



CLASS, DEMO + EVENT SCHEDULE

La joie de vivre

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

E
N
J
U
N
E
COOK CREATE CELEBRATE

S	M	T	W	T	F	S	
						Knife Skills at 3 3:00 - 4:00 pm \$25 Date Night: Mambo Italiano (Brandy Fernow) 6:30 - 9:00 pm \$85	
		Free Demo Jennifer's Skillet Corn Salad with Avocado Dressing 11:00 am - 2:00 pm Early Summer Seafood (Kiley Fields) 6:30 - 9:00 pm \$85		Girl's Night Out: Road Trip, Nashville (Brandy Fernow) 6:30 - 9:00 pm \$80	Casual Italian Spring Table (Robin Nathan) 6:30 - 9:00 pm \$80	School's Out: Block Party! (Kelly Sears) 6:30 - 9:00 pm \$85	
			BIG KIDS CAMP Exploring Spanish Tapas Ages 12 -16 (Jamie Bordoshuk) 11:00 am - 1:00 pm \$50 each day/\$180 for all 4 days				
				Fast & Easy Early Summer Flavors (Robin Nathan) 6:30 - 9:00 pm \$80	Mexican Hot off the Grill (KJ) (Brandy Fernow) 6:30 - 9:00 pm \$80		Summer Pairings: What to Serve & What to Drink (Paul Lindemuth) 6:30 - 9:00 pm \$85
		MID KIDS CAMP Tasty Tropics - The Polynesian Kitchen Ages 9 -11 (Jamie Bordoshuk) 11:00 am - 12:30 pm \$45 each day/\$160 all 4 days					
		Fish Focused for Early Summer (Paul Lindemuth) 6:30 - 9:00 pm \$80	Family Cooking Night: Wrapped and Rolled, Stacked and Stuffed (Brandy Fernow) 6:00 - 8:30 pm \$50	Cooking for Right Now: Roasted, Charred, Raw and Pickled (Kelly Sears) 6:30 - 9:00 pm \$80	Chef Inspiration: April Bloomfield (Kiley Fields) 6:30 - 9:00 pm \$85		
		LITTLE KIDS CAMP On A Safari Ages 6 -8 (Kelly Sears) 11:00 am - 12:30 pm \$40 each day/\$110 all 3 days					
			A Taste of Summer in Morocco (Paul Lindemuth) 6:30 - 9:00 pm \$80	Grilling Vietnamese (KJ) (Kiley Fields) 6:30 - 9:00 pm \$85		Dine and Vine: Paris in the Summer (Robin Nathan) 6:30 - 9:00 pm \$90	

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 (KJ) Kamado Joe All hands on and cocktail party classes include a selection of our wines and beers



WE CAN CELEBRATE COOK CREATE CELEBRATE



Saturday, June 1 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, June 1 Hands On: Date Night: Mambo Italiano Brandy Fernow 6:30 – 9:00 pm \$85
The popular 1950's song Mambo Italiano, penned by Bob Merrill, was allegedly scribbled on a paper napkin in an Italian restaurant in New York City and dictated using a wall pay phone for melody, rhythm, and lyrics. Originally recorded by Rosemary Clooney, later covered by crooner Dean Martin, the song was designed to describe Italian Americans as fun-loving folks who exude hospitality. Chef Brandy is delivering that same date night Italian hospitality with this shared meal that's sure to bring a sense of la dolce vita to your table. **On the menu: Pizzetta with Shaved Asparagus and Gruyere, Meatballs with Smoky Gouda Polenta, Shrimp Pappardelle with Chili-Flaked Cream Sauce, and Chocolate Mousse with Salty Hazelnut Brittle**

Tuesday, June 4 Hands On: Early Summer Seafood Kiley Fields 6:30 – 9:00 pm \$85
The weather gets warmer, the strappy sandals skip to the front of the closet, and we start to crave lobster rolls. Lucky for us, delicate, green, spring flavors pair swimmingly with seafood! This light, quick, fresh menu features ocean dwelling favorites like shrimp, mussels, and more. No trip to the beach required. **On the menu: Shrimp and Butter Lettuce Salad with Dill Dijon Dressing and Pumpernickel Croutons, Mussels with Chorizo and White Wine, Seared Salmon with Wild Mushrooms Peas and Green Goddess Sauce, and Lemon Pound Cake with Cherry Compote**

Wednesday, June 5 Hands On: Girl's Night Out: Road Trip, Nashville Brandy Fernow 6:30 – 9:00 pm \$80
While Nashville has long been known for its expansive music scene, the talent and creativity of its culinary scene has more recently put Nashville on the map. Nashville's creative spirit has certainly infiltrated into its kitchens, turning them into the chef's studio. From Southern fare to haute cuisine to quite literally everything in between, Nashville's palate offers it all. **On the menu: Bee's Knees Gin Cocktail, Bruschetta with Burrata, Orange Marmalade and Watercress, Molasses Brined Pork Tenderloin, Fried Green Tomatoes with Bacon and Jalapeño, and Adele's Coconut Cake with Buttercream**

Thursday, June 6 Hands On: Casual Italian Spring Table Robin Nathan 6:30 – 9:00 pm \$80
On the menu tonight: the regions of Tuscany, Sicily, Emilia-Romagna; a feast of Italy. Tuscany's landscape of grapevines, farmhouses, and olive groves intertwined with Sicily's coastline along the Mediterranean Sea and Northern Italy's rich farmland yields is a romantic patchwork of simplicity and fresh ingredients. **On the menu: Aperol & Prosecco Spritz Cocktail, Sweet Pea & Prosciutto Salad, Herbed Grilled Lamb with Basil-Mint Vinaigrette, Tomato & Fava Sauté with Fregola Pasta, Mascarpone Panna Cotta with Seasonal Fruit**

Friday, June 7 Hands On: School's Out: Block Party! Kelly Sears 6:30 – 9:00 pm \$85
School's out and full-blown summer is on the way. Straight from the bottle, or mixed as a cocktail, we're focusing on beer-forward beverages and pairing them with a vibrant menu of backyard bites. Tonight's block party menu puts a spin on traditional sips and nibbles to form a union of flavors perfect for the coming warm summer nights. **On the menu: Beer Cocktails: Tom Terrific, Sangria Brew, and the Bad Idea; Peanut Drinking Snacks, Watermelon Bites with Lemon, Mint, and Goat Cheese, Strawberry Caprese Salad, Burger Duo: Pimento Cheeseburgers with Bacon Jam and Spicy Pork Burgers with Spicy Bourbon Mustard, Deviled Potatoes, and Warm Snickerdoodle Bars with Vanilla Ice Cream**

BIG KIDS CAMP Hands On: Exploring Spanish Tapas Ages 12 - 16

Tuesday June 11 – Friday, June 14 Jamie Bordoshuk 11:00 am – 1:00 pm \$50 each day/\$180 for all 4 days
Tapas, Spain's famous little plates, are on the menu. No matter the region, Spain's famous little plates pack lots of flavor! Up your culinary game and put these tasty bites on your family menu. **On the menu:**

Tuesday: Meatballs in a Spanish Saffron Sauce, Bacon Wrapped Dates with Red Pepper Dipping Sauce, Traditional Tomato Gazpacho Shooters and Torrijas (Spanish Bread Pudding)

Wednesday: Spanish Roasted Chicken Ensalada, Patatas Bravas Caliente, Stuffed Piquillo Peppers with Seasoned Goat Cheese and Chocolate Dipped Mantecado Shortbread Cookies

Thursday: Catalonia Surf & Turf Skewers with a Balsamic Drizzle, Saffron, Zucchini and Herb Couscous, Champinones al Ajillo (Ajillo Mushrooms) and Spanish Magdalenas (Lemon & Olive Oil Muffins)

Friday: Chicken Lazone Bites with Smokey Paprika Rub, Citrus Saffron Paella Salad, Jamon Serrano con Tomate Crostini and Las Ramblas Tate de Manzana

Wednesday, June 12 Hands On: Fast & Easy Early Summer Flavors Robin Nathan 6:30 – 9:00 pm \$80
Creating weeknight meals that combine simplicity, satisfaction, and fresh ingredients doesn't need to be a daunting task. Start with a high-quality protein, pair it with colorful greens, and flavorful herbs and the result is delicious! **On the menu: Radicchio Salad with Peaches and Quick Dijon Vinaigrette, Grill Finished Spice Rubbed Pork Tenderloin, 3 Herb Pesto with Sweet Corn, and Blueberry-Lemon Clafoutis**

Thursday, June 13 Hands On: Mexican Hot off the Grill (KJ) Brandy Fernow 6:30 – 9:00 pm \$80
The aroma of marinated meats cooking over an outdoor grill is a summertime pleasure. Combine south-of-the-border flair with traditional al fresco entertaining, and you've got yourself a fiesta! From classic carne asada and grilled corn, Mexican flavors benefit from a spin around the flame. Washed down with a salt rimmed glass margarita and that's a night that's tasty and fun. **On the menu: Hibiscus Margarita, Masa Corn Cakes with Guacamole and Chorizo, Grilled Pineapple Poblano Beef Tacos, Grilled Corn and Chile Savory Bread Pudding, and Churros with Mexican Chocolate Dipping Sauce**

Saturday, June 15 Cocktail Party: Summer Pairings: What to Serve & What to Drink Paul Lindemuth 6:30 – 9:00 pm \$85
The trees have leaves again, outdoor grills are fired up, and our eating habits are changing. Less time is spent in the kitchen and simpler dishes of fresh, healthy ingredients dominate. As the weather warms, what we serve with what we drink changes too. Culinary partners should enhance each other not overwhelm; salad greens love pinot grigio, seafood and Spanish whites play nice in the sandbox, and tomatoes make great friends with hot-pink rosés. When it comes to pairings, Chef Paul is teaching you how to follow some guidelines and sometimes, even break some rules. **On the menu: Snow Pea Salad with Pancetta and Pecorino, Grilled Shrimp with Zucchini, Tomatoes and Feta, Parmesan-Roasted Tomatoes, Grilled Naan with Cumin-Caramelized Onions, and Roasted Peach Napoleon**

MID KIDS CAMP Hands On: Tasty Tropics - The Polynesian Kitchen Ages 9 - 11

Monday, June 17 – Thursday, June 20 Jamie Bordoshuk 11:00 am – 12:30 pm \$45 each day/\$160 for all 4 days
Break out the Hawaiian leis, grab a pineapple or two, and let's celebrate this week island style.

Tiki drinks with umbrellas, tropical fruits in salsa or on a skewer, coconuts, macadamia nuts, and shaved ice. Fun in the sun from the 50th state. **On the menu:**

Monday: Hawaiian Chicken Haystacks, Lotus Blossom Vegetable Fried Rice and Polynesian Pineapple Dream Dessert Cups

Tuesday: Maui Wowie Shrimp Skewers, Yakisoba Ohana Noodles with Pineapple Teriyaki Glaze and Coconut Frosted Chocolate Island Cookies

Wednesday: Poipu Beach "Beef" Balls, Thai-Style Sautéed Yukon Gold Potatoes and Mini Tropical Island Fruit Pizza

Thursday: Kauai Island Pulled Pork Skillet Nachos with Pineapple Guacamole, Hawaiian Style Macaroni Salad and No Bake Kiwi-Key Lime Jello Pie

Tuesday, June 18 Hands On: Fish Focused for Early Summer Paul Lindemuth 6:30 – 9:00 pm \$80
To get ourselves beach-season ready, nothing satisfies like a fish focused early summer meal. A gently sautéed filet, a seared tuna steak, or a cedar plank grilled salmon are all rich in protein and Omega-3's and share the plate perfectly with June's fresh berries, baby peas and garden-fresh greens. **On the menu: Pan-Seared White Fish with Corn, Avocado, Lime and Basil Salad, Cedar-Plank Salmon with Lemon Cream, Baby Peas with Bacon and Crispy Leeks, and Skillet Biscuits with Summer Berries**

Wednesday, June 19 Hands On: Family Cooking Night: Wrapped and Rolled, Stacked and Stuffed 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: Hand Rolled Pizza with Potato and Bacon, Stacked Sirloin Sliders with Mexican Corn and Lime Aioli, Chicken, Apple and Cheddar Stuffed Empanadas, and Wrapped and Fried Banana Spring Rolls with Brown Sugar Caramel**

Thursday, June 20 Hands On: Cooking for Right Now: Roasted, Charred, Raw and Pickled Kelly Sears 6:30 – 9:00 pm \$80
What time is dinner? Soon is the answer with this fast and easy take on the freshest ingredients cooked (and sometimes not) in the manner that best serves the garden harvest of right now. Roast for the tenderest results, charring transforms crunchy into soft and smoky, raw yields sharp and snappy, pickled, bright and edgy. Cooking right now delivers and elevates the best of Mother Nature's bounty. **On the menu: Mixed Greens with Petite Frittata and Charred Green Onion Salsa Verde, Roast Chicken with Bright Herb Sauce, Early Summer Panzanella with Pickled Tomato Vinaigrette, Warm Buttermilk Biscuits with Early Blueberry Jam and Grilled Toasts with Almond Butter, Strawberries, and Chocolate**

Friday, June 21 Hands On: Chef Inspiration: April Bloomfield 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, English born chef and restaurateur April Bloomfield was that inspiration. This special evening will highlight the girl and her pig and the girl and her greens along with Chef Bloomfield's techniques, cuisine, recipes, and the specialty features of her cooking and the inspiration it brought to Chef Kiley's cooking. **On the menu: Corn Soup with Wild Mushrooms, Roasted Carrots with Carrot-Top Pesto, Rib Eye Steak with Romesco Sauce and Soft Polenta, and Marinated Strawberries with Meringue and Whipped Cream**

LITTLE KIDS CAMP Hands On: On A Safari Ages 6 - 8

Monday June 24 – Wednesday, June 26 Kelly Sears 11:00 am – 12:30 pm \$40 each day/\$110 all 3 days
Binoculars? Check. Camera? Check. Helmets and bush jackets? Check and check! Please remember to keep your feet and hands inside the vehicle and buckle up, these next three days are going to be wild as we journey through the jungle on an African safari. No monkey business here as we travel in search of the tastiest dishes named after the fastest, biggest, tallest and most beautiful creatures to walk the forest. **On the menu:**

Monday: Happy Hippo Hummus with Animal Crackers, Long Neck Giraffe Sausage & Cheese Kabobs, Kiwi (bird) Berry Smoothies, and Jungles Cakes

Tuesday: Elephants with "Knot" forget pretzel knots with Cheesy Cheetah Dipping Sauce, Rhinoceros Vegetable Roll Ups, Zebra Cookies, and Jungle Juice

Wednesday: Crazy Crocodile Fruit Salad, Kangaroo Spring Rolls, Banana Monkey Bread and Safari Sippers

Wednesday, June 26 Hands On: A Taste of Summer in Morocco Paul Lindemuth 6:30 - 9:00 pm \$80
Freshly baked Berber bread, mounds of airy grated carrots, fire grilled peppers, earthy beets, a myriad of vegetables, these are all delights from Morocco's rich soil. Tajine and bastilas, preserved lemons, roast chicken, juiciest fruits, and sweetest tomatoes all washed down with pots of mint tea. Come taste! **On the menu: Summer Vegetable Tagine, Grilled Moroccan Chicken Breasts, Tomato and Parsley Salad, and Oranges with Pistachios, Orange Flower Water and Cinnamon**

Thursday, June 27 Hands On: Grilling Vietnamese (KJ) Kiley Fields 6:30 - 9:00 pm \$85
Lemongrass, garlic, chilled rice noodles, tons of herbs and pickled vegetables; bursts of flavors based in Vietnamese style cooking. On the grill pork chops, vegetable stuffed spring rolls, on a plate or in a bowl, Chef Kiley takes you on a culinary trip through the big, bold flavors of the Vietnamese world kitchen. **On the menu: Vegetable Spring Rolls, Grilled Lemongrass Pork Chops, Grilled Corn with Stir-Fried Wild Mushrooms and Jasmine Rice, and Roasted Apricot Tart**

Saturday, June 29 Hands On: Dine and Vine: Paris in the Summer Robin Nathan 6:30 - 9:00 pm \$90
The lazy days of early summer bring out the best in Paris. Between casual strolls along the Seine and cultural stops along the way, summer is the perfect time to indulge in the city's most delicious cuisine. Come taste Chef Robin's take on Parisian food and wine pairings that can be had from this gastronomic hub of the French capital. **On the menu: Roasted Camembert with Savory Balsamic Blueberry Sauce, Mussels Dijonaise with Crusty Baguette, Provençal Spice Rubbed Grilled Hanger Steak with Bleu Cheese Vinaigrette over Arugula, French Country Peach Cake with Chantilly Cream**