



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

AUGUST

COOK CREATE CELEBRATE

S	M	T	W	T	F	S		
 JULY 1	MARCEL'S BOOT CAMP: The Essentials \$375 per day/\$1,000 for all 3 days Knife Skills, Basic Equipment, Stock, Meat, Chicken Butchery, Searing, Sautéing, Braising, Roasting, + Sauces (Kelly Sears) 9:00 am - 5:00 pm 30			Eggs, Vegetables, Grains, Pasta and Mother Sauces (Kelly Sears) 9:00 am - 5:00 pm 31	Quick Breads, Yeast Breads, Pie, Cookies, Cinnamon Bread, and Pâte à Choux (Kelly Sears) 9:00 am - 5:00 pm 1	Advanced Cooking: Master the Methods, Summer Surf and Turf (Brandy Fernow) 6:30 - 9:00 pm \$90 2	Date Night: Summer Simple (Kelly Sears) 6:30 - 9:00 pm \$85 3	Knife Skills at 3 3:00 - 4:00 pm \$25 4
5	 BIG KIDS TWO DAY CAMP Ages 12 - 16 The Farm Stand (Jamie Bordoshuk) 11:00 am - 1:00 pm \$90 for both days Dinner at 7: Mediterranean on the Deck (Robin Nathan) 7:00 - 8:30 pm \$45 7	The Farm Stand (Jamie Bordoshuk) 11:00 am - 1:00 pm \$90 for both days 8	MID KIDS TWO DAY CAMP Ages 9 - 11 The Farmer's Field (Jamie Bordoshuk) 11:00 am - 12:30 pm \$85 for both days No Cook Summer Dishes (Paul Lindemuth) 6:30 - 9:00 pm \$80 9	The Farmer's Field (Jamie Bordoshuk) 11:00 am - 12:30 pm \$85 for both days 10	The Summer Beer Garden with Skeleton Key Brewery (KJ) (Kiley Fields) 6:30 - 9:00 pm \$85 11			
 LITTLE KIDS TWO DAY CAMP Ages 6 - 8 The Bounty of the Farm (Jamie Bordoshuk) 11:00 am - 12:30 pm \$75 for both days 12	The Bounty of the Farm (Jamie Bordoshuk) 11:00 am - 12:30 pm \$75 for both days 13	The Bounty of the Farm (Jamie Bordoshuk) 11:00 am - 12:30 pm \$75 for both days 14	15	Ribs, Sides, and Sauces (KJ) (Kiley Fields) 6:30 - 9:00 pm \$80 16	Cocktail Party with Interactive Demonstrations: Summer Sangria and Small Plates (Brandy Fernow) 6:30 - 9:00 pm \$80 17	 18		
19	20	free demo Jenny's Grilled Veggie Salad w/ Balsamic Dressing 11:00 am - 2:00 pm Dinner at 7: Sensational Summer (GF) (Lynn Dugan) 7:00 - 8:30 pm \$45 21	 22	Vegetable Centric (V) (Kelly Sears) 6:30 - 9:00 pm \$80 23	24	The Italian Summer Table (Robin Nathan) 6:30 - 9:00 pm \$85 25		
Pickling & Preserving Workshop: How to Make Jam from Fruit (Kelly Sears) 12:00 - 5:00 pm \$80 26	 27	free demo Jennifer's Grilled Flank Steak w/ Summertime Salsa 11:00 am - 2:00 pm 28	29	Friends for the Weekend (KJ) (Paul Lindemuth) 6:30 - 9:00 pm \$80 30	 31			

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

(GF) Gluten Free (V) Vegetarian (KJ) Kamado Joe Grilling All hands on and cocktail party classes include a selection of our wines and beers



AUGUST

COOK CREATE CELEBRATE



MARCEL'S CULINARY EXPERIENCE BOOT CAMP hands on: The Essentials

Monday July 30th – Wed. August 1st Kelly Sears 9:00 am – 5:00 pm \$375 each day/\$1,000 for all three days
There are certain basic foundations that every home cook should have in his or her repertoire; skills, techniques and recipes you'll turn to again and again, whether to serve family and friends, to make on Sunday for meals throughout the week, or to cook in no time flat on a busy weeknight. This three-day immersive boot camp focuses on classic cooking techniques designed to empower you to be a better cook and baker. **Sign up for all three days and get a 20% discount to the entire store during your class!**

Session 1: Knife Skills, Basic Cooking Equipment, Stock, Meat Protein, Chicken Butchery, Searing, Sautéing, Braising, and Roasting, and Quick Sauces: Knowing how to use knives skillfully is the foundation of all cooking. You will learn how to slice, dice, chop, and much more in the safest and most efficient manner. In addition to knife skills, pairing the right tool with the right technique makes any job easier. Once you master basic cooking techniques like roasting, sautéing, and steaming, you can cook perfect dishes every time. And pairing the right tool with the right technique makes any job easier. Rather than recipes, this class focuses on the techniques themselves, which you will learn and then apply. **Knife Skills, Chicken Stock, Seared Scallops with Pan Sauce, Sautéed Whitefish with Tarragon Parsley Chimichurri, Braised Short Ribs with Roasted Vegetable Sauce, and Roasted Whole Chicken with Carrot Top Pesto**

Session 2: Eggs, Vegetables, Grains, Pasta and Mother Sauces: There's no better time to immerse yourself in all things fruit and vegetables than in the height of the season. Toss some grains, pasta and eggs in the mix and you have a full day! Today we will explore vegetable proteins, pair the best cooking techniques with fruits, eggs, vegetables, and grains, prepare pasta from scratch and explore flavor profiles from different cuisines for spicing dishes up to the maximum potential. **Hard Boiled Eggs, the Six Minute Egg, Poached Eggs, Hollandaise Sauce, Farro Risotto Style, Roasted Cauliflower and Grain Salad with Pistachios and Pomegranate, Piedmontese Peppers with Tomato and Basil, Summer Succotash, Homemade Pasta, Marinara and Béchamel**

Session 3: Quick Breads, Yeast Breads, Pie, Cookies, Cinnamon Bread, and Pâte à Choux: Day three is a comprehensive day of baking. Learn when to use cold butter rather than room temperature, when and why precision matters, and the difference between measuring and weighing. We'll take the fear out of yeast, make the perfect cream puff, learn how to roll a pie crust, and bake your first loaf of hot crusty bread. **Walnut Zucchini Bread, Bacon Pepper Bread, Brioche Rolls, Butter Pie Dough, Double Crust Fruit Pie, Salt & Pepper Cookies, Cinnamon Bread, and Cream Puffs with Pastry Cream**

Thursday 2th hands on: **Advanced Cooking: Master the Methods, Summer Surf and Turf** Brandy Fernow 6:30 – 9:00 pm \$90

Surf and turf, pier and steer, land and sea, whatever variation you might call it, this center of the plate combination of beef raised on land and treasures from the sea is a classic. The combination can lead to a culinary playground of combinations, but regardless of the chosen beef and seafood, good culinary technique is the key to success. Buying whole cuts are almost always less expensive than pre-dressed or butchered. Chef Brandy will cover exactly how to break down large cuts into portion-size cuts and filets. **Crab, Artichoke and Fontina on Grilled Toast, Grilled Beef Tenderloin Filets and Lobster with Spicy Clover Honey Butter, Charred Veggies with Pine Nut Gremolata, and Flourless Chocolate Cake with Hazelnut Brittle**

Friday 3rd hands on: **Date Night: Summer Simple** Kelly Sears 6:30 – 9:00 pm \$85
In the thick of the summer, there's nothing quite like a cool drink on the porch combined with a handful of the season's best ingredients to complete the perfect meal for the perfect date night. A great date night begins by connecting around the table, sharing great food, and bringing your story. That's summer simple (and delicious!). **Grilled Corn and Ricotta Dip with Crispy Toasts, Tomato Salad with Lemon Vinaigrette, Feta, and Pistachios, Seared Tri-Tip with Cast Iron Skillet Buttered Onions, Roasted Corn on the Cob with Parsley Butter and Parmesan, Rustic Tomato Tart, and Whisky Peach Shortcakes**

Saturday 4th 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**

BIG KIDS CAMP hands on: **Globetrotting: The Farm Stand** ages 12 - 16

Tuesday 7th – Wednesday 8th Jamie Bordoshuk 11:00 am – 1:00 pm \$90 for both days
Farm fresh eggs, juicy peaches and nectarines, garden basil, sweet corn, and colorful peppers; all of summer's best captured in two days of deliciousness!

Day 1: Pear and Bacon Egggy Frittata, Breakfast Potato Muffins, Three Cheese Sausage Balls and Peach and Basil Crumbles
Day 2: Citrus Saffron Paella Salad, Summer Sweet Corn and Bacon Chowder, Stuffed Piquillo Peppers with Goat Cheese and Nectarines Shortcakes

Tuesday 7th demo: **Dinner at 7: Mediterranean on the Deck** Robin Nathan 7:00 – 8:30 pm \$45
The telltale sign of Mediterranean dishes is they derive deep flavor from simple ingredients prepared in a simple manner. From Morocco, to Italy, to Greece, Turkey and the Middle East, Mediterranean flavors come together with the same two basic ingredients, fresh and seasonal. Swap out the standard burger fare at your next gathering for this inspiring Mediterranean meal. Wine and beer will be available for purchase by the glass. **Grilled Shrimp Kabob with Lemon-Thyme Vinaigrette over Creamy Chickpea Puree; Grilled Chicken Gyros with Tzatziki and Caramelized Onion and Quick Pickle Cucumber Salad, and Lemon-Prosecco Granita**

MID KIDS CAMP hands on: **The Farmer's Field** ages 9 - 11

Thursday 9th – Friday 10th Jamie Bordoshuk 11:00 am – 12:30 pm \$85 for both days
Over the next two days, we'll explore where our food comes from, how it makes the journey from the farm to our plate and how to make delicious farm fresh treats.

Day 1: Smooth Beefsteak Tomato Gazpacho, Pork Kebabs with Orange and Thyme and Watermelon, Orange and Feta Salad
Day 2: Summer Vegetable Gratin, Sweet and Savory Grilled Chicken Breasts and Strawberry Chantilly

Thursday 9th hands on: **No Cook Summer Dishes** Paul Lindemuth 6:30 – 9:00 pm \$80
Summer equals long days filled with outdoor activities and impromptu weekend get togethers. When the mercury rises, keep the cooking time to a minimum and the kitchen cool with Chef Paul's favorite no-cook summer recipes. No oven required! **Spicy Tuna Tartare, Avocado and Cucumber Gazpacho, Italian Antipasto Panzanella, and No-Bake Espresso Crème Brulée**

Saturday 11th hands on: **The Summer Beer Garden with Skeleton Key Brewery (KJ)** Kiley Fields 6:30 – 9:00 pm \$85

Summer is a thirsty season, one for which beer is tailor-made. Chef Kiley's brought her friends from Skeleton Key Brewery in Woodridge for an evening of local suds and plate pairings. Their philosophy is simple, "craft beer is all about discovering and experiencing the endless ways in which four simple ingredients come together to create imaginative new brews." Cooking is the same way, pairing ingredients together to create a cohesive dish that makes the taste delight in the experience. One-part excellent food, one-part cold craft brew - this sounds like the makings of a night to remember. Chill. Sip. Eat. Repeat. **Charcuterie and Crudité Platter with Smoked Pimentón Cheese Dip and Beer Horseradish Mustard, Grilled Vegetables with Roasted Red Pepper Pesto, Lime Curry Flank Steak with Melon Chutney, Roasted New Potatoes with Garlic and Herbs, and Texas Chocolate Sheet Cake**

LITTLE KIDS CAMP hands on: **The Bounty of the Farm** ages 6 - 8

Monday 13th – Tuesday 14th Jamie Bordoshuk 11:00 am – 12:30 pm \$75 for both days
For the next two days, it's culinary farm camp in the Marcel's kitchen. Chef Jamie is heading to the garden, the chicken coop, and the dairy barn to scoop up a basket full of the bounty from the farm.

Day 1: Roasted Pita-Bread Salad with Cucumber, Mint and Feta, Apple Chicken Stir Fry and Strawberry Chantilly
Day 2: Open-Faced Tomato and Mozzarella Sandwich with House made Basil Pesto, Creamy Parmigiano-Reggiano Risotto with Prawns and Snow Peas and Bakeless Lime Mousse Torte with Gingersnap Crust

Thursday 16th hands on: **Ribs, Sides, and Sauces (KJ)** Kiley Fields 6:30 – 9:00 pm \$80

There are ribs, and there are ribs: succulent, tender beauties that will make you look like the neighborhood pit-master. Come gather around the Kamado Joe grill and learn the secret of fall-off-the-bone tender ribs, sauces to slather on them and the sides to serve with them, all sure to be the hit of your next party. **Ribs with Sweet, Smokey, Tangy and Hot Sauce, Red Cabbage Cole Slaw, Cast Iron Cornbread, Barbeque Beans, and Classic Peach Cobbler**

Friday 17th hands on: **Cocktail Party with Interactive Demonstrations: Summer Sangria and Small Plates** Brandy Fernow 6:30 – 9:00 pm \$80

Sangria is the delicious cocktail that combines the best of summer by infusing wine, summer fruits, and a bit of bubbly. Not only is it a refreshing way to cool off but it's simple to make and a splash hit at your next barbeque. Paired with small plates that show off big flavor, tapas confirm that good things do come in small packages. **St. Germain Elderflower and Mint Sangria, Peach Sangria with Grand Marnier, Sparkling Cava and Berry Sangria, Risotto Arancini with Spicy Tomato Sauce, Mini Meatballs with Smoky Gouda Grits, Homemade Ricotta Cheese and Sweet Pepper Jam on Garlic-Rubbed Toasts, Sun-dried Tomato and Gruyere "Grilled Cheese", Savory Asparagus and Fontina Bread Pudding, and Nectarine Short Cakes with Sweet Vanilla Cream**

Tuesday 21st demo: **Dinner at 7: Sensational Summer (GF)** Lynn Dugan 7:00 – 8:30 pm \$45

Come summer when cilantro takes over the garden and mint is piled high, fresh vegetables, fruits and herbs take more of a starring role! Shopping at the local farmers market, or harvesting from your own garden, brings you closer to the food source and is a great way to add tasty, fresh, and often organic veggies to your diet. Join Lynn to explore fresh takes on the freshest of the season with this menu. Wine and beer available for purchase by the glass. **Rice Noodle Summer Salad with Spicy Peanut Dressing, Papaya Lime Shrimp in Lettuce Wraps, and Coconut Macadamia Nut Blondies**

Thursday 23rd hands on: **Vegetable Centric (V)** Kelly Sears 6:30 – 9:00 pm \$80

Late summer, everything is alive and lush, full of color and flavor. Sweet yellow corn, orange and red peppers, dark green zucchini, and tomatoes of every imaginable hue. Fruits and vegetables are still plentiful and farmers markets, backyard gardens, and the local vegetable stand are still bursting with fresh summer ingredients available to build a tasty array of dishes. **Petite Heirloom Tomato Sandwiches on Grilled Biscuits with Homemade Basil Mayonnaise, Soft Egg and Fresh Greens, Grilled Portobello Steak and Potato Salad, Summer Squash Ribbons with Pickled-from-the-Garden Sauce, and Warm Peach Hand Pies**

Saturday 25th hands on: **The Italian Summer Table** Robin Nathan 6:30 – 9:00 pm \$85

On the menu tonight: the regions of Tuscany, Sicily, Emilia-Romagna; a feast of Italy. Tuscany's landscape of grapevines, farmhouses, and olive groves, intertwined with Sicily's coastline along the Mediterranean Sea and Northern Italy's rich farmland yields is a romantic patchwork of simplicity and fresh ingredients. **Limoncello-Gin Cocktails with Thyme; Stone Fruit and Radicchio Salad; Grilled Bone-In Pork Chops with 3 Herb Pesto over Fregola Pasta and Sweet Corn Sauté, and Tiramisu Gelato with Chocolate Shell Drizzle**

Sunday 26th hands on: **Pickling & Preserving Workshop: How to Make Jam from Fruit** Kelly Sears 12:00 – 5:00 pm \$80

You don't have to spend hours and hours in a hot steamy kitchen to capture the essence of summer. With the right tools and rules, you can easily make the season's ripest produce last throughout the year. A few jars, long tongs, a big pot, and the right formula, will have you pickled and preserved in just a couple of hours and home with jars full of goodies of your own! A light meal utilizing the pickled and preserved ingredients will be served. **Apricot Jam with Honey and Lemon Verbena, Lemon Verbena Vinegar, Pickled Beets in Apple Cider Vinegar, Nectarine Chutney, Peaches in Lavender Syrup, Blueberry Mostarda and Salsa Verde**

Thursday 30th hands on: **Friends for the Weekend (KJ)** Paul Lindemuth 6:30 – 9:00 pm \$80

There's no better kick-off to the holiday weekend than sharing it 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 al fresco! Chef Paul keeps you out of the kitchen and mingling with your guests. **Sparkling Tarragon Gin Lemonade, Lavender Marcona Almonds, Roasted Salmon Salad Nicoise, Orzo with Charred Corn, Zucchini and Feta, and Strawberry Buckwheat Bars**