Ahi Tuna Poke, Grilled Smoked Pacific Swordfish, Mission Valley Herbed Fruit Salsa, Smashed Lemon Fingerling Potatoes, and Profiteroles with French Vanilla Ice Cream and Chocolate Drizzle				