



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

MARCH
COOK CREATE CELEBRATE

S	M	T	W	T	F	S
					Intoxicating Flavors (Kelly Sears) 6:30 - 9:00 pm \$85 1	Knife Skills at 3 3:00 - 4:00 pm \$25 Eat, Sip, Trip: Indian (Kiley Fields) 6:30 - 9:00 pm \$85 2
		Free Demo Jenny's Spring Pea Crostini 11:00 am - 2:00 pm Dinner at 7: French Quarter Bistro (Brandy Fernow) 7:00 - 8:30 pm \$45 5	Out for Lunch: Chef Inspired: Julia Child (Lynn Dugan) 11:30 am - 1:00 pm \$40 Multi-Use Instant Cookers (Kelly Sears) 6:30 - 9:00 pm \$80 6	Korean Hot Pot (Kiley Fields) 6:30 - 9:00 pm \$80 7	Road Trip: Portland Wine & Dine (Robin Nathan) 6:30 - 9:00 pm \$85 8	From Cellar to Stove (Brandy Fernow) 6:30 - 9:00 pm \$85 9
Big Kids Stir Fry Crazy (Lynn Dugan) 2:00 - 4:00 pm Ages 12 - 16 \$50 10		Free Demo Julie's Cheeseburger Salad 11:00 am - 2:00 pm Girl's Night Out: Wisconsin Supper Club (Kiley Fields) 6:30 - 9:00 pm \$80 12	Out for Lunch: Maple Tapping (Kelly Sears) 11:30 am - 1:00 pm \$40 Family Cooking: Italy! (Brandy Fernow) 6:00 - 8:30 pm \$50 13	South of the Border: Tapatio (Guadalajara) Style (Robin Nathan) 6:30 - 9:00 pm \$80 14		Passport Stamped: Morocco (Paul Lindemuth) 6:30 - 9:00 pm \$85 16
		Free Demo Tania's Orzo Salad w/ Tomatoes, Olives & Feta 11:00 am - 2:00 pm Dinner at 7: From Havana (Robin Nathan) 7:00 - 8:30 pm \$45 19		Girl's Night Out: Bar Bites (Kelly Sears) 6:30 - 9:00 pm \$80 21	Destination Florence (Paul Lindemuth) 6:30 - 9:00 pm \$85 22	
	LITTLE KIDS SPRING BREAK CAMP Movie Menus Ages 6 - 8 (Jamie Bordoshuk) 11:00 am - 12:30 pm \$40 each day/\$110 all 3 days					
	MID KIDS SPRING BREAK CAMP Lunch from the Movies Ages 9 - 11 (Jamie Bordoshuk) 2:00 - 3:30 pm \$45 each day /\$160 all 4 days					
						

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



MARCH COOK CREATE CELEBRATE



Friday, March 1	Hands On: Intoxicating Flavors	Kelly Sears	6:30 – 9:00 pm	\$85
Wine, spirits, and beer make a splash in cooking, marinating and tenderizing with their flavors intensifying each recipe. Beyond coq au vin, and boeuf bourguignon, cooking wines, liqueurs and vermouths enhance flavor in modern dishes and desserts. Wine transforms into luscious Aigre-Doux, Port paired with orange makes chicken sing and bourbon and caramel live happily ever after. Experience the depth of flavor your favorite libation can add to a dish. On the menu: Peanut Drinking Snacks, Mixed Greens with Blue Cheese, Pear and Vanilla Aigre-Doux and Toasted Nuts, Port and Orange Roasted Chicken with Roasted Mushrooms and Vermouth, Risotto Style Farro, Crispy Parsnip and Carrot Ribbons, and Chocolate Porter Cake with Bourbon Caramel Sauce				
Saturday, March 2	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, March 2	Hands On: Eat, Sip, Trip: Indian	Kiley Fields	6:30 – 9:00 pm	\$85
Diverse, delicious and not difficult to cook, Indian is among the leading cuisines of the world. Its population second only to China, each of its 28 states and seven union territories is unique in its traditions and its food. Over the course of history, various invaders passed through India and left their stamp behind on its cuisine; Aryan, Persian, Arab, British and Portuguese. From the spicy, meaty cuisine of Chettinad in the southern state of Tamil Nadu, to the mustard-centric Bengali take on Chinese food, and the sweet, bottomless Gujarati thalis, come and discover Indian cuisine. On the menu: Spiked Mango Lassi, Papri Chaat Street Snack, Chicken Makhani (Butter Chicken) with Rice, Aloo Gobi (Potatoes and Cauliflower), Raita, and Coconut Sponge Cake				
Tuesday, March 5	Demo: Dinner at 7: French Quarter Bistro	Brandy Fernow	7:00 – 8:30 pm	\$45
The famous and historic street that spans the length of the French Quarter in New Orleans comes alive right here in Glen Ellyn! Celebrate Fat Tuesday and the French influences of NOLA's French quarter; a gastronomic paradise where French technique meets Mediterranean elements and fresh ingredients. Wine will be available for purchase by the glass. On the menu: Creole Shrimp with Sweet Potato Puree and Onion Marmalade, Andouille Sausage Jambalaya, Buttermilk Biscuits with Jalapeño Honey Butter, and Banana Bread Pudding with Praline Crème Caramel				
Wednesday, March 6	Demo: Out for Lunch: Chef Inspired: Julia Child	Lynn Dugan	11:30 am – 1:00 pm	\$40
Regardless of what degree cook you are, your inspiration stems from an alignment with a chef or cook who came before you. For Lynn Dugan, Julia Child was that inspiration. This special afternoon will highlight the techniques, cuisine, recipes, and specialty features of Julia's cooking style and the inspiration it brought to Lynn's cooking. Wine will be available for purchase by the glass. On the menu: French Onion Soup, Classic Cassoulet with Chicken and Sausage, and Home Kitchen Crêpes Suzette				
Wednesday, March 6	Hands On: Multi-Use Instant Cookers	Kelly Sears	6:30 – 9:00 pm	\$80
Multi cookers are the rage, and for good reason. They have the ability to cook everything at lightning-speed and in one pot without sacrificing flavor, texture or taste. Reduce your cooking time up to 70% compared with traditional cooking methods; risotto in less than 10 minutes, stock in 30, perfect rice, even yogurt, these multi pots do it all and in fine fashion. Spend the evening exploring all the multi-use instant cookers have to offer. The Zavor Lux MultiCooker will be available at a 20% discount to class participants this night only. On the menu: Red Lentil Hummus with Cucumber and Feta, Classic Stock, Fork Pulled Chicken, The Creamiest Polenta, In-Season Vegetable Sauce, Sweet Ricotta Toasts with Citrus Marmalade				
Thursday, March 7	Hands On: Korean Hot Pot	Kiley Fields	6:30 – 9:00 pm	\$80
The flavors of Korean Cuisine are strong, super savory, salty, sweet, and spicy all rolled into one. From kimchi to bibimbap—the classic rice preparation topped by a myriad of ingredients—the signature dishes of Korea have seduced America with their intoxicating flavors. Soups and stews are popular, as are the vegetables, tofu, meat and seafood that all feature in main dishes as well as in banchan, the Korean assortment of side dishes that appear in most traditional meals. On the menu: Korean Seasoned Tofu, Lettuce Leaf Salad with Carrot-Doenjang Dressing, Beef Bulgogi Bibimbap, Cabbage Kimchi, Seasoned Carrots and Cucumbers, Marinated Shitake Mushrooms, and Ginger Cookies				
Friday, March 8	Hands On: Road Trip: Portland Wine & Dine	Robin Nathan	6:30 – 9:00 pm	\$85
Welcome to Portland, as in Oregon, the land of milk and honey — also coffee, tea, beer, wine, game, berries, nuts, salmon, ice cream in flavors lifted from food trucks and olive oil that chefs compare favorably to Italy's liquid gold. The wild west of food, populated with chefs who aren't afraid to take risks, Portland is a heady feast comprised of world-class ingredients plucked from nearby waters, forests and fields. On the menu: Oregon Wine Pairings, Roasted Beet Salad with Grapefruit Salsa & Avocado Crema, Seared Wild Salmon with Cherry - Szechuan Chile Sauce, Farro Pilaf with Dried Blueberries & Pecans, Roasted Pears with Candied Walnuts and Sweet Bleu Cheese Ice Cream				
Saturday, March 9	Cocktail Party: From Cellar to Stove	Brandy Fernow	6:30 – 9:00 pm	\$85
We love cooking with wine. And yes, sometimes we even put it in our food! When considering your next bottle of red or white, look beyond the bottom of your glass. Incorporating wine into your dishes can absolutely transform your cooking. Wine adds richness to savory dishes and adds depth to fruit or chocolate-based desserts. Take your taste buds on a journey of discovery by adding a splash to your next recipe. On the menu: Prosciutto Wrapped Figs with Pinot Sauce, Wild Mushroom Crostini with Herbs and Red Wine, Mini Coq au Vin Pot Pies, Flatbread with Pear, Pancetta and White Wine Balsamic, Mini Merlot Meatballs, White Wine Risotto Cups with Lemony Shrimp, and Mini Flourless Chocolate Cakes with Sweet Port Wine Sauce				
Sunday, March 10	BIG KIDS Hands On: Stir Fry Crazy Ages 12 - 16	Lynn Dugan	2:00 – 4:00 pm	\$50
As easy as one, two, three; grab a wok, some rice, a bit of protein, toss some veggies in the mix, create a sauce, and voilà! An instant meal, customized just for you. Bursting with flavor, packed with the good stuff, these stir fry dishes are quick, easy and stir fried with goodness. On the menu: Asian Chicken Lettuce Wraps, Beef with Broccoli, Pad Thai Noodles with Tofu, Wok-Steamed Sweet Cake with Fresh Berries				
Tuesday, March 12	Hands On: Girl's Night Out: Wisconsin Supper Club	Kiley Fields	6:30 – 9:00 pm	\$80
This still popular genre of old-fashioned fine-dining establishments had its heyday in the middle decades of the 20th century and is still thriving today. If you've ever summured in Wisconsin, dined on iceberg lettuce salads, cold relish trays, Friday night fish fries, and icy Brandy Alexanders amidst taxidermies aplenty, this is nostalgia at its best! On the menu: Bloody Mary Martini, Smoked Fish Stuffed Mushrooms, Iceberg Wedge with Blue Cheese Dressing, Beer Battered Fish with Tartar Sauce, and Peanut Butter Pie				

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

Wednesday, March 13	Demo: Out for Lunch: Maple Tapping	Kelly Sears	11:30 am – 1:00 pm	\$40
Tapping maple trees, exuding their sap, and evaporating much of the water yields the luscious, thick elixir known as maple syrup. Over pancakes and waffles is just the beginning for this golden sweet syrup. Maple syrup brings a nuance to dishes and drinks that you can never achieve from white sugar. Wine will be available for purchase by the glass. On the menu: Roasted Squash Salad with Mixed Greens and Maple and Black Pepper Pecans, Roast Chicken with Mustard Maple Thyme Butter, Sourdough and Bacon, and Warm Spice Cake with Maple Cream Cheese Frosting				
Wednesday, March 13	Hands On: Family Cooking: Italy!	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. On the menu: Flatbread Pizza with Pesto and Shredded Mozzarella, Hand-Rolled Romano Meatballs, Homemade Gnocchi with San Marzano Tomato Sauce, and Chocolate Mousse Trifle with Candied Hazelnuts				
Thursday, March 14	Hands On: South of the Border: Tapatio (Guadalajara) Style	Robin Nathan	6:30 – 9:00 pm	\$80
Yes, Tapatio is a hot sauce produced in California, but the actual reference to Tapatio is a Guadalajara native, home to classic Mexican fare including Torta Ahogada (drowned sandwich) and the birthplace of Tequila! In addition to Tequila, we can also thank Tapatios for Mariachi music and the big sombrero hat! Rich in culture, and of course in the kitchen, Tapatios are the people and cuisine of Guadalajara. On the menu: Classic Margaritas, Sautéed Shrimp with Tequila and Lime, Carnitas Ahogada Sandwich with Pulled Pork, Creamy Pink Beans, Pickled Onion, Fresh Tomato Sauce and Chile de Arbol Salsa, Rice with Sweet Plantains and Tapatio-Style Caramelized Vanilla Custards (Jericallas)				
Saturday, March 16	Hands On: Passport Stamped: Morocco	Paul Lindemuth	6:30 – 9:00 pm	\$85
The history, culture, and geography of Morocco are all richly evocative. It is easy to imagine yourself sipping mint tea while sitting on a terrace in Casablanca or Marrakech or hiking the Atlas Mountains. The cuisine of Morocco reflects its Berber, Mediterranean, African, and European influences, with a generous use of powerful spices. Join Chef Paul as he introduces you to some of the most acclaimed dishes of the Moroccan repertoire. On the menu: Goat Cheese with Pistachios and Honey, Pot-Roasted Eggplant with Tomatoes and Cumin, Kefta with Tomato Charmoula, Roasted Cauliflower with Pine Nuts and Raisins, and Sweet Couscous with Fruit, Yogurt and Almonds				
Tuesday, March 19	Demo: Dinner at 7: From Havana	Robin Nathan	7:00 – 8:30 pm	\$45
Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. By the end of the night you'll feel like you've spent a sultry night in Old Havana. Wine will be available for purchase by the glass. On the menu: Crispy Tostones with Avocado Crema, Cuban Braised Pork with Mojo and Congri Rice (Rice with Black Beans), and Creamy Mango Panna Cotta				
Thursday, March 21	Hands On: Girl's Night Out: Bar Bites	Kelly Sears	6:30 – 9:00 pm	\$80
It's been a long winter! Let's wish for an early spring and celebrate with your best girlfriends with a midweek night out. Tonight's vibrant menu centers on bar bites with a spin on traditional eats. This union of flavors begets a wholly original taste sensation. Unwind on a Thursday night and let the weekend begin early. On the menu: Soppresata, Provolone and Peperonata Sandwich Bites, Curried Onion and Cauliflower Hummus, Savory French Toast with Bacon and Onion Jam, Pork Sliders with Pimento Cheese, Smashed Crispy Potatoes with Spicy Aioli, Kimchi Pancakes with Dipping Sauce, and Salt and Pepper Cookies				
Friday, March 22	Hands On: Destination Florence	Paul Lindemuth	6:30 – 9:00 pm	\$85
Italian food is famous worldwide; each region of Italy with its own specialty. Florence, a region of Tuscany, is steeped in medieval history that influences the traditional staples of Florentine and Tuscan cuisine. Star local ingredients like tomatoes, aromatic rosemary, oregano and basil, porcini mushrooms, and balance the meats and cheeses of the region. Chef Paul brings traditional and modern flavors of Florence to the table this evening. On the menu: Porcini Mushroom and Gorgonzola Risotto, Tuscan Mixed Greens with Caper Vinaigrette, Hand-Rolled Pici Pasta with Duck Sauce, and Individual Bittersweet Chocolate and Coconut Milk "Terrines" with Rosemary, Olive Oil and Sea Salt				
LITTLE KIDS SPRING BREAK CAMP Hands On: Movie Menus Ages 6 - 8				
Monday, March 25 – Wednesday March 27	Jamie Bordoshuk	11:00 am – 12:30 pm	\$40 each day/\$110 all 3 days	
Your favorite Pixar movies to come to life in the kitchen this week. Spend a day at Starlight Ray's Cosmic Café, an afternoon in Flo's V8 Café and pack a lunch and hang out with Andy. On the menu:				
Monday: Toy Story: Andy's Lunchbox: Woody's BBQ Brisket Melt with Monterey Jack and Pickles, Macaroni Salad with a French Vinaigrette, and Lunchbox Raspberry Pop Tarts				
Tuesday: The Incredibles: Starlight Ray's Cosmic Café: Super Stretchy Cheeseburger Bites, Jack-Jack Baked French Fries, and Sonny Eclipse Cookies and Cream Cheesecake				
Wednesday: Cars: Flo's V8 Café: Ramone's Low and Slow Panini Club, Cobb de Ville Salad with house-made Ranch Dressing, and Flo's Classic Chocolate Shake with Road Gravel (Graham Cracker crumbles)				
MID KIDS SPRING BREAK CAMP Hands On: Lunch from the Movies Ages 9 - 11				
Monday, March 25 – Thursday March 28	Jamie Bordoshuk	2:00 – 3:30 pm	\$45 each day /\$160 all 4 days	
Things to do on spring break: sleep in - check, hang with friends - check, no homework - check, watch movies - check, recreate movie menus, yes please! On the menu:				
Monday: Toy Story: Andy's Lunchbox: Buzz's Pulled Pork Sliders with Monterey Jack and Pickles, Screwy Pasta with a French Vinaigrette, and Lunchbox Raspberry Pop Tarts				
Tuesday: The Incredibles: Starlight Ray's Cosmic Café: Elastigirl Burger Bites with Cheese Sticks, Dashiell Parr's Super Quick French Fries, and Sonny Eclipse Cookies and Cream Cheesecake				
Wednesday: Cars: Flo's V8 Café: Mater's Laid-Back Panini Club, Cobb Salad with Classic Ranch Dressing, and Flo's Classic Chocolate Shake with Road Gravel (Graham Cracker crumbles)				
Thursday: Coco: Disney's Springs Food Truck: Ernesto de la Cruz Street Tacos, Nacho but Tia Rosita's with Rice and Beans, and Cinnamon Toast Crunch Bars				