



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2019 [marcelsculinaryexperience.com](http://marcelsculinaryexperience.com)  
 490 North Main, Glen Ellyn, IL  
 630.790.8500

# MAY COOK CREATE CELEBRATE

S	M	T	W	T	F	S
 1			<b>Vegetable Forward</b> (Kiley Fields) 6:30 - 9:00 pm \$80	<b>Kentucky Bourbon and Southern Fare</b> (Brandy Fernow) 6:30 - 9:00 pm \$85	 3	<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25 <b>Cinco de Mayo</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85
<b>Mexican Brunch and Micheladas</b> (Kiley Fields) Noon - 2:30 pm \$80	 6	Free Demo <b>Jenny's Herbed Pasta Salad</b> 11:00 am - 2:00 pm <b>Family Cooking Night: Celebrate Mom</b> (Lynn Dugan) 6:00 - 8:30 pm \$50	 8	<b>A Night with Mom</b> (Kelly Sears and her mom, Sam) 6:30 - 9:00 pm \$80	<b>Chef Inspiration: Rick Bayless</b> (Brandy Fernow) 6:30 - 9:00 pm \$85	Little Kids <b>Just for Mom</b> (Katie Wojciechowski) 11:00 am - 12:30 pm Ages 6 - 8 \$40 Mid Kids <b>Handmade for Mom</b> Katie Wojciechowski 2:00 - 3:30 pm Ages 9-11 \$45
	<b>Big Kids Mystery Box Challenge</b> (Jamie Bordoshuk) 5:30 - 7:30 pm \$50	Free Demo <b>Teri's Savory and Sweet Ebelskivers</b> 11:00 am - 2:00 pm <b>Dinner at 7: Lux Sonoma</b> (Brandy Fernow) 7:00 - 8:30 pm \$45	<b>Spring: What We're Eating Now (V)</b> (Kelly Sears) 6:30 - 9:00 pm \$80	<b>Mussels, Oysters &amp; Clams, Oh My!</b> (Robin Nathan) 6:30 - 9:00 pm \$85	 17	<b>The Winemaker and the Chef</b> (Paul Lindemuth with Tom & Joan Knighton) 6:30 - 9:00 pm \$95
 19		Free Demo <b>Tania's Melon Caprese Skewers with Basil Vinaigrette</b> 11:00 am - 2:00 pm	<b>Cabo Beach Fish Taco Party</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Holiday Weekend Grilling (KJ)</b> (Kiley Fields) 6:30 - 9:00 pm \$80	<b>Whiskey Steakhouse</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85	 25
	 27	Free Demo <b>Jenny's Blackened Shrimp Tacos with Crunchy Honey Lime Apple Slaw</b> 11:00 am - 2:00 pm	 29	<b>The Communal Table: Food &amp; Friends</b> (Kelly Sears) 6:30 - 9:00 pm \$85	 31	

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



# MAY

## COOK CREATE CELEBRATE

**Wednesday, May 1 Hands On: Vegetable Forward** Kiley Fields 6:30 - 9:00 pm \$80  
It's mid spring and gardens are coming to life with baby greens, tender shoots and stalks aplenty. As the weather warms and the markets fill with fresh and lush, it's easier to make vegetables the focal point of a meal. Vegetable forward doesn't require one to become a vegetarian but instead, shifts the focus from vegetables as a garnish or side dish to star of the plate. **On the menu: Cannellini Bean and Caramelized Fennel Crostini with Crispy Bacon, Celery Salad with Feta and Soft-Boiled Egg, Eggplant and Mushroom Ragu with Pappardelle, and Caramel Pear Cake**

**Thursday, May 2 Hands On: Kentucky Bourbon and Southern Fare** Brandy Fernow 6:30 - 9:00 pm \$85  
Bourbon is whiskey, but whiskey is not always bourbon. Originally from Kentucky, bourbon can cozy up to plenty of culinary pairings, but Southern fare is where bourbon finds its best partner. Bourbon loves sweet, smoky and slightly spicy flavors; think nuts, fruit, pork, and maple syrup. In the perfect pairing, neither drink nor dish should overpower the other. Kentucky bourbon and the flavorful dishes of the south make a very happy couple. **On the menu: Bourbon and Ginger Beer Cocktail, Louisiana Tasso Ham and Potato Fritters with Bourbon Aioli, Maple and Rosemary Glazed Pork Chops, Roasted Green Beans with Almonds and Sweet Chili Drizzle, Brioche Banana Bread Pudding with Warm Bourbon Cream Sauce**

**Saturday, May 4 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, May 4 Hands On: Cinco de Mayo** Paul Lindemuth 6:30 - 9:00 pm \$85  
Festive cocktails, tasty tacos, and mingling among friends both known and new - what better way to spend Cinco de Mayo 2019? Bring your best amigos and join Chef Paul for an evening of sipping and sampling the finest fare from south of the border. **On the menu: The Perfect Michelada, Grapefruit and Tequila Guacamole, Pinto Bean Salsa Salad, Pork Posole Rojo and Cinco Leches Cake**

**Sunday, May 5 Hands On: Mexican Brunch and Micheladas** Kiley Fields Noon - 2:30 pm \$80  
Rich, spicy, and invigorating, this Mexican inspired brunch is perfect for any occasion and for any time of the day, but especially perfect for Cinco de Mayo! Chef Kiley's menu reads like the greatest hits of brilliant, sweet and savory brunch appropriate dishes. **On the menu: Micheladas, Salmon Aguachile with Serrano and Jicama, Egg Chorizo Molletes with Pickled Red Onions and Tomatillo Salsa, Citrus and Cilantro Salad with Honey Lime Vinaigrette, and Mexican Chocolate Bread Pudding**

**Tuesday, May 7 Hands On: Family Cooking Night: Celebrate Mom** 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: Prosciutto Asparagus Spirals, Herbed Chicken Ricotta Meatballs in Marinara, Hand Rolled Potato Gnocchi and Lemon Panna Cotta with Blueberry Sauce**

**Thursday, May 9 Hands On: A Night with Mom** Kelly Sears (and her mom, Sam) 6:30 - 9:00 pm \$80  
It's in our mother's kitchen where we make our first taste discoveries, where we learn our first lessons in cooking, where we understand that food is not just for feeding the body but also for nourishing the soul. Bring your mother, your grandmother, your daughter, or your favorite cooking partner and spend an evening enjoying a meal, reconnecting, and participating in a Marcel's tradition with Chef Kelly and Sam. **On the menu: Spring Toasts with Burrata, Avocado, and Tarragon Chimichurri, Arugula Salad with Honey, Almonds, and Mint, Roast Chicken with Herb Butter Crispy Skin, Spring Pea Fritters, Grilled Asparagus & Spring Onions with Lemon Vinaigrette, and Carrot Cake with Cream Cheese Frosting**

**Friday, May 10 Hands On: Chef Inspiration: Rick Bayless** Brandy Fernow 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 Brandy Fernow, American chef and restaurateur Rick Bayless was that inspiration. This special evening will highlight the techniques, cuisine, recipes, and specialty features of Chef Bayless' traditional Mexican cuisine with modern interpretation cooking style and the inspiration it brought to Chef Brandy's cooking. **On the menu: Queso Fundido al Tequila, Fried Plantains with Smashed Avocado and Spicy Lime Shrimp, Chicken Tinga Tacos with Chipotle Salsa and Queso Añejo, and Mexican Chocolate Bread Pudding with Soft Cinnamon Cream**

**Saturday, May 11 LITTLE KIDS Hands On: Just for Mom** Ages 6 - 8 Katie Wojciechowski 11:00 am - 12:30 pm \$40  
Ditch the glitter and glue this year for your DIY Mother's Day gift and turn to flour and sugar instead. Crunchy, savory and sweet treats so tasty she'll feel like queen for a day. **On the menu: Cinnamon Roll French Toast, Fruit salad with Honey-Vanilla Syrup, and Baked Vanilla Donuts with Chocolate Frosting for you and one packaged to take home for mom on her special day**

**Saturday, May 11 MID KIDS Hands On: Handmade for Mom** Ages 9-11 Katie Wojciechowski 2:00 - 3:30 pm \$45  
Nothing beats a homemade gift when it comes to Mother's Day. Shape, roll, dip, and decorate these perfect edible presents made by you just for Mom. **On the menu: Stacked Chicken Salad Towers Fruit Salad with Sweet Syrup, and Homemade Donuts for you and one packaged to take home for mom on her special day**

**Monday, May 13 BIG KIDS Hands On: Mystery Box Challenge** Ages 12 - 16 Jamie Bordoshuk 5:30 - 7:30 pm \$50

That's right, Marcel's very own version of "Chopped". Each team will receive three mystery baskets filled with ingredients and no recipes. Teams will strategize, plan, cook, create, and turn out an appetizer, main course, and dessert using the ingredients in the basket and available pantry items. A bit of friendly competition, creative cooking, and unique results are all in store. You may open your baskets! **On the menu: all ingredients in each basket will build an appetizer, main course, and desserts with access to additional ingredients from the pantry**

**Tuesday, May 14 Demo: Dinner at 7: Lux Sonoma** Brandy Fernow 7:00 - 8:30 pm \$45  
Sonoma County, California is known for its wine, but it is also a food lover's paradise. From seasonal, local fare to Michelin starred cuisine, fine dining in Sonoma has never been, well, finer! Outstanding restaurants offering amazing experiences, the likes of Madrona Manor and Farmhouse Inn, provide the inspiration for this best-of-Sonoma menu. **On the menu: Endive with Medjool Date, Point Reyes Blue Cheese and Zinfandel Reduction, Wild Mushroom Ricotta Gnocchi with Duck Confit and Chives, Chocolate Soufflé with Cointreau Crème Anglaise**

**Wednesday, May 15 Hands On: Spring: What We're Eating Now (V)** Kelly Sears 6:30 - 9:00 pm \$80  
Bright, crisp, pushed from the ground vegetables, fresh herbs, bright pestos, and lean proteins, these are the plates of spring. Spicy arugula is the foundation for salads, asparagus so fresh you can almost eat it raw, rainbows of radish dusted with salt, spring peas, shoots and tendrils added to grain bowls and the tart, eats like a fruit but is really a vegetable, rhubarb creates yummy pies, crumbles and chutneys. **On the menu: Endive and Spring Pea Toasts with Whipped Lemon Ricotta, Pea Shoots and Tendrils, Spring Greens Salad with Strawberries and Rhubarb Vinaigrette, Spring Egg Soup, Roasted Asparagus Frittata with Fresh Herb Puree, Radish Baguettes with Herb Butter and Fleur de Sel, and Ginger Strawberry Rhubarb Crisp with Brown Sugar Pecan Topping**

**Thursday, May 16 Hands On: Mussels, Oysters & Clams, Oh My!** Robin Nathan 6:30 - 9:00 pm \$85  
Spicy, stir fried, in stew or in curry, topped with bread crumbs, old school casino style or classic Rockefeller, these bivalve mollusk family members never disappoint. Mussels, clams and oysters filter nutrients from the water and around them and do not require feeding. Rich in omega-3s and without mercury levels flour in larger fish, these environmentally friendly creatures are delights straight from the shell. **On the menu: Mussels with Saffron and White Wine, Fregola Pasta with Lemon & Little Neck Clams, Southern Fried Oysters with Spicy Remoulade, and Key Lime Pie Ice Cream**

**Saturday, May 18 Hands On: The Winemaker and the Chef** Paul Lindemuth with Tom & Joan Knighton 6:30 - 9:00 pm \$95  
After visiting for the first time 20 years ago, Tom and Joan Knighton were taken by the simplicity and beauty of the secret that is Leelanau, Michigan. The connection of the land to the lakes, dunes, hills, and sunlit fields sparked their journey to create Blustone Vineyards. Their winemaking process starts with a simple principal, let the wine express itself. Inspired by the "unanticipated moments of life," Glen Ellyn residents Tom and Joan Knighton are pairing up with Chef Paul to bring you an unforgettable evening of food, wine, education and fun; inspiration from every bite and every sip. Blustone Vineyard wines will be available for purchase. **On the menu: Garden Pea Soup with Morel Cream, Chicken Breasts Stuffed with Garlic/Herb Goat Cheese, Spring Panzanella with Asparagus, and Lemon/Almond Ricotta Cake**

**Wednesday, May 22 Hands On: Cabo Beach Fish Taco Party** Robin Nathan 6:30 - 9:00 pm \$85  
Cabo San Lucas: the desert terrain, the mountains, the beautiful beaches, all combine to create paradise. What to do in paradise while sipping on a Mexican Mule Cocktail? Throw a fish taco party! This is the real deal with whole fried snappers as served on beaches and under palapas wherever fish is pulled from the ocean! This is one of Chef Robin's all-time favorites. **On the menu: Mexican Mule Cocktails, Crispy Yucatan Shrimp Tostadas with Avocado Crema and Quick Pickle Onions, Flash Fried Whole Snapper with 2 Salsas, Esquites Corn Salad and Chef Robin's Mexican Chocolate Ice Cream for dessert**

**Thursday, May 23 Hands On: Holiday Weekend Grilling (KJ)** Kiley Fields 6:30 - 9:00 pm \$80  
In the Midwest, we know warm weather has arrived when the neighborhood fills with the tantalizing aroma of backyard grills. As the kick-off to summer begins on Monday, it's time to get your grill on and join us at our Kamado Joe outdoor grill celebrating all that is summer with grill perfect recipes. More than burgers and bug spray; a backyard cookout means no rules when it comes to deciding what goes on the grill. **On the menu: Grilled Shrimp with Chermoula, Oven-to-Grill Chicken with Alabama White Sauce, Grilled Lemon Potato Salad, Simple Grilled Asparagus with Parmesan, and Devil's Food Chocolate Cake with Cream Cheese Frosting**

**Friday, May 24 Cocktail Party: Whiskey Steakhouse** Paul Lindemuth 6:30 - 9:00 pm \$85  
Red wine goes with beef, white wine goes with fish, milk goes with cookies, and whiskey goes with steak! Bold whiskey and hearty steakhouse dishes make the perfect couple! Paired with the right cut, the offering is sublime. Chef Paul is serving up tasty bites that put whiskey to use in every possible incarnation and washes it all down with a few whiskey cocktails. **On the menu: Whiskey Collins, Espresso Old Fashioned, Scotsman Colada, Whiskey/Bacon/Rosemary Strip Steak, Beef Tenderloin with Whiskey/Mushroom Sauce, Whiskey-Glazed Blue Cheese Sliders, and Scotch Blondies**

**Thursday, May 30 Hands On: The Common Table: Food & Friends** Kelly Sears 6:30 - 9:00 pm \$85  
Rustic cooking is unrefined and simple but also warm and inviting. Rustic farm style food served family style is based on old-fashioned preparation techniques, ingredient availability and a unique set of cultural influences; the outcome is retro-chic, earthy and exciting. **On the menu: Sheet Pan Toasts with Roasted Spring Vegetables and Mashed Peas, Asparagus Salad with Mixed Spring Greens, Hard Cooked Eggs, and Green Goddess Dressing, Cast Iron Skirt Steak with Salsa Verde, Roasted Peppers with Tomato, Basil and Burrata, Orzo with Charred Green Onion Pesto, and Farm stand Strawberry & Rhubarb Shortcakes with Vanilla Whipped Cream**

