



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

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

DECEMBER  
COOK CREATE CELEBRATE

S	M	T	W	T	F	S
<b>Authentic Mexican Holiday</b> (Paul Lindemuth) 12:00 - 2:30 pm \$80 2	 3	Free Demo <b>Teri's Squash &amp; Leek Risotto</b> 11:00 am - 2:00 pm 4	<b>Charleston Holiday</b> (Brandy Fernow) 6:30 - 9:00 pm \$85 5	<b>Tamales!</b> (Kiley Fields) 6:30 - 9:00 pm \$80 6	<b>Cocktail Party with Interactive Demos: Celebrate! Small Plates &amp; Sparklers</b> (Robin Nathan) 6:30 - 9:00 pm \$85 7	<b>Sweet Confectionaries</b> (Guest Chef Alissa Wallers) 11:00 am - 1:30 pm \$80 <b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25 1 8
<b>Cookie Exchange</b> (Kelly Sears) 1:00 - 4:00 pm \$75 9	 10	Free Demo <b>Teri's Crostini w Roasted Grapes &amp; Olives</b> 11:00 am - 2:00 pm <b>Girl's Night Out: Cava and Tapas</b> (Kiley Fields) 6:30 - 9:00 pm \$80 11	<b>Effortless Entertaining</b> (Kelly Sears) 6:30 - 9:00 pm \$80 12	 13	<b>Cocktail Party with Interactive Demonstrations: Holiday Street Food</b> (Brandy Fernow) 6:30 - 9:00 pm \$85 14	Little Kids <b>Holiday Baking</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm Ages 6 - 8 \$40 Mid Kids <b>Holiday Baking</b> (Jamie Bordoshuk) 2:00 - 3:30 pm Ages 9 - 11 \$40 15
Big Kids <b>Holiday Baking</b> (Jamie Bordoshuk) 12:00 - 2:00 pm Ages 12 - 16 \$45 16	17	Free Demo <b>Jenny's Roasted Mushroom Soup w Dill &amp; Lemon Gremolata</b> 11:00 am - 2:00 pm 18	 19	<b>Holiday Comforts</b> (Robin Nathan) 6:30 - 9:00 pm \$85 20	<b>Gather Round the Table</b> (Kelly Sears) 6:30 - 9:00 pm \$85 21	 22
 23	24	 25	26	<b>LITTLE KIDS WINTER BREAK Ages 6-8</b> <b>Winter Comfort Food</b> (Jamie Bordoshuk) 11:00 am - 12:30 pm \$75 for both days 27	28	29
30	 31	<b>JANUARY</b> 1 2		<b>MID KIDS WINTER BREAK Ages 9-11</b> <b>Winter Comfort Food</b> (Jamie Bordoshuk) 2:00 - 3:30 pm \$85 for both days 3	4	 5

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



# DECEMBER

## COOK CREATE CELEBRATE



<b>Saturday 1st</b>	<b>Hands On: Sweet Confectionaries</b>	Guest Chef Alissa Wallers	11:00 am – 1:30 pm	\$80
<p>Marcel's is so excited to have guest chef, Chef Alissa Wallers in the Marcel's kitchen today. Alissa is a graduate of both The French Pastry School and The Cooking and Hospitality Institute of Chicago. Alissa's resume includes work and study under renowned Pastry Chef Francois Payard, Pastry Chef at the Sofitel Water Tower Hotel, leadership of the pastry department at the Waldorf Astoria, and currently an instructor at the French Pastry School. Join Chef Alissa this afternoon you will learn how to make homemade chocolate and sugar confections for beautiful holiday gifts to give or keep for yourself! A light lunch will be served and you will go home with confections. <b>Dark Chocolate Mendiants, Traditional French Chocolate Candy, Peanut Butter Milk Chocolate Clusters, and Peppermint Marshmallow</b></p>				
<b>Saturday 1st</b>	<b>Hands On: Knife Skills at 3</b>		3:00 – 4:00 pm	\$25
<p>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. <b>All cutlery and accessories will be 20% off for class participants</b></p>				
<b>Sunday 2nd</b>	<b>Hands On: Authentic Mexican Holiday</b>	Paul Lindemuth	12:00 – 2:30 pm	\$80
<p>In the Yucatan, as throughout Mexico, the Christmas season officially kicks off with the feast of the Virgin of Guadalupe. The gastronomy of the Yucatan is among the most exciting in Mexico. Cultural influences on the cuisine range from European and Caribbean to Middle Eastern and indigenous, all putting their spin on regional favorites. <b>Mexican Christmas Eve Salad, Chicken Pozole Verde, Sweet Potato Tamales, and Chocolate Butter Cookies with Dulce de Leche</b></p>				
<b>Wednesday 5th</b>	<b>Hands On: Charleston Holiday</b>	Brandy Fernow	6:30 – 9:00 pm	\$85
<p>Charleston is the culinary capital of the Carolina coast and there's no place like it at Christmas. Take a drive through holiday light show in James Island County Park. Spend a day at the Holiday Market at Marion Square which houses Charleston's official 60-foot holiday tree and is the gathering place for local farmers and artisans to offer an assortment of holiday baked goods and gifts. Chef Brandy embraces low country at Christmas as she emulates the Christmas Progressive dinner highlighting three historic locations; Kings Courtyard Inn, Circa 1886 and John Rutledge House. <b>Mansion Mule with Rye and Ginger Beer, Classic Southern Spiced Shrimp and Creamy Grits, Circa 1886 Inspired Filet of Beef with Honey Cabernet Demi-Glace, Low Country Field Pea Cassoulet, and Chocolate Bourbon Bundt Cakes with Praline Cream</b></p>				
<b>Thursday 6th</b>	<b>Hands On: Tamales!</b>	Kiley Fields	6:30 – 9:00 pm	\$80
<p>For some, the holy grail of holiday cooking is the croqueembouche. For others, it's the perfect latke or maybe the complete turkey dinner. But for many families, Christmas is tamalada time; time to crowd into a fragrant kitchen and scoop, smear, wrap, and tie; tamale making. Expand your current holiday traditions of tree trimming, cooking decorating, and Christmas shopping and give tamales a try. <b>Shrimp, Crab and Avocado Cocktail, Red Tamales with Chicken, Poblano and Cheese Tamales, and Churros with Chocolate Sauce</b></p>				
<b>Friday 7th</b>	<b>Cocktail Party with Interactive Demonstrations: Celebrate! Small Plates &amp; Sparklers</b>	Robin Nathan	6:30 – 9:00 pm	\$85
<p>There is nothing more satisfying than the perfect bite. And there's no more delicious way to wash down the perfect bite than with a refreshing glass (or two) of ice-cold bubbles! Serving them up small-plate style, Chef Robin is presenting a selection of great bites that you can mix and match and pairs them with the perfect bubbly libation. <b>Smoked Salmon 5-layer Dip, Sriracha and Tomato Soup Shots with Bleu Cheese, Black Pepper and Maple Pecans, Pan Roasted Figs with Bacon and Chile, Cacio e pepe chips (like Italian nachos!), Spanish Shrimp with Garlic Sauce, and Cranberry &amp; Basil Sorbet floated with Sparkling Wine and Basil Chiffonade</b></p>				
<b>Sunday 9th</b>	<b>Hands On: Cookie Exchange</b>	Kelly Sears	1:00 – 4:00 pm	\$75
<p>If you love celebrating the holidays with a huge assortment of homemade cookies but can't face all that baking, a cookie swap is the perfect solution for you! Let us simplify your holiday baking by cooking up an evening of mixing, shaping, baking and decorating a tasty and beautiful box of holiday cookies. We'll put on a pot of soup, bake up a storm, and everyone will leave with two dozen cookies and plenty of new recipes to add to your cookie jar! <b>Dark Chocolate Crackles, Cranberry Streusel Shortbread Bars, Piped Butter Tea Cookie Stars, Jammy Thumbprint Cookies, and White Chocolate, Cranberry and Pistachio Cookies</b></p>				
<b>Tuesday 11th</b>	<b>Hands On: Girl's Night Out: Cava and Tapas</b>	Kiley Fields	6:30 – 9:00 pm	\$80
<p>Between Thanksgiving dinner and your upcoming Christmas feast, it's time for a time out – a winter Spanish cocktail soirée with bubbly Cava drinks and a menu of small plate indulgences. Now that's a party! <b>Tomato Bread with Anchovies and Spanish Cheese, Roasted Beet and Orange Salad with Marcona Almonds, Mussels with Chorizo and Cider, Lamb Chops with Olive and Rosemary, and Goat Cheese Pudding with Honey</b></p>				
<b>Wednesday 12th</b>	<b>Hands On: Effortless Entertaining</b>	Kelly Sears	6:30 – 9:00 pm	\$80
<p>Hosting Thanksgiving, Christmas, or anytime during the holiday season can be downright daunting. With guests coming, you want the food to be festive but fuss-free, yet your schedule leaves you with a full plate and a small amount of time! Throwing that party sounds just hectic, not heartwarming. Deep breath; let's manage the menu, break it down into make ahead customizable dishes that will look like you spent all day preparing them. The result will be delicious, effortless entertaining. <b>Arugula, Chorizo &amp; Fig Salad with Sherry Vinaigrette, Hard Cider Braised Pork with Roast Potatoes, Carrots, and Apples, Nutmeg and Black Pepper Popovers, and Maple Gingerbread Cake with Salted Maple Caramel Sauce</b></p>				

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

<b>Friday 14th</b>	<b>Cocktail Party with Interactive Demonstrations: Holiday Street Food</b>	Brandy Fernow	6:30 – 9:00 pm	\$85
<p>International inspiration! 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. Try your hand at making these popular street and food cart dishes from roads around the world. Experience the aromas and tastes of local people and go global in the kitchen this holiday season one bite at a time. <b>Greek Style Crispy Calamari with Spicy Herbed Gremolata, Steak Kebabs with Pomegranate Glaze, Arepas with Queso de Oaxaca, Polpetta: Pork Meatballs with Spicy Tomato Sauce and Shaved Parmesan, Bartlett Pear and Red Grape Pizzetta, Sweet Potato Galettes with Caramelized Shallots, and Mini Tres Leches Cakes with Brandied Cherries</b></p>				
<b>Saturday 15th</b>	<b>LITTLE KIDS Hands On: Holiday Baking</b>	Jamie Bordoshuk	11:00 am – 12:30 pm	\$40
<p>Ages 6 - 8 Holiday treats are as fun to make as they are to give. With Chef Jamie as your guide, you will enjoy the satisfaction of holiday baking and creating treats from the kitchen for family and friends and you'll leave with a box of treats of your own! <b>Christmas Tree Sugar Cake Cone Forest, Candy Cane Peppermint Bark and Vanilla Cream Cheese Bon Bons</b></p>				
<b>Saturday 15th</b>	<b>MID KIDS Hands On: Holiday Baking</b>	Jamie Bordoshuk	2:00 – 3:30 pm	\$40
<p>Ages 9 - 11 Roll up your sleeves and bake up a storm. Holiday treats are as fun to make as they are to give. You'll leave with your own box of holiday goodies to take home and share with friends and family (or save for just yourself). <b>Christmas Tree Sugar Cake Cone Forest, Candy Cane Peppermint Bark and Vanilla Cream Cheese Bon Bons</b></p>				
<b>Sunday 16th</b>	<b>BIG KIDS Hands On: Holiday Baking</b>	Jamie Bordoshuk	12:00 – 2:00 pm	\$45
<p>Ages 12 - 16 Stand out among your friends this year as a master baker. Whether you're invited to a cookie exchange party, gifting with your secret Santa, or you simply enjoy making holiday treats for friends and family, this holiday baking class will send you home with a box of extraordinary treats to share or keep for yourself. <b>Christmas Tree Sugar Cake Cone Forest, Candy Cane Peppermint Bark, Vanilla Cream Cheese Bon Bons and Pinwheel Spiral Swirl Sugar Cookies</b></p>				
<b>Thursday 20th</b>	<b>Hands On: Holiday Comforts</b>	Robin Nathan	6:30 – 9:00 pm	\$85
<p>Whether or not the weather outside is frightful, the food is so delightful! Best enjoyed in a warm and cozy fashion, your holiday guests will appreciate this hearty, warming wintry menu. Huddled by the fire or hunkered around a dining room table, everyone will enjoy the classic, comforting flavors of these holiday culinary comforts. <b>Kentucky Bourbon &amp; Cider Mules, Sautéed Pear Salad with Arugula and Pinot Noir Vinaigrette, Boneless Braised Short Ribs with Pearl Onions and Parsnips, Horseradish Smashed Potato, Portillo's-Style Chocolate Cake</b></p>				
<b>Friday 21st</b>	<b>Hands On: Gather Round the Table</b>	Kelly Sears	6:30 – 9:00 pm	\$85
<p>One big pot for one big night; sharing food with friends in a relaxed setting is one of life's great pleasures. It's how Chef Kelly likes to entertain and she's created a stress-free evening of refined comfort food. There's no greater gift during the busy holiday season than creating new memories with family and friends gathered round the table. <b>Sautéed Pears with Warm Bacon Mushroom Vinaigrette, Braised Pork &amp; Chorizo Stew over Cream Polenta, Butternut Squash Rolls with Honey Butter, and Hot-Cocoa Affogato with Peppermint Ice Cream</b></p>				
<b>LITTLE KIDS WINTER BREAK Hands On: Winter Comfort Food ages 6 - 8</b>				
<b>Thursday 27th - Friday 28th</b>		Jamie Bordoshuk	11:00 am – 12:30 pm	\$75 for both days
<p>There might be a serious chill in the air but with these wintry recipes, you'll warm up in no time! These treats take inspiration from the season and are the perfect activity for a snow day.  <b>Day 1: Broken Spaghetti Risotto, Artichoke &amp; Sun-Dried Tomatoes Pesto Chicken and Whipped Cream &amp; Fruit Sandwiches</b>  <b>Day 2: Beef Stroganoff with Yogurt and Dill Sauce, Shrimp Cakes with Lemon Aioli and Malted Milk Chocolate Chip Cookies</b></p>				
<b>MID KIDS WINTER BREAK Hands On: Winter Comfort Food ages 9 - 11</b>				
<b>Thursday 27th - Friday 28th</b>		Jamie Bordoshuk	2:00 – 3:30 pm	\$85 for both days
<p>The wrapping paper is recycled, the gifts put away and the guests have all gone home; time for some outdoor fun! Ice skating, snowball fights, and sledding makes no room for cabin fever! After all this cold weather outdoor time, Chef Jamie has the perfect warm-up treats for this school break.  <b>Day 1: Bacon Parmigiano-Reggiano Risotto, Chicken Filets with Artichoke Hearts and Texas Toast Fruit Sammys</b>  <b>Day 2: Beef and Egg Noodles with Dill Greek Yogurt, Shrimp Cakes with Lemon Aioli and Malted Milk Chocolate Chip Cookies</b></p>				
<b>LITTLE KIDS WINTER BREAK Hands On: Soup Plantation ages 6 - 8</b>				
<b>January, Thursday 3rd - Friday 4th</b>		Jamie Bordoshuk	11:00 am – 12:30 pm	\$75 for both days
<p>Warm up from the chill outside with a tasty bowl of goodness. Pair with a sandwich, a chunk of bread for dipping or a bit of cheese or croutons for mixing in and you've got yourself a satisfying lunch.  <b>Day 1: Chicken Barley Soup, Handmade Oyster Crackers and Oreo Stuffed Chocolate Chip Cookies</b>  <b>Day 2: San Francisco Bay Chowder, Cast Iron Cheddar Cornbread and Cinnamon Toast Crunch Bars</b></p>				
<b>MID KIDS WINTER BREAK Hands On: Soup Plantation ages 9 - 11</b>				
<b>January, Thursday 3rd - Friday 4th</b>		Jamie Bordoshuk	2:00 – 3:30 pm	\$85 for both days
<p>Soup makes the perfect lunch or dinner. Healthy, hearty, and a tasty way to eat those vegetables! These are sure to become family favorites and have everyone asking for seconds.  <b>Day 1: Vegetable Chicken Soup with Barley, Parmesan and Thyme Crackers and Oreo Stuffed Chocolate Chip Cookies</b>  <b>Day 2: Southampton Clam Chowder, Cheddar Cornbread Skillet and Toasted Cinnamon Crunch Bars</b></p>				