



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2019 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

S	M	T	W	T	F	S
				<div>LITTLE KIDS WINTER BREAK Ages 6-8 Soup Plantation (Jamie Bordoshuk) 11:00 am - 12:30 pm \$75 for both days</div> <div>MID KIDS WINTER BREAK Ages 9-11 Soup Plantation (Jamie Bordoshuk) 2:00 - 3:30 pm \$85 for both days</div>		
		<div>Free Demo Teri's Lobster Cakes w/ Horseradish Cream 11:00 am - 2:00 pm</div>		<div>Farmhouse Winter (Robin Nathan) 6:30 - 9:00 pm \$85</div>	<div>Fireside Dining (Brandy Fernow) 6:30 - 9:00 pm \$85</div>	<div>Soups and Stews: Big Bowls of Goodness (Kelly Sears) 12:00 - 3:00 pm \$75</div>
<div>Build the Perfect Bowl: Ramen Workshop (Kiley Fields) 12:00 - 4:00 pm \$85</div>		<div>Free Demo Tania's Root Vegetable Salad w/ Fried Eggs 11:00 am - 2:00 pm</div> <div>Cooking 101 (Lynn Dugan) 6:30 - 9:00 pm \$80</div>	<div>Out for Lunch: Fish Focused (Paul Lindemuth) 11:30 am - 1:00 pm \$40</div> <div>Family Cooking Night: Winter Warmers (Lynn Dugan) 6:00 - 8:30 pm \$50</div>	<div>A Taste of Thailand (Brandy Fernow) 6:30 - 9:00 pm \$80</div>		<div>Chef Inspired: Thomas Keller (Kiley Fields) 6:30 - 9:00 pm \$85</div>
<div>Winter Weekend Pasta Making (Robin Nathan) 12:00 - 5:00 pm \$85</div>	<div>Little Kids Slumber Party Snacks (Kelly Sears) 11:00 am - 12:30 pm Ages 6 - 8 \$40</div> <div>Mid Kids Movie Snacks (Kelly Sears) 2:00 - 3:30 pm Ages 9 - 11 \$45</div> <div>Big Kids Homemade Movie Concessions (Kelly Sears) 5:30 - 7:30 pm Ages 12 - 16 \$45 21</div>	<div>Free Demo Denise's Peanut Rice Noodles w/ Pork and Greens 11:00 am - 2:00 pm</div> <div>Dinner at 7: Hot Flavors for Cold Nights (Robin Nathan) 7:00 - 8:30 pm \$45 22</div>		<div>Call of the Wild: Game Night (Kelly Sears) 6:30 - 9:00 pm \$85</div>	<div>The Italian Winter Table (Paul Lindemuth) 6:30 - 9:00 pm \$85</div>	<div>It's In The Sauce (Kelly Sears) 12:00 - 3:00 pm \$85</div>
<div>Cake Decorating & Buttercream Technique Workshop (Alissa Wallers) 12:00 - 5:00 pm \$85</div>		<div>Free Demo Jenny's Restaurant Style Guacamole with Homemade Chips 11:00 am - 2:00 pm</div>	<div>Out for Lunch: From the Walnut Room (Kiley Fields) 11:30 am - 1:00 pm \$40</div> <div>Girl's Night Out: Latin America (Brandy Fernow) 6:30 - 9:00 pm \$80 30</div>	<div>Robust Winter Reds (Paul Lindemuth) 6:30 - 9:00 pm \$85</div>		

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



JANUARY

COOK CREATE CELEBRATE



LITTLE KIDS WINTER BREAK				Hands On: Soup Plantation	Ages 6 - 8
Thursday, January 3 & Friday, January 4 Jamie Bordoshuk 11:00 am – 12:30 pm \$75 for both days 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. <i>On the menu:</i> Thursday: Chicken Barley Soup, Handmade Oyster Crackers and Oreo Stuffed Chocolate Chip Cookies Friday: San Francisco Bay Chowder, Cast Iron Cheddar Cornbread and Cinnamon Toast Crunch Bars					
MID KIDS WINTER BREAK				Hands On: Soup Plantation	Ages 9 - 11
Thursday, January 3 & Friday, January 4 Jamie Bordoshuk 2:00 – 3:30 pm \$85 for both days 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. <i>On the menu:</i> Thursday: Vegetable Chicken Soup with Barley, Parmesan and Thyme Crackers and Oreo Stuffed Chocolate Chip Cookies Friday: Southampton Clam Chowder, Cheddar Cornbread Skillet and Toasted Cinnamon Crunch Bars					
Thursday, January 10	Hands On: Farmhouse Winter	Robin Nathan	6:30 – 9:00 pm	\$85	
Finding local food in the summer and fall isn't difficult, local abundance is within a few miles. But now it's cold, dreary, and the farmers market stalls are long since gone, leaving only snow piles in their place. Winter is a time when it feels like nothing is fresh or in season. But the Midwest is still quietly growing and there are plenty of local vegetables that are at their peak even during the coldest days of the year. Pick and choose the freshest and finest from the Midwest to make your next meal spectacular. <i>On the menu: Freshly Baked Soft White Rolls (from Chef Robin's dough), Winter Green Salad with Red Grapes and Fresh Cranberry Vinaigrette, Butternut Squash Tart with Chile Honey and Fried Sage Leaves, Red Wine & Soy Braised Boneless Beef Short Ribs with Apple Cider Chimichurri and Double Pumpkin Bread Pudding with Homemade Honey Vanilla Ice Cream</i>					
Friday, January 11	Hands On: Fireside Dining	Brandy Fernow	6:30 – 9:00 pm	\$85	
The holidays are over, the temperatures are holding steady at bone chilling and winter is settled in for the next few months. Now's the perfect time to find some kitchen time with your favorite cooking partner. Promising killer cozy cocktails and warming comfort food, the tone is set for an unforgettable evening. <i>On the menu: Apple-Spiced Hot Toddy, Shrimp Bisque with Pancetta and Lemon-Chive Cream, Wine and Leek Braised Short Ribs with Caramelized Fennel, Smashed Yukon and Parsnip Potatoes with Gruyere, Frangelico Hot Chocolate and Callebaut Dark Chocolate Soufflé with Salted Crème Caramel</i>					
Saturday, January 12	Hands On: Soups and Stews: Big Bowls of Goodness	Kelly Sears	12:00 – 3:00 pm	\$75	
There's nothing better for the soul or the belly than a pot of homemade soup or stew just waiting for your ladle. Custom made for a cozy night in front of the fireplace, center stage on the dinner table to share with friends or packed up for lunch at your desk the next day, nothing satisfies like a steamy bowl of goodness. Chock full of protein, vegetables, and whole grains, it's a meal in a bowl and all you need is a spoon. It's why we love winter! <i>On the menu: Roasted Vegetable Bisque, Grandma's Classic Chicken Noodle, Fennel, Red Pepper and Saffron Stew with Garlic Toast, and White Bean Soup with Kale and Sausage</i>					
Sunday, January 13	Hands On: Build the Perfect Bowl: Ramen Workshop	Kiley Fields	12:00 – 4:00 pm	\$85	
The days of ramen referred to as the dried bricks you can purchase with loose couch change at the grocery store has long since passed. Ramen restaurants are everywhere. And while it's easy to go out for great ramen, making it at home is worth the effort. Ramen is a Japanese soup, via a Chinese noodle with key components; a long simmering broth, the proper seasoning and nestled toppings. The yield is a bowl of rich, creamy ramen that earns enthusiastic slurping! Spend Sunday afternoon crafting your own custom bowls of steaming hot really good restaurant-style ramen. <i>On the menu: Pork and Cabbage Gyoza, Homemade Ramen Noodles, Dashi and Chicken Stock, Chashu Pork, Ajitsuke Tamago (Marinated Egg), Pickled Mushrooms, Garlic Sesame Chili Oil, Katsuobushi Powder, and Japanese Cheesecake</i>					
Tuesday, January 15	Hands On: Cooking 101	Lynn Dugan	6:30 – 9:00 pm	\$80	
If 2019 is the year you decided it's time to introduce yourself to that room in your house called the kitchen, this class is for you! In this basic & essential class, we'll focus on basic cooking techniques that will serve you for a lifetime: making a vinaigrette, building a classic tomato sauce, making rice, searing protein, all incorporated in two delicious skillet meals and a tasty dessert. <i>On the menu: Pear Arugula Salad with Dijon Vinaigrette, One Dish Italian Pork Chops, Curried Chicken Skillet, Warm Apple Crisp with Vanilla Bean Ice Cream</i>					
Wednesday, January 16	Demo: Out for Lunch: Fish Focused	Paul Lindemuth	11:30 am – 1:00 pm	\$40	
Fish is inherently fast-cooking and healthy—perfectly suited for a quick midweek meal or a feast with friends. Chef Paul has reeled in a fish-focused lunch. Easily adaptable, fish can be broiled, baked, grilled or fried. But no matter the preparation, paired with veggie loaded whole grains, the result is simple, clean and delicious. Wine will be available for purchase by the glass. <i>On the menu: Shrimp Ceviche Tostadas, Salmon and Lentil Caprese Salad, and Caramel Apple Bread Pudding</i>					
Wednesday, January 16	Hands On: Family Cooking Night: Winter Warmers	Lynn Dugan	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>On the menu: Pureed Pumpkin Pear Soup, Chicken and Dumplings, and Banana Foster Pudding Cups with Steamy Submarinos (aka Argentinean Hot Chocolate)</i>					
Thursday, January 17	Hands On: A Taste of Thailand	Brandy Fernow	6:30 – 9:00 pm	\$80	
The cuisine of Thailand varies widely from region to region, equally influenced by geography and culture. Sweet, sour, bitter, and salty, ingredients like coconut, lime, ginger, lemongrass, chiles and fish sauce figure prominently in the Thai repertoire and are the pillars of Thai cooking. This class focuses on the country's most popular dishes that make this Asian cuisine so vibrant and brilliantly balanced. <i>On the menu: Pork Satay with Sweet Chili Peanut Sauce, Green Papaya Salad with Mint, Tamarind and Chopped Cashews, Lemongrass Chicken with Fried Shallots, and Banana Cake with Coconut Caramel</i>					
Saturday, January 19	Hands On: Chef Inspired: Thomas Keller	Kiley Fields	6:30 – 9:00 pm	\$85	
Regardless of what degree cook you are, your inspiration stems from an alignment with a chef or cook who came before you. Maybe you read their book, watched them on TV, or ate at their restaurant every chance you could get. For Chef Kiley Fields, Thomas Keller of French Laundry fame was that inspiration. This special evening will highlight the techniques, cuisine, recipes, and specialty features of Chef Keller's cooking style and the inspiration it brought to Chef Kiley's cooking. <i>On the menu: Cream of Cauliflower Soup with Red Beet Chips, Tuna Niçoise Tartine, Meatballs with 7 Yolk Linguine Pasta, and Chocolate Bouchons</i>					

Cocktail Party includes Interactive Demonstrations All hands on and cocktail party classes include a selection of our wines and beers

Sunday, January 20	Hands On: Winter Weekend Pasta Making	Robin Nathan	12:00 – 5:00 pm	\$85	
Under every great sauce is an equally great foundation. Ravioli, risotto, gnudi, all examples of Italian staples that, when executed correctly, lend a delicate texture and depth of flavor to the resulting dish. Fresh pasta is the necessary ingredient that transforms a good dish into a great dish. These surprisingly simple to make yet show stopping pastas can star in hearty main meals in the winter and, as the weather warms, shine in light and fresh salads. Gain the confidence and skills to create a beautiful meal of fresh pasta any time that will make your sauce proud! <i>On the menu: Easy Fresh Pasta, Pumpkin Ravioli with Brown Butter and Sage, Fresh Cut Fettucine with Classic Beef Stroganoff, 4-Cheese & Spinach Lasagna Roll Ups, and Chef Robin's Tiramisu Gelato for your dessert will be your reward for a job well done!</i>					
Monday, January 21	LITTLE KIDS Hands On: Slumber Party Snacks	Ages 6 – 8	Kelly Sears	11:00 am – 12:30 pm	\$40
Best friends, new pajamas, sleeping bags, and midnight snacks; the making of a super fun slumber party! Chef Kelly is here to help you create some tasty treats for your next overnight. <i>On the menu: Pull Apart Pizza Bread, Nacho Popcorn and Frozen Banana Cereal Pops</i>					
Monday, January 21	MID KIDS Hands On: Movie Snacks	Ages 9 – 11	Kelly Sears	2:00 – 3:30 pm	\$45
No school + cold temperatures = friends, blanket forts and movies! All that's missing are the munchies to go along with it. Before you get too comfortable buried in the day, grab an apron and create some taste treats for you and your friends to share while watching your favorite flicks. <i>On the menu: Pizza Roll Ups, Chocolate Popcorn, Marshmallow Pops, and Sparkling "Spritzers" with Pop Rock Rims</i>					
Monday, January 21	BIG KIDS Hands On: Homemade Movie Concessions	Ages 12 - 16	Kelly Sears	5:30 – 7:30 pm	\$45
Whether you're watching a flick at home, streaming on your device or out at your local theatre, buying popcorn or nachos can be expensive and usually less than tasty. These homemade snacks showcase how you can make your own scrumptious cinema treats you surely won't find at the concession stand. <i>On the menu: Pizza Hand Pies, Homemade Soft Pretzels with Cheese Dip, and Caramel Corn</i>					
Tuesday, January 22	Demo: Dinner at 7: Hot Flavors for Cold Nights	Robin Nathan	7:00 – 8:30 pm	\$45	
Chef Robin is turning up the heat with this flavorful global menu. Highlighting the cuisines of Mexico, India and Thailand, this class offers a melting pot of hearty dishes designed to keep you warm on the inside even on the coldest of nights. Wine will be available for sale by the glass. <i>On the menu: Yucatecan Shrimp Tostadas with Spicy Pickled Red Onion, Indian Paneer Mukhani, Thai Chicken Lettuce Wraps (Larb), and Chocolate-Chile Brownie Sundaes</i>					
Thursday, January 24	Hands On: Call of the Wild: Game Night	Kelly Sears	6:30 – 9:00 pm	\$85	
For some of us winter is synonymous with a freezer filled with game birds and meats from the most recent hunting season. For others, game is appearing on more and more menus and you're thinking it might be time to try your hand at preparing these proteins at home. Learn the secrets to flavorful, succulent dishes prepared with lean game birds and meats. <i>On the menu: Poached Quail Egg, Mixed Greens, and Bacon Vinaigrette, Pheasant Pot Pie, Duck Bolognese over Pappardelle, Venison Steaks with Port Fig Butter, and Bourbon Poached Pears with Vanilla Gelato</i>					
Friday, January 25	Hands On: The Italian Winter Table	Paul Lindemuth	6:30 – 9:00 pm	\$85	
After his trip to Italy this past fall, Chef Paul has found inspiration from the Italian countryside. Invoke Italian hospitality and feasting with this shared meal that's sure to bring a sense of la dolce vita to your table with its hands-on approach and tasty results. Enjoy a variety of scrumptious Italian pleasures, from fresh and uncomplicated to rich and complex. <i>On the menu: Cros-tini with Cavolo Nero (Tuscan Kale), Chestnut and Chickpea Soup, Porchetta Pork Tenderloin, Baked Semolina Gnocchi, and Chocolate/Orange Amaretti Cake</i>					
Saturday, January 26	Hands On: It's In The Sauce	Kelly Sears	12:00 – 3:00 pm	\$85	
Sometimes all a meal needs to come together is a great sauce. This class will cover six great sauces, all featuring different techniques and used in all phases of the meal, appetizer through dessert. All these sauces can be made ahead and frozen to be utilized any time you need to spice up that not so exciting chicken breast or plate of pasta. <i>On the menu: Roasted Carrots with Carrot Top Pesto, Mixed Baby Greens with Avocado, Egg, and Green Goddess Dressing from House Made Aioli, Seared Chicken with Prosciutto and White Wine Tomato Pan Sauce, Blistered Green Beans with Romesco Sauce, and Coffee Ice Cream with Warm Caramel Espresso Sauce</i>					
Sunday, January 27	Hands On: Cake Decorating & Buttercream Technique Workshop	Alissa Wallers	12:00 - 5:00 pm	\$85	
If you missed her for macarons in November and confections in December, don't miss this opportunity to learn from one of the best in French pastry and all things sweet. A full-time instructor at the French Pastry School, Chef Alissa is spending the day in the Marcel's kitchen to teach the art of cake decorating and buttercream techniques. Explore the art of cake architecture and how to balance flavors and textures in beautiful and delicious cakes, all while constructing a one-of-a-kind cake to take home. A light lunch will be served. <i>On the menu: Chocolate Cake with Raspberry Preserves, Chocolate Ganache Filling, and Chocolate Swiss Meringue Buttercream</i>					
Wednesday, January 30	Demo: Out for Lunch: From the Walnut Room	Kiley Fields	11:30 am – 1:00 pm	\$40	
A blast from the past and steeped in tradition, The Walnut Room is the first restaurant located within a department store and was the longest continuously running restaurant in the country. In 1907 the restaurant, located on the seventh floor of Marshall Field's flagship store, was named the South Tea Room. It was nicknamed the Walnut Room by Chicago ladies because of its Circassian walnut paneling. The green and white striped shopping bags, Mrs. Hering's famous chicken pot pie, and the Great Tree have a special place in history for generations of families. <i>Wine will be available for sale by the glass. On the menu: Greens and Mandarin Salad with Toasted Sesame Dressing, Individual Chicken Pot Pies, and White Chocolate Bread Pudding</i>					
Wednesday, January 30	Cocktail Party: Girl's Night Out: Latin America	Brandy Fernow	6:30 – 9:00 pm	\$80	
The sultry, spicy sensations of the Latin kitchen are wafting north, making their way into restaurants and home kitchens alike. Spend an evening exploring the hybrid cuisine of Mexico, Puerto Rico, the Dominican Republic, Ecuador, Spain, and Cuba. From maize based dishes, to condiments and salsas like Chimichurri, aji, and pebre, and the sautéed aromatics of sofrito, discover the distinct exciting flavors of Latin America. <i>On the menu: Winter Sangria with Pears and Pomegranate, Albondigas with Chimichurri and Cotija, Roasted Squash Chipotle Soup with Pepitas and Crème, Orange and Jicama Salad with Creamy Cilantro Lime Dressing, Black Bean Empanadas with Oaxaca and Poblano Pesto, Peruvian Seafood Ceviche, and Brazilian Passion Fruit Mousse</i>					
Thursday, January 31	Hands On: Robust Winter Reds	Paul Lindemuth	6:30 – 9:00 pm	\$85	
Shrug off your jacket and close the door against the chilly weather. There's a log fire crackling and your face starts glowing. You pour a warming glass of red wine. There's the aroma of a slow cooked rustic stew. Ah, wintry reds are the sure cure to the winter blues. This collection is just the thing for a night in (or out!). From an easy drinking cabernet, to gutsy reds that are big and brassy paired with the season's comforting fare, let their earthy bouquet start the celebration. <i>On the menu: Bruschetta with Caramelized Dates, Walnuts and Goat Cheese, Short Ribs with Red Wine and Chile, Butternut Squash Risotto with Crispy Pancetta, and Dark Chocolate/Red Wine Truffles</i>					