



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2019 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
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A P R I L
COOK CREATE CELEBRATE



S	M	T	W	T	F	S
		Free Demo Teri's Buttermilk Panna Cotta with Rhubarb Compote 11:00 am - 2:00 pm		Advanced French Cooking: Julia's French Spring Table (Brandy Fernow) 6:30 - 9:00 pm \$85	A Trip to Rome (Kiley Fields) 6:30 - 9:00 pm \$85	Knife Skills at 3 3:00 - 4:00 pm \$25
		Free Demo Denise's Citrus Shrimp Bowls 11:00 am - 2:00 pm Dinner at 7: Fast Fish (Paul Lindemuth) 7:00 - 8:30 pm \$45		Pasture Perfect: A Spring Menu Featuring Marché Cheeses (Robin Nathan) 6:30 - 9:00 pm \$85	Flashback: 80's Apps and Cocktails (Brandy Fernow) 6:30 - 9:00 pm \$85	
Around the World: Dumplings Workshop (Kiley Fields) Noon - 5:00 pm \$85	Big Kids Diverse Dumplings Workshop (Jamie Bordoshuk) 5:30 - 7:30 pm Ages 12 - 16 \$50	Free Demo Didi's Deviled Egg Trio 11:00 am - 2:00 pm	Family Cooking Night: International Small Plates (V) (Lynn Dugan) 6:00 - 8:30 pm \$50	Spring Sauces (V) (Kelly Sears) 6:30 - 9:00 pm \$80	Chef Inspiration: Jacques Pepin (Paul Lindemuth) 6:30 - 9:00 pm \$85	Little Kids Easter Basket Goodies (Katie Wojciechowski) 11:00 am - 12:30 pm Ages 6 - 8 \$40 Mid Kids Easter Treats (Katie Wojciechowski) 2:00 - 3:30 pm Ages 9 - 11 \$45
		Free Demo Tania's Tofu & Cashew Lettuce Wraps 11:00 am - 2:00 pm Dinner at 7: Springtime Soups & Salads (V) (Kiley Fields) 7:00 - 8:30 pm \$45	Fresh Spring Pasta (Robin Nathan) 6:30 - 9:00 pm \$80	Spring Dinner Destination: Lake Como (Brandy Fernow) 6:30 - 9:00 pm \$85		Spring from Wine Country with Pairings (Robin Nathan) 6:30 - 9:00 pm \$90
Fish & Seafood Workshop (Paul Lindemuth) Noon - 4:00 pm \$95		Free Demo Julie's Artichoke Parmesan Galette 11:00 am - 2:00 pm Cooking Without Recipes (Kelly Sears) 6:30 - 9:00 pm \$80				

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

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



APRIL

COOK CREATE CELEBRATE

Thursday, April 4 Hands On: **Advanced French Cooking: Julia's French Spring Table** Brandy Fernow 6:30 – 9:00 pm \$85

From Julia Child's Kitchen was one of the first and most important cookbooks by America's beloved Julia Child. This book, and the several others that followed, excelled at expressing Julia's accessible approach to French cooking from an American point of view. Julia's style was to focus on master recipes and then follow with several variations that are easily executed once the basics were mastered. As Julia herself said, "no one is born a great cook, one learns by doing". Are you ready? **On the menu: Savory Leek Quiche with Spring Greens, Scallops Gratinéed with Wine, Garlic and Herbs, Soufflé a Fromage, and Berry Clafouti with Sabayon Sauce**

Friday, April 5 Hands On: **A Trip to Rome** Kiley Fields 6:30 – 9:00 pm \$85

Treat your taste buds to a gastronomic hit list of the very best pasta, vegetables, pastries and Italian treats Rome has to offer. Soak up the culture on Chef Kiley's must-try Roman dish list. Artichokes, the thistle ambassador of Roman food, and egg rich carbonara are traditional dishes and ingredients that satisfy, are generous in flavor and define the "eternal city." **On the menu: White Wine Braised Artichoke Hearts, Rigatoni alla Carbonara, Fennel Pear Greens Salad, and Plum Tart with Shortbread Crust and Vanilla Bean Whipped Cream**

Saturday, April 6 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**

Tuesday, April 9 Demo: **Dinner at 7: Fast Fish** Paul Lindemuth 7:00 – 8:30 pm \$45

Although these dishes taste like they took a long time to cook, Chef Paul is bringing fish to the table fast. With these quick cook recipes from the sea, the result is a much tastier and healthier style of fast food. An herb infused lemon butter transforms swordfish and bright, crisp flavors of a fresh vegetable salad bring scallops to life. Whether you prefer your fish light and flaky or rich and full, these dishes are sure to please. **On the menu: Seared Scallops with Mediterranean Chopped Salad, Cast-Iron Seared Swordfish with Lemon/Thyme Butter, and Lemon-Olive Oil Cake**

Thursday, April 11 Hands On: **Pasture Perfect: A Spring Menu Featuring Marché Cheeses** Robin Nathan 6:30 – 9:00 pm \$85

Tonight's spring menu is rooted in a love for cheese and local flavor. Spring is a great time to explore seasonal varieties of artisan cheeses that aren't available year-round. Chef Robin has built a menu that's spring loaded and cheese centric. Cheeses that are naturally grassy peak when paired with the flavors of seasonal favorites like asparagus and spring peas. Come taste Spring. **On the menu: Marché Cheese Sampler of all the cheeses to be used in class, Soft Ripened Cheese with Sautéed Spinach & Shiitakes over Toasted Polenta, Pan Roasted Pork Tenderloin with Asparagus, Fava and Baby Pea Ragout & Burrata, and Creamy Chevre with Sweet Rosemary Syrup over Strawberries and Oranges**

Friday, April 12 Cocktail Party: **Flashback: 80's Apps and Cocktails** Brandy Fernow 6:30 – 9:00 pm \$85

The decade of big hair, shoulder pads, and Pac Man. There was dance music, neon, and Lean Cuisine. We stayed home to find out who shot JR, watch The Love Boat set sail, and learned that Three's Company, all while snacking on Totino's Pizza Rolls and Jell-O Pudding Pops. Chef Brandy is transporting us back to a time when we filled bread bowls with spinach dip, ate sloppy joes for lunch, entertained with seven-layer dip and washed it all down with Tab or a wine cooler. We'll serve up some Fuzzy Navels, spin some Joan Jett, Blondie and REO Speedwagon, and bring updated versions of those 80s cocktail party classics to your plate. **On the menu: Peachy Fuzzy Navel Cocktail, Not your Lipton French Onion Dip with Homemade Pretzel Bites, "French Bread Pizza" with Honey Walnut Pesto & Pear, "Sloppy Joe's" with Smoky Cheddar, Cilantro Lime "Shrimp Cocktail", Cheesy Quinoa Stuffed Mini Peppers, and Pineapple Upside Down Cakes with Crème Fraiche Cream**

Sunday, April 14 Hands On: **Around the World: Dumplings Workshop** Kiley Fields Noon – 5:00 pm \$85

A dumpling may be defined as a pocket of dough filled with some form of savory or sweet stuffing, but they are oh so much more than the sum of their parts. Dumplings are a marvel of world cuisine, both simple and complex, local and global, adaptable yet fixed in tradition. Dumplings come in all shapes, sizes, and flavors and from all corners of the globe. **On the menu: Steamed Char Siu Bao, Lamb Samosas, Beef and Pork Khinkali, Ricotta Gnudi, Turkish Manti, Wild Mushroom and Sauerkraut Pierogi, and Ebelskivers with Lingonberry Jam**

Monday, April 15 BIG KIDS Hands On: **Diverse Dumplings Workshop** Ages 12 – 16 Jamie Bordoshuk 5:30 – 7:30 pm \$50

Dumplings are tasty little packets bursting with diverse Asian flavors that make a perfect shareable snack, appetizer, or meal. In pursuit for what constitutes the best dumpling, the rules are loose. Dumplings are usually roundish, but not always, usually stuffed, but not always, and usually cooked with moist heat, but not always. One thing that is for sure, they all are delicious! **On the menu: Crystal Skin Shrimp Dumplings, Perfect Dropped Dumplings in Chicken Bone Broth, Beefy Chinese Dumplings and Asian Bok Choy Steamed Turkey Dim Sum with Citrus Ponzu**

Wednesday, April 17 Hands On: **Family Cooking Night: International Small Plates (V)** 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. **On the menu: French Ratatouille Crêpe Minis, Spanish Potato Omelet (Tortilla a la Española), Indian Dahl with Mango Chutney and West African Banana Fritters with Chocolate Sauce**

Thursday, April 18 Hands On: **Spring Sauces (V)** Kelly Sears 6:30 – 9:00 pm \$80

Spring dishes are lighter and more vegetable-centric than those of rich, heavy winter. As the seasons change, cooks and eaters are leaning towards sauces that are user friendly and versatile. By mastering these five sauces (yogurt, pepper, herb, tahini and pesto) you can transcend into dozens of variations. We'll toss a couple of the mother sauces in as well as our foundation and morph into manageable sauces that will elevate your next meal. **On the menu: Bibb and Fresh Pea Salad with Herbed Yogurt, Avocado and Chive Dressing, Trio of Toasts: Eggplant Caponata with Tahini Sauce, Harissa, Shaved Carrot and Egg, & Radish and Spring Pea with Pistachio Pesto, Roasted Asparagus with Five Herb Sauce, and Warm Rhubarb Compote with Whipped Ginger Mascarpone Cream**

Friday, April 19 Hands On: **Chef Inspiration: Jacques Pepin** Paul Lindemuth 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 Paul Lindemuth, chef, innovator, and educator Jacques Pepin was that inspiration. This special evening will highlight the techniques, cuisine, recipes, and specialty features of Chef Pepin's cooking style and the inspiration it brought to Chef Paul's cooking. **On the menu: Carrot Soup with Browned Almonds, Escarole Salad with Creamy Dijon/Garlic Vinaigrette, Tuna Steaks with Potato and Zucchini Salad, and Rhubarb Galette**

Saturday, April 20 LITTLE KIDS Hands On: **Easter Basket Goodies** Ages 6 – 8 Katie Wojciechowski 11:00am – 12:30 pm \$40

The Easter Bunny may bring you a basket, but nothing's as sweet as homemade treats. Join Chef Katie and hop to it with this collection of goodies that will have you wishing Easter came more than just once a year! **On the menu: Tomato Soup, Bunny Shaped Bread Sticks for dipping, and a Basket of Decorated Easter Cookies**

Saturday, April 20 MID KIDS Hands On: **Easter Treats** Ages 9 – 11 Katie Wojciechowski 2:00 – 3:30 pm \$45

Get a head start on the count down to Easter with these treats that are as fun to make as they are to eat. There's more to Easter than chocolate bunnies and marshmallow peeps. Whether you are sharing with a friend or keeping them for yourself, making your own Easter basket goodies will look great in any basket. **On the menu: Cheddar Broccoli Soup in Edible Easter Bowls, Eggy "Rabbits" and Easter Cookie Boxes filled with Sweet Treats**

Tuesday, April 23 Demo: **Dinner at 7: Springtime Soups & Salads (V)** Kiley Fields 7:00 – 8:30 pm \$45

Soups warm us and bring comfort in the winter, in the spring they brighten and refresh. Spring crops yield tender shoots and sprouts that are perfect for blending in a soup or mixing in a salad. One pot spring soups paired with vibrant fresh spring greens; your meal is complete. **On the menu: Blueberry Asparagus Barley Salad with Burrata and Raspberry Balsamic Vinaigrette, Cumin Spiced Carrot and Lentil Soup, and Strawberry Rhubarb Hand Pies with Lemon Drizzle**

Wednesday, April 24 Hands On: **Fresh Spring Pasta** Robin Nathan 6:30 – 9:00 pm \$80

With spring in full bloom, you can almost taste it in the air. Heavy comfort foods have taken a back seat to lighter fare designed to welcome back the sun, longer days and warmer weather. Pasta is the blank slate for supporting ingredients to take center stage and shine. These dishes showcase fresh, vibrant items like earthy asparagus, baby greens and sweet spring peas. Chef Robin is sharing her secret to the tenderest fresh pasta, celebrating the best that spring has to offer. **On the menu: Spring Pea Soup with Mint & Crème Fraiche, Hand Cut Pappardelle with Chicken, Spinach, Lemon and Parmesan, Strawberry Sour Cream Shortcake**

Thursday, April 25 Hands On: **Spring Dinner Destination: Lake Como** Brandy Fernow 6:30 – 9:00 pm \$85

The shores of Lake Como are dotted with ancient villages and lovely villas. Set in the shadow of the Rhaetian Alps, Lake Como is a spectacular landscape destination and an even better culinary one. Known for its Michelin starred restaurants, rustic eateries and swanky bars and bistros, Italian cuisine is at the cornerstone of it all. Wild herbs from the hillside, fresh fruits and vegetables, local fish, and rustic cheeses are the statement flavors and ingredients of Lake Como cuisine. **On the menu: Heirloom Tomato, Eggplant and Fresh Mozzarella with Wild Arugula Pesto, Market Fish en Papillote with Julienned Spring Veggies and Basil Butter, Lemon and Brown Butter Gnocchi, and Salted Caramel Chocolate Budino Cake**

Saturday, April 27 Hands On: **Spring from Wine Country with Pairings** Robin Nathan 6:30 – 9:00 pm \$90

Spring blooms beauty in wine country. Celebrate the season of beginnings when certain foods are at their peak; beautiful, seasonal, fast and fabulous. Whether it's soft and juicy, delightfully savory or has a hint of sweetness, come and enjoy wine country flavors and the wines that make perfect partners for early spring fare. **On the menu: Crispy Grilled Flatbreads with Herbed Mushroom Sauté & Cotija; Grilled Flank Steak with Asparagus & Feta Vinaigrette; Farro Pilaf; and Olive Oil Ice Cream with Roasted Strawberries**

Sunday, April 28 Hands On: **Fish & Seafood Workshop** Paul Lindemuth Noon – 4:00 pm \$95

Join Chef Paul for an afternoon of extensive fish and shellfish cooking. In addition to learning a range of different cooking techniques, cedar plank grilling, salt-crusting, poaching, and oven roasting, you will gain insights on purchasing, storing, sustainability, and pairing sauces and side dishes with fish and seafood. **On the menu: Roasted Shrimp Cocktail with House-Made Green Goddess Dressing, Snap Pea and Arugula Salad with Burrata, Salt-Roasted Pimenton Snapper with Fresh Herb Salad, Provençale Poached Cod, Cedar Plank Beer Scallops with Roasted Vegetables, and Early Grey/Lavender Truffles**

Tuesday, April 30 Hands On: **Cooking without Recipes** Kelly Sears 6:30 – 9:00 pm \$80

A recipe is simply a guideline in cooking to take ingredients to a finished dish. In this class we focus on ingredients not as a tomato, or a lemon, or pepper, but more what that ingredient brings to a dish. Chef Kelly will help you identify what an ingredient brings to the dish and lemons are acidic and add a splash of brightness, peppers are spicy and add help elevate an otherwise bland counterpart, mushrooms are earthy and add a meatiness or umami element; combine the different flavors and create a flavorful dish. Before you know it, you'll be cooking without the book. **On the menu: A development of salad, main course and dessert from on hand ingredients that assimilate what's in your pantry and refrigerator**

