



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2019 marcelsculinaryexperience.com
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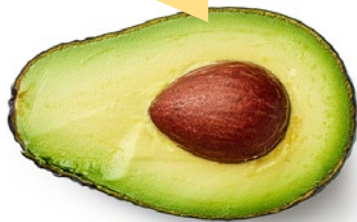
AUGUST
 COOK CREATE CELEBRATE

S	M	T	W	T	F	S
				Farm Fresh (Kelly Sears) 6:30 - 9:00 pm \$85		Knife Skills at 3 3:00 - 4:00 pm \$25 The Italian Summer Table (Robin Nathan) 6:30 - 9:00 pm \$85
	BIG KIDS TWO DAY CAMP Ages 12 - 16 Food Truck - The Parisian Cafe (Rachel Cuzzone) 11:00 am - 1:00 pm \$90 for both days	MID KIDS TWO DAY CAMP Ages 9 - 11 The Donut Truck (Rachel Cuzzone) 11:00 am - 12:30 pm \$85 all both days	Collaboration: A Night with Common Good (CG's Chad Hauge & Chef Kelly Sears) 6:30 - 9:00 pm \$100	Summer Smokin' (Brandy Fernow) 6:30 - 9:00 pm \$85	Date Night: Summer Simple (Kelly Sears) 6:30 - 9:00 pm \$85	
	LITTLE KIDS TWO DAY CAMP Ages 6 - 8 Food Truck - Hometown Favorites (Rachel Cuzzone) 11:00 am - 12:30 pm \$75 for both days		Family Cooking Night: Block Party - Ice Cream Social (Rachel Cuzzone) 7:00 - 9:00 pm \$40 per person			Burgers and Brew (Kiley Fields) 6:30 - 9:00 pm \$85
		Free Demo Teri's Grilled Buttermilk Chicken featuring the Kamado Joe grill 11:00 am - 2:00 pm Dinner at 7: Summer Inspired (Lynn Dugan) 7:00 - 8:30 pm \$45		Lake House Weekend (Kiley Fields) 6:30 - 9:00 pm \$80	Fresh Mexican Fiesta and Summer Sangria (Brandy Fernow) 6:30 - 9:00 pm \$85	
Pickling & Preserving Workshop (Kelly Sears) Noon - 5:00 pm \$80		Free Demo Trish's Tomato Tart featuring Le Creuset 11:00 am - 2:00 pm	Coastal Favorites (Paul Lindemuth) 6:30 - 9:00 pm \$80	Taco Truck (Robin Nathan) 6:30 - 9:00 pm \$80		

save the date for your holiday shindig now



it's not too early!



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



AUGUST

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.



Thursday, August 1 Hands On: Farm Fresh Kelly Sears 6:30 - 9:00 pm \$85
If you apply the brakes for roadside produce stands, prefer to see the chickens ranging free, and consider farm fresh to mean brushing off the dirt and eating from the field, this is the class for you. End of July is high summer, when the markets are full, the fresh choices abundant. When cooking with just a handful of ingredients and minimal intervention, the simplest meals sing the loudest. **On the menu: Flatbread with Savory Marinated Peaches, Goat Cheese, Bacon, and Basil, Grilled and Quick Pickled Summer Squash Salad, Espresso Rubbed Pork Tenderloin with Roasted Pepper Pesto, Cast Iron Skillet Fingerlings with Roasted Corn Vinaigrette, and Warm Vanilla Cake with Bourbon Macerated Stone Fruit**

Saturday, August 3 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, August 3 Hands On: The Italian Summer Table Robin Nathan 6:30 - 9:00 pm \$85
On the menu tonight: the regions of Tuscany, Emilia-Romagna, Sardinia; a feast of Italy. This class may take place in Glen Ellyn, but with a little imagination and a lot of flavor, we could be dining al fresco in the rolling hills outside Rome or Florence, or on the rocky Sardinian coast! **On the menu: Limoncello-Gin Cocktails, Stone Fruit and Radicchio Salad with Dijon Vinaigrette, Grilled Pork Tenderloin with Garden Herb Pesto, Fregola Pasta and Sweet Corn Sauté, and Tiramisu Ice Cream with Chocolate Shell Drizzle**

BIG KIDS TWO DAY CAMP Hands On: Food Truck - The Parisian Cafe Ages 12 - 16
Monday, August 5 - Tuesday, August 6 Rachel Cuzzone 11:00 am - 1:00 pm \$90 for both days
Street food is chic food! Paris's citywide fleet of vendors on wheels - which started out with the Camion Qui Fume and its brilliant burgers back in 2011 - has expanded to all types of different cuisines. Today you can find pizza, dim sum, tex-mex and café treats whizzing about the city and gathering crowds of fans in squares and at curbsides everywhere. **On the menu:**

Monday: Parisian Café - Crepes, Croque Monsieur, and Creme Brulee
Tuesday: French Bakeshop - Chocolate Mousse, Madeleines, and Blueberry Galette

Tuesday, August 6 Demo: Dinner at 7: La Jolla Beachfront Brandy Fernow 7:00 - 8:30 pm \$45
La Jolla Shores is quaint and relaxed neighborhood surrounding a beach of the same name nestled along the Pacific Ocean. Popular with locals and out-of-town visitors, La Jolla is perfect for a day at the beach and a brilliant meal. Top notch restaurants with fantastic water views: The Marine Room's refined dining, Barbarella and Piatti for Italian fare, and Shore Rider offer their take on the freshest La Jolla has to offer. **On the menu: Togarashi Ahi Tuna Tartare with Pickled Papaya, Fennel Crusted Salmon with Buttered Farro, and Elderflower Cake with Sweet Lime Glaze**

MID KIDS TWO DAY CAMP Hands On: The Donut Truck Ages 9 - 11
Wednesday, August 7 - Thursday, August 8 Rachel Cuzzone 11:00 am - 12:30 pm \$85 for both days
The donut truck is rolling into town! On board, this truck is "filled" with all the classic favorites; old fashioned buttermilk, classic jelly, and glazed, plus a couple of twists to the best dessert with a hole in the center! **On the menu:**
Wednesday: Classic Donuts - Old Fashioned, Chocolate Old Fashioned, and Glazed
Thursday: Fun Flavors - Nutella Filled Donut, Lemon Yellow Sprinkle Ring, and Jelly Filled Donut

Wednesday, August 7 Hands On: Collaboration: A Night with Common Good Common Good's Chad Hauge & Chef Kelly Sears 6:30 - 9:00 pm \$100
They're back! Common Good Cocktail House is teaming up with Marcel's for an evening of amazing summer cocktails and the sensational bites. Chad, Mike, and Alicia have a mission to share the things they love with you and facilitate the connection and community at their table. We couldn't agree more. Chad, Common Good's professor of libation, believes in the golden ratios, a template for building the perfect cocktail. Food follows suit, with ratios of flavors creating the best bite. Eight ratios, minimal ingredients yield a perfect cocktail. By the end of the evening you'll be mixing your own special cocktail created just for you. **On the menu: Summer Cocktails and Seasonal Food Pairings**

Thursday, August 8 Hands On: Summer Smokin' Brandy Fernow 6:30 - 9:00 pm \$85
Smoke infused dishes are hot! Chefs are smoking everything from soup to nuts while American mixologists are creating smoked cocktails using everything from tobacco-laced syrup to smoke-infused ice. Smoke is an elemental tool used to give foods that kiss of the campfire and the scent of backyard summertime fare. Chef Brandy will be featuring the Cameron's stovetop smoker which will become a must have in your kitchen! **On the menu: Smoky Bourbon Peach Cocktail, Smoked Trout Fritters with Creamy Piquillo Pepper Sauce, Warm Smoked Tomato and Mozzarella Salad with Wild Arugula Dressing, Spiced and Smoked Pork Tenderloin, Dulce de Leche Fruit Crisp with Smoked Sea Salt**

Friday, August 9 Hands On: Date Night: Summer Simple Kelly Sears 6:30 - 9:00 pm \$85
In the thick of the summer, there's nothing quite like a cool drink on the porch combined with a handful of the season's best ingredients to complete the perfect meal for the perfect date night. A great night begins by connecting around the table, sharing great food, and bringing your story. That's summer simple (and delicious!). **On the menu: Slow Roasted Tomato Caprese Toasts, Grilled Farm Stand Summer Succotash, Cast Iron Skillet Chicken with Fusilli, Charred Corn, Poblanos, and Queso Fresco, and Peach & Blackberry Brown Butter Crumble**

LITTLE KIDS TWO DAY CAMP Hands On: Food Truck - Hometown Favorites Ages 6 - 8
Monday, August 12 - Tuesday, August 13 Rachel Cuzzone 11:00 am - 12:30 pm \$75 for both days
Chef Rachel is driving the food truck to town filled with hometown favorites. Chock full of food that makes your belly happy; craveable, classic American comfort foods that never fall short of satisfying. **On the menu:**
Monday: Comfort Foods - Grilled Cheese Sliders, Potato Wedges with Homemade Ranch, Creamy Tomato Soup, and Strawberry Milkshakes
Tuesday: American Classics - Cheeseburger Sliders, Macaroni and Cheese, Apple Hand Pies with Citrus Berry Lemonades

Wednesday, August 14 Hands On: Family Cooking Night: Block Party - Ice Cream Social Rachel Cuzzone 7:00 - 9:00 pm \$40/person
It's family night in the Marcel's kitchen and tonight we're inviting you to come after dinner and do dessert with us! We're having an ice cream social where you will be making brownies, ice cream and all of the toppings from scratch! 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: Goey Chocolate Brownies, Vanilla Ice Cream, Hot Fudge Sauce, Strawberry Sauce, Caramel Sauce, Whipped Cream, and Toasted Nuts**

Saturday, August 17 Hands On: Burgers and Brew Kiley Fields 6:30 - 9:00 pm \$85
If you think burgers and beer are at the top of the food pyramid, this is the class for you. Chef Kiley is serving up mouthwatering burgers paired with ice cold brew. A grilled cheeseburger with all the classic "fixins" is just about the perfect food. There's the salty, savory ground beef, the sweetness of ketchup and tomato, the acidity of pickles, the umami from cheese and mayo or aioli, the caramelized sweetness of grilled onion - a carnival of flavors. **On the menu: Beer Pairings, Loaded Grilled Potato Skins, Trio of Sliders - Caramelized Onion Cheeseburger, Bulgogi Burger with Kimchi Mayo, Gyro Burger with Tzatziki, Red Cabbage Coleslaw, and Hello Dolly Bars**

Tuesday, August 20 Demo: Dinner at 7: Summer Inspired Lynn Dugan 7:00 - 8:30 pm \$45
Is your garden overflowing with herbs? Do you have a tomato obsession? Have you been waiting all year for the peak of the season's corn? They are all here, the crown jewels of summer, bright and luscious dishes, best enjoyed al fresco. **On the menu: Cowboy Caviar with Baked Tortilla Chips, Pan Seared Tilapia with Avocado-Tomato Salsa, Chocolate Coconut Ice Cream Balls**

Thursday, August 22 Hands On: Lake House Weekend Kiley Fields 6:30 - 9:00 pm \$80
Nothing says summer like the sound of crushed ice being poured into a cooler, packed chock full of liquid refreshments and then carried onto the gently rocking deck of a boat. Laze away the day drifting along with the warm breeze, good friends and endless stories. Add a nosh or two and you've got the makings of a fabulous weekend just this side of paradise. **On the menu: Bloody Mary Gazpacho with a Beer Back, Bourbon Ginger Lemonade, Grilled Romaine Salad with Corn and Parmesan, Cucumber Caipirinha, Blackened Fish Tacos with Apple Slaw and Avocado Herb Cream, and Pound Cake S'mores Sandwich**

Friday, August 23 Cocktail Party: Fresh Mexican Fiesta and Summer Sangria Brandy Fernow 6:30 - 9:00 pm \$85
Sangria combines the best of summer by infusing wine, summer fruits, and a bit of bubbly. Not only is it a refreshing way to cool off but it's simple to make and a splash hit at your next barbeque. Chill some glasses filled with ice and fruit, toss in some homemade chips and salsa grilled meats with bursts of just-squeezed lime, the heat of the chili, smoky street corn; and some summer bites from Mexico and you've got yourself a party! **On the menu: Sparkling St. Germain Sangria, Dragonfruit Rosé Sangria, Roasted Poblano and Mushroom Quesadillas with Serrano Crema, Mini Mexican Meatballs with Apricot Adobe Glaze, Shredded Pork Tacos with Green Apple Salsa, Roasted Corn, Zucchini and Jalapeño Salad, Avocado and Chorizo Stuffed Mini Chalupas, and Mocha Ice Cream with Mexican Chocolate Sauce and Candied Pepitas**

Sunday, August 25 Hands On: Pickling & Preserving Workshop Kelly Sears Noon - 5:00 pm \$80
You don't have to spend hours and hours in a hot steamy kitchen to capture the essence of summer. With the right tools and rules, you can easily make the season's ripest produce last throughout the year. A few jars, long tongs, a big pot, and the right formula, will have you pickled and preserved in just a couple of hours and home with jars full of goodies of your own! A light meal utilizing the pickled and preserved ingredients will be served. **On the menu: Pickled Golden Beets with Ginger, Bread and Butter Refrigerator Pickles, Pickled Beans with Tarragon, Tomato Jam, Blueberry Jam with Lime, and Peach-Passion Fruit Jam**

Wednesday, August 28 Hands On: Coastal Favorites Paul Lindemuth 6:30 - 9:00 pm \$80
From the mountains of California and the Pacific Northwest, to the steamy Gulf of Mexico, and the urban bustle of New England, summer is the perfect time to savor the flavors from the U.S. Coastal regions. We love the flavors of the soulful south where the unique blend of cultures has produced an almost endless array of great food unequaled in flavor and tradition plus the west coast with its experimentation and year-round harvests and the East coast's classics reinvented with modern twists. **On the menu: Fresh Zucchini and Corn Chowder, Blackened Fish Tacos with Avocado/Lime Crema, Herbed Potato Salad with Lemon Dressing, and Chocolate Cannoli Sandwich Cookies**

Thursday, August 29 Hands On: Taco Truck Robin Nathan 6:30 - 9:00 pm \$80
We're pulling the truck back into town! Kick off the weekend with a salute to the greatest tacos of all time; from La Paz to LA, to all points southwest. This time, we're throwing in a cocktail and Mexican Street Corn Salad to round out the fiesta. **On the menu: Mexican Mule Cocktails, Picadillo Tostadas with Creamy Pink Beans and Roasted Jalapeno Salsa, Baja Shrimp Tacos with Cotija and Lime Crema, Pulled Pork Tacos al Pastor with Grilled Pineapple-Serrano Salsa, Esquites Corn Salad and Mexican Chocolate Ice Cream**