



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

SEPTEMBER

COOK CREATE CELEBRATE

S 2	M  3	T free demo Didi's Chinese Style Chicken with Lettuce Wraps 11:00 am - 2:00 pm 4	W 5	T Island Style Cooking (Kiley Fields) 6:30 - 9:00 pm \$80 6	F  7	S 1 Knife Skills at 3 Ears & Beers (Kelly Sears) 6:30 - 9:00 pm \$85 8
 9	10	free demo Julie's Peach & Basil Salad w/ White Balsamic 11:00 am - 2:00 pm 11	 12	Marcel's & Marché: Last Days of Summer (Robin Nathan) 6:30 - 9:00 pm \$85 13	From the Farm and the Vine (Brandy Fernow) 6:30 - 9:00 pm \$85 14	15
Tequila, Ceviche, & Tostados (Kiley Fields) 12:00 - 2:30 pm \$85 16	 Mexican Week! Mexican food is more than just tacos and nachos. Marcel's is celebrating Mexican Independence Day all week long with fresh, modern takes on the cuisine inspired south of the border. 17	free demo Jennifer's Breakfast To Go: Mexican Muffin Egg Cups 11:00 am - 2:00 pm Dinner at 7: Passport, Mexico (Paul Lindemuth) 7:00 - 8:30 pm \$45 18	Family Cooking Night: Mexican Fiesta (Brandy Fernow) 6:00 - 8:30 pm \$50 19	Mexico City Modern (Robin Nathan) 6:30 - 9:00 pm \$80 20	Marcel's Mini Cooks Series Session 1: Fruit and Flavor (Brandy Fernow) 10:00 - 11:00 am Ages 4 - 5 \$120 for all 4 sessions 21	little kids South of the Border (Jamie Bordushuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40 mid kids Mexican Fiesta (Jamie Bordushuk) 2:00 - 3:30 pm Ages 9 - 11 \$45 Regional Mexican Favorites (Paul Lindemuth) 6:30- 9:00 pm \$85 22
big kids Tamales & Tortas (Jamie Bordushuk) 2:00 - 4:00 pm Ages 12 - 16 \$50 23	 24	free demo Teri's Sweet Corn Polenta w/ Eggplant Sauce 11:00 am - 2:00 pm 25	Advanced Cooking: Sous Vide (Paul Lindemuth) 6:30 - 9:00 pm \$80 26	Meatless Thursday: Early Fall Harvest (V) (Kelly Sears) 6:30 - 9:00 pm \$80 27	Marcel's Mini Cooks Series Session 2: Colors & Vegetables (Brandy Fernow) 10:00 - 11:00 am Ages 4 - 5 \$120 all 4 sessions Santa Margarita Ranch (Robin Nathan) 6:30 - 9:00 pm \$85 28	29
30	OCTOBER 1	2	 3	4	Marcel's Mini Cooks Series Session 3: Textures & Dexterity 5	 12
					Marcel's Mini Cooks Series Session 4: Fine Motor 12	

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



SEPTEMBER

COOK CREATE CELEBRATE



Thursday 6th	hands on: Island Style Cooking	Kiley Fields	6:30 – 9:00 pm	\$80	If summer slipping away in the rear-view mirror has you longing for someplace tropical and warm, why not bring the flavor of the Islands to your table? Experience the taste of the Islands without the travel. Sip a Red Stripe beer as we cover the history of jerk seasoning and distinct Caribbean flavors of the island style cooking that gives this region its distinct fresh, taste. <i>Shrimp Salad with Pickled Onions and Watermelon, Jamaican Jerk Fish Tacos with Mango Salsa, Coconut Rice, and Caramelized Pineapple Sundaes</i>
Saturday 8th	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. <i>All cutlery and accessories will be 20% off for class participants</i>
Saturday 8th	hands on: Ears & Beers	Kelly Sears	6:30 – 9:00 pm	\$85	The brief season when farm-grown ears of corn go straight from the truck into your kitchen is as anticipated as summer itself. Before this season's crop is picked for the year, let's grab a beer and an ear and spend Saturday night sharing kernels of wisdom by pairing seasonal beers with this season's salty-sweet, soft-crunchy staple. <i>Seasonal Beer Pairings, Fresh Southwestern Corn Fritters with Roasted Tomatillo & Lime Salsa, Heirloom Tomato Salad with Corn Relish, Tagliatelle with Grilled Chicken and Sweet Corn Pesto, and Sugar Roasted Peach and Cornbread Sundaes with Bacon Syrup</i>
Thursday 13th	hands on: Marcel's & Marché: Last Days of Summer	Robin Nathan	6:30 – 9:00 pm	\$85	Three doors apart but kindred spirits in philosophy, Chef Robin from Marcel's is teaming up with Marché's expert cheesemonger for an evening of wine and cheese pairing. Wine and cheese have gone hand in hand for centuries; however, with today's ever-increasing options for both wines and cheese the pairing decisions can be staggering. We're taking the guess work out of pairing, giving you a starting point for pairing your favorite wines with soon-to-be favored cheeses partnering regions and tastes to create the perfect match for your next party. <i>Prosecco and Watermelon Coolers, Chilled Tomato and Sriracha Soup Shots with Gorgonzola Dolce, Grilled Pork Tenderloin with Feta & Stone Fruit Salsa, and Grilled Peaches with Brie Ice Cream and Sweet Basil Syrup</i>
Friday 14th	hands on: From the Farm and the Vine	Brandy Fernow	6:30 – 9:00 pm	\$85	Summer's screeching halt is right around the corner; homework, sports, carpoos, early mornings and late nights are back in full swing. Celebrate summer's close and fall's beginning with peak produce inspiring peak flavors. Hold on to the summer cooking philosophy - fun, fresh, easy - just a little longer with this simple, delicious, farmer's market driven meal paired with crisp wines from the vine. <i>Spiked Elderflower Lemonade, Little Gem and Shaved Purple Carrot Salad with Pistachios and Sarvecchio, Brined and Roasted Chicken with Wild Arugula Pesto, Summer Squash with Herbed Ricotta and Hazelnuts, and Lemon Cakes with Basil Berries</i>
Sunday 16th	hands on: Tequila, Ceviche, & Tostados	Kiley Fields	12:00 – 2:30 pm	\$85	Inspired by the street foods of Mexico, Chef Kiley is covering all the flavor profiles, sweet, sour, spicy, the three ceviches and pairing them with the same elements in three different tequilas - plata, reposado and anejo. Toss a couple of tostados in the mix and the flavors meld together for a flavorful, fun way to spend a Sunday afternoon. <i>Tequila tastings, Mexican Shrimp Cocktail, Classic Fish and Avocado Ceviche, Scallop Coconut Lime Ceviche, Chorizo and Potato Tostado with Tangy Guacamole, Garlic Lime Shrimp Tostados with Chipotle Crema and, Sopapillas</i>
Tuesday 18th	demo: Dinner at 7: Passport, Mexico City	Paul Lindemuth	7:00 – 8:30 pm	\$45	Mexico is one of Chef Paul's favorite places on the planet. Mexico City is the hotspot in the country for what's in fashion in the culinary world. Chef Paul will explore the sophisticated side of Mexican cuisine. Wine and beer will be available for purchase by the glass. <i>Scallop Crudo with Fresh Salsa, Corn Custards with Chorizo and Wild Mushrooms, Avocado and Hearts of Palm Salad, and Chocolate Panna Cotta with Spiced Pepita Brittle</i>
Wednesday 19th	hands on: Family Cooking Night: Mexican Fiesta	Brandy Fernow	6:00 – 8:30 pm	\$50	It's family night in the Marcel's kitchen! Bring cooking together as a family back: learn, create, execute and share a meal made together. This class is designed for each family to create their own meal together. Not only will you share conversation and dine together, you will also develop the skills designed to get dinner on the table- dividing tasks, time management, communication – all intended to make this easier to recreate at home. Families of any size are welcome with children age 10 and older. Price is per person; wine and beer will be served with the class for adults. <i>Quesadillas with Sweet Tomatillo Salsa, Shredded Chicken Tacos with Mango Salsa, Oven-Roasted Potatoes with Chipotle Aioli, Smoky Mexican Street Corn with Cotija Cheese, and Mexican Chocolate Soufflé Cake</i>
Thursday 20th	hands on: Mexico City Modern	Robin Nathan	6:30 – 9:00 pm	\$80	How classic do the classic dishes of Mexico need to be? You might know what ingredients are in mole negro, but why not mix things up instead? Courageously make Mexican your own way! Tonight Chef Robin is applying a modern mind-set to traditional ingredients and dishes shaping a new cuisine that is constantly evolving. <i>Watermelon-Tequila Mojitos, Grilled Avocado with Charred Scallion Salsa Verde, Grilled Flank Steak Tampiqueno with Chiles and Chihuahua Cheese, Mexican Rice with Plantains, and Tres Leches Panna Cotta</i>

Friday, September 21st, September 28th, October 5th and October 12th	hands on: Marcel's Mini Cooks Series				
Brandy Fernow	10:00 – 11:00 am	Ages 4 – 5	\$120 for all 4 sessions		Marcel's mini cooks program is a four-week course designed to introduce children age four and five to cooking and to the kitchen. Children who have a hand in preparing new foods are likely to try and eat new foods and ingredients. Cooking also gives preschoolers early introductions to subjects they will encounter in school. The kitchen is a playground for chemistry, math, vocabulary, art, reading, and the development of fine motor skills. Each one-hour course will include: recipe cards, cooking instruction and ingredient interaction, touching, smelling, tasting, and eating! An accompanying adult will need to be on-site during class.
	Session 1: Fruit and Flavor: tasting multiple fruits for identifying flavors (sweet, sour, bitter). Use fruit in pancakes, for a smoothie, or dipped in chocolate.				
	Session 2: Colors & Vegetables: tasting multiple vegetables for flavor and identifying color. Use to make a vegetable platter with dip.				
	Session 3: Textures & Dexterity: identifying textures- crunchy, soft, bumpy, smooth etc. for fillings and different kinds of bread options (tortillas, pita, toast). Use for making a filled wrap.				
	Session 4: Fine Motor: Mix & Stir; stirring and mixing cake or brownies to make a dessert.				
Saturday 22nd	LITTLE KIDS hands on: South of the Border	Jamie Bordushuk	11:00 am – 12:30 pm	\$40	Ages 6 - 8 Today, the culinary inspiration is south of the border; paying homage to beloved Mexican classics with a kid-friendly twist. <i>Griddle Cakes with Cumin Chicken, Cowboy Caviar and Mexican Chocolate Snickerdoodles with Cinnamon Sugar Crunch</i>
Saturday 22nd	MID KIDS hands on: Mexican Fiesta	Jamie Bordushuk	2:00 – 3:30 pm	\$45	Ages 9 - 11 Some like it hot, some more mild, but most everyone has a special place in their hearts for Mexican food. Whether you're planning a fiesta or your family's next dinner, these meals are sure to have you saying "mas por favor!" <i>Mexican Chicken Crepes, Black Bean Corn Salsa with Tortilla Chips and Mexican Chocolate Snickerdoodles with Cinnamon Sugar Crunch</i>
Saturday 22nd	Regional Mexican Favorites	Paul Lindemuth	6:30- 9:00 pm	\$85	Mexico is experiencing a gastronomic revolution. A return to pre-Hispanic cooking techniques and ingredients combined with modern presentations are sweeping a wind of change through the country's legendary food. From Mexico City to Veracruz, from Michoacán to Puebla and from Oaxaca to the Yucatán, a culinary journey surges capturing the incredible vitality and color of this country and the remarkable food of Mexico today. <i>Avocado and Cucumber Gazpacho, Posole Verde with Chicken, Esquites (Charred Corn Salad), Shrimp Salbutes, and Coconut Horchata</i>
Sunday 23rd	BIG KIDS hands on: Tamales & Tortas	Jamie Bordushuk	2:00 – 4:00 pm	\$50	Ages 12 - 16 Mexican cooking ticks all the boxes on flavor; spicy, citrusy, sweet, salty, a carnival to your taste buds in each bite. Reach beyond taco night with this Mexican-inspired meal that the whole family will love. <i>Traditional Shredded Pork Tamales, Mexican Chicken Tortilla Torta, Mexican Chili Fruit Salad and Chocolate Snickerdoodles with Cinnamon Sugar Crunch</i>
Wednesday 26th	hands on: Advanced Cooking: Sous Vide	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! <i>Sous Vide Poached Egg on Garden Salad, Sous Vide Citrus Tuna, Butter Poached Asparagus with Fresh Mint, and Ginger Crème Brûlée</i>
Thursday 27th	hands on: Meatless Thursday: Early Fall Harvest (V)	Kelly Sears	6:30 – 9:00 pm	\$80	Whether you are already a vegetarian, have been dabbling in "flexitarian" or just want to do more with vegetables, together let's coax essential flavors out of ordinary and exotic vegetables and learn how to rethink the center of our plate. Enjoy savory, sweet, and seasonal vegetarian cuisine thru varied colors, flavors, and textures of vegetables, making your next meal a well-rounded, vegetable-based dish a thing of beauty. <i>Greens & Beans with Grilled Bread, Soft Egg, Lettuce and Tomato Salad with Avocado Chive Dressing, Kale Polenta with Mushrooms and Sweet Corn, and Warm Cherry Upside Down Cake</i>
Friday 28th	hands on: Santa Margarita Ranch	Robin Nathan	6:30 – 9:00 pm	\$85	Rancho Santa Margarita was a 17,735-acre Mexican land grant in the Santa Lucia Mountains, in present day San Luis Obispo County, central California. Located just off Highway 101, the now historic Santa Margarita Ranch is one of California's longest continually operated cattle ranches. Currently the ranch is run by three local families dedicated to advancing its heritage as a working ranch and vineyard. Chef Robin transports this unique property to the plate by honoring some of the best culinary offerings from Santa Margarita Ranch. <i>Michelada Cocktails (Beer with Spicy Tomato); Grilled Flatbreads with Pepita-Cotija Pesto and Late Summer Corn & Tomatoes, Classic Santa Margarita Tri Tip Steak with Chipotle Rub; Drunken Cowboy Beans with Salsa Fresca, and Sautéed Apple - Rosemary Shortbreads with Brown Sugar Whipped Cream</i>