



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

DECEMBER
 COOK CREATE CELEBRATE

S	M	T	W	T	F	S
 1	 2	Free Demo Jenny's Fresh Albacore Tuna Salad 11:00 am - 2:00 pm 3	Roman Holiday (Robin Nathan) 6:30- 9:00 pm \$85 4	Christmas in Tuscany (Paul Lindemuth) 6:30 - 9:00 pm \$85 5	Cocktail Party with Interactive Demonstrations: Holiday Happy Hour (Brandy Fernow) 6:30 - 9:00 pm \$85 6	Make & Take Cookie Exchange (Kelly Sears) 10:00 am - 12:30 pm \$55 Knife Skills at 3 3:00 - 4:00 pm \$25 7
Make and Take: Holiday Appetizer (Paul Lindemuth) 12:00 - 2:00 pm \$55 8	9	Free Demo Teri's Classic Holiday Gingerbread 11:00 am - 2:00 pm Holiday Comforts (Robin Nathan) 6:30 - 9:00 pm \$80 10	 11	Holiday Cocina Mexicana (Brandy Fernow) 6:30 - 9:00 pm \$85 12	Cocktail Party with Interactive Demonstrations: The Aperitif Hour (Kiley Fields) 6:30 - 9:00 pm \$85 13	Barks, Bon Bons, & Brittles (Rachel Cuzzone) 10:00 am - 12:30 pm \$65 14
Sugar Cookie Decorating (Rachel Cuzzone) 12:00 - 2:30 pm \$55 15	 16	Free Demo Jennifer's Halibut in Miso Broth 11:00 am - 2:00 pm 17	Ladies Night Out: Holiday Sparkling Pairing Dinner (Brandy Fernow) 6:30 - 9:00 pm \$85 18	Third Thursday: One + Done: Pate a Choux (Kelly Sears) Three sessions 9:30 - 10:30 am 11:00 am - 12:00 pm 12:30 - 1:30 pm \$35 19	 20	Little Kids Holiday Sweets and Treats (Katie Wojciechowski) 11:00 am - 12:30 pm Ages 6 - 8 \$40 Mid Kids Holiday Baking (Katie Wojciechowski) 2:00 - 3:30 pm Ages 9 - 11 \$40
Big Kids Holiday Christmas Cookies (Rachel Cuzzone) 12:00 - 2:00 pm Ages 12 - 16 \$45 22	 23	 24	25	Spanish Holiday: Basque Style (Kiley Fields) 6:30 - 9:00 pm \$85 19	LITTLE KIDS WINTER BREAK Ages 6-8 Brunch Favorites (Rachel Cuzzone) 11:00 am - 12:30 pm \$75 for both days MID KIDS WINTER BREAK Ages 9-11 Chocoholic! (Rachel Cuzzone) 2:00 - 3:30 pm \$85 for both days 27	Gather (Kelly Sears) 6:30 - 9:00 pm \$85 21
 29	LITTLE KIDS WINTER BREAK Ages 6-8 Brunch Favorites (Rachel Cuzzone) 11:00 am - 12:30 pm \$75 for both days MID KIDS WINTER BREAK Ages 9-11 Chocoholic! (Rachel Cuzzone) 2:00 - 3:30 pm \$85 for both days 30	 31	JANUARY 1	LITTLE KIDS WINTER BREAK Ages 6-8 Game Day Cooking (Rachel Cuzzone) 11:00 am - 12:30 pm \$75 for both days 2	MID KIDS WINTER BREAK Ages 9-11 Food Truck - Mexico (Rachel Cuzzone) 2:00 - 3:30 pm \$85 for both days 3	 4

super power gift cards

Gift the ultimate mad money to spend on classes, events, gorgeous stuff, fancy foods + classic basics.



(An abundance of fun and choices)

CLASS, DEMO + EVENT DETAILS



DECEMBER

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.



8.15.19

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

Wednesday, December 4 Hands On: Roman Holiday Robin Nathan 6:30 – 9:00 pm \$85
Spending the holiday season in the Eternal City is romantic and delicious. Come, cook and taste authentic Roman dishes to share with friends and family as you gather for your own holidays. **On the menu: Radicchio Salad with Oranges, Garlic Crusted Roast Boneless Lamb Leg with Rosemary-Pine Nut Pesto, Herbed Polenta, Chocolate-Hazelnut Tart**

Thursday, December 5 Hands On: Christmas in Tuscany Paul Lindemuth 6:30 – 9:00 pm \$85
Sure it's Thursday, but it's the holidays and time to celebrate! Invoke Italian hospitality and feasting with this shared meal that's sure to bring a sense of la dolce vita to your table with its hands-on approach and tasty results. Enjoy a variety of scrumptious Italian pleasures, from fresh and uncomplicated to rich and complex. Un vero festival! **On the menu: Crostini Neri (Chicken Liver Crostini), Crespelle alla Fiorentina (Tuscan crepes stuffed with ricotta, Pecorino and spinach), Florentine-Style Pork with Apples, and Panforte (almond, honey, candied citrus cake)**

Friday, December 6 Cocktail Party with Interactive Demonstrations: Holiday Happy Hour Brandy Fernow 6:30 – 9:00 pm \$85
There is nothing more satisfying than the perfect bite. And there's no more delicious way to wash down the perfect bite than with a refreshing glass (or two) of festive cocktails! Serving them up small-plate style, Chef Brandy is presenting a selection of great bites that you can mix and match and pairs them with the perfect holiday mixers. **On the menu: Rosé Sangria with Cranberry and Apples, Smoked Trout Fritter with Red Piquillo Sauce, Brussels Sprouts and Chestnut Slaw Salad Cup, Porcini Mushroom Soup Shooter with Thyme Crème Fraiche, Flank Steak Roulade Skewer with Mint Pesto, Spice-Rubbed Shrimp with Cocoa Nib Romesco, Mini Asparagus and Leek Bread Pudding, and Hazelnut Crusted Cheesecake with Candied Pomegranate**

Saturday, December 7 Hands On: Make & Take Cookie Exchange Kelly Sears 10:00 am – 12:30 pm \$55
Get a head start on the holidays and get a jump on your cookie baking. Choose to bake them up at home all at once or one batch at a time. Bake them alone, with friends, or with your favorite baking partner. No matter whom you share your kitchen time with, you'll have fresh, warm, homemade cookies all season long at the ready. We will bake a batch of each cookie in class so you can see how they are scooped sliced, or shaped. And you will leave with four doughs, good for one batch of each variety. **On the menu: Chocolate Chip and Toffee Shortbread Cookies, Citrus, Cardamom Rum Cookies, Homemade Thin Mints, and Cranberry Orange Pinwheels**

Saturday, December 7 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**

Sunday, December 8 Hands On: Make and Take: Holiday Appetizer Paul Lindemuth 12:00 – 2:00 pm \$55
In our new series, you'll make it, take it home, and bake it! With the holidays coming why not make your party appetizers ahead and freeze them? Chef Paul is sharing four of his favorite, most crowd-pleasing appetizers for you to assemble and package to take home. When it's time to entertain, simply pop them in the oven and you're all set to enjoy your own party! Baking and freezing instructions will be provided. **On the menu: Savory Palmiers with Prosciutto, Sage and Gruyere, Parmesan and Bacon Gougeres, Pork and Sweet Potato Empanadas, and Veal/Ricotta Meatballs**

Tuesday, December 10 Hands On: Holiday Comforts Robin Nathan 6:30 – 9:00 pm \$80
Whether or not the weather outside is frightful, the food is so delightful! Best enjoyed in a warm and cozy fashion, your holiday guests will appreciate this hearty, warming wintry menu. Huddled by the fire or hunkered around a dining room table, everyone will enjoy the classic, comforting flavors of these holiday culinary comforts. **On the menu: Bourbon-Cider Mules, Bruised Lacinated Kale Salad with Apples & Maple Walnuts, Red Wine Braised Short Ribs over Brie Smashed Potatoes, Goey Chocolate Pudding Cake**

Thursday, December 12 Hands On: Holiday Cocina Mexicana Brandy Fernow 6:30 – 9:00 pm \$85
Celebrate with a little south-of-the-border flair on your holiday table with this Mexican inspired menu. Whether you're celebrating Las Posadas, Navidad or Noche Buena, bring a touch of Mexico's best to your holiday festivities. **On the menu: Prosecco Paloma, Tomatillo Panzanella Salad with Crumbled Chicharron, Chipotle Crab Soup with Lime Crème Fraiche, Cinnamon and Coriander Spiced Skirt Steak, Smoky Corn Soufflé, and Dulce de Leche Cream Puffs**

Friday, December 13 Cocktail Party with Interactive Demonstrations: The Aperitif Hour Kiley Fields 6:30 – 9:00 pm \$85
The Italians are wild about their aperitifs. An aperitif is a cocktail enjoyed with friends, in the early evening, from the end of work until the start of dinner. Go out to dinner with Italian friends, and your evening will likely begin at a bar chatting over drinks before heading out to eat. Aperitifs can include Negroni, Campari Soda or Aperol Spritz while bites round out the cocktails; strong on fresh and vibrant with an exclamation point on flavor! **On the menu: Elderflower Spritz, Negroni, Salmon Rilletes, Sweet Potatoes with Whipped Rosemary Feta and Roasted Grapes, Seared Filet Mignon Crostini with Horseradish Cream and Crispy Shallots, Curried Chicken with Apricot Chutney, and Goat Cheese Pudding with Honey**

Saturday, December 14 Hands On: Barks, Bon Bons, & Brittles Rachel Cuzzone 10:00 am – 12:30 pm \$65
There are very few holiday temptations more enticing than a dish of fancy candies. Who doesn't crack a smile when they open a package of homemade bark or brittle? With Chef Rachel's guidance, you'll be whipping up these sugary bites of deliciousness, delivering an extra-happy holiday for your recipients and rising to the top of the list as everyone's favorite gift giver. Your sweets will be packaged to take with you at the end of class. A light lunch will be provided. **On the menu: Dark Chocolate Peppermint Truffle, Candied Pecans, Almond Buttercrunch, and Dried Fruit/Nut Bark**

Sunday, December 15 Hands On: Sugar Cookie Decorating Rachel Cuzzone 12:00 – 2:30 pm \$55
Decorating sugar cookies like a pro takes a lot of practice but even a novices can have a "nailed it" result with the right insider information! Chef Rachel is sharing her secrets to ensure success for the perfect holiday cookie. She has done the baking, now it's time for you to do the decorating. Master icing consistency, keep your equipment simple, choose the right kind of food coloring, practice piping, learn to flood quickly, and appreciate the toothpick! You'll leave with a dozen hand decorated sugar cookies to eat or share. A light lunch will be served. **On the menu: Royal Icing, Coloring & Consistency Techniques, and Decorating Ideas (Sugar Cookie Recipe Included), Hot Chocolate for Sipping**

Wednesday, December 18 Hands On: Ladies Night Out: Holiday Sparkling Pairing Dinner Brandy Fernow 6:30 – 9:00 pm \$85

Take a moment to exhale. Sharing food with friends in a relaxed setting is one of life's great pleasures. Cheers to that! Escape the hustle and bustle with a delicious meal and bubbles paired to each recipe. Tuck the to-do list in your purse, turn the phone to silent and escape the hustle and bustle for a delicious dinner meant to be lingered over, shared with great friends, and enjoyed. **On the menu: St. Germain Sparkling Cocktail and other Bubbles, Pear and Hazelnut Salad with Spiced Pecans and Persimmon Crisps, Rosemary Crusted Salmon with Caramelized Shallots, Creamy Gruyere Spinach Gratin, and Gingerbread Cakes with Warm Vanilla Cream Sauce**

Thursday, December 19 Hands On: Third Thursday: One + Done: Pate a Choux Kelly Sears each session \$35
Three sessions: 9:30 - 10:30 am, 11:00 am - 12:00 pm, 12:30 - 1:30 pm
In our new series, One + Done, we're focusing on one technique, one skill, one recipe and sharing our secrets with you. In this class, we are featuring Pate a Choux, or cream puff pastry. This dough is miraculous and so versatile! No secrets, just a few minutes of work resulting in an easily shaped dough that can be baked and filled with anything creamy, sweet or savory. After bake adaptations are a breeze. You'll make your own batch of pate a choux, pipe, and bake. We will fill one savory and one sweet and you'll leave armed with the know how to make your own batch at home to freeze for use anytime. Pick your session and we'll have you in and out with your treats in an hour! **On the menu: Pate a Choux Cream Puffs with Pastry Cream and Ganache**

Thursday, December 19 Hands On: Spanish Holiday: Basque Style Kiley Fields 6:30 – 9:00 pm \$85
In Spanish, Christmas Eve is called La Noche Buena or The Good Night and in Spain it is celebrated with a large family feast that is eaten late in the evening and lasts a couple hours. Some families attend midnight mass before or after, although many families are still finishing dinner around the table at midnight! Christmas Eve is a time for celebrating in neighborhood bars and taverns and around the table with family and friends. Indulge in our version of Spanish Christmas and share in tradition. **On the menu: Piquillo and Crab Spread with Crusty Bread, Radicchio Salad with Pomegranates and Walnuts, Seared Ribeye with Anchovy Salsa, Crispy Potatoes with Garlic and Smoked Pimentón, and Olive Oil Yogurt Cake with Lemon Glaze**

LITTLE KIDS Hands On: Holiday Sweets and Treats Ages 6 - 8

Saturday, December 21 Katie Wojciechowski 11:00 am – 12:30 pm \$40
Holiday treats are as fun to make as they are to give. With Chef Katie as your guide, you will enjoy the satisfaction of holiday baking and creating treats from the kitchen for family and friends and you'll leave with a box of treats of your own! **On the menu: Chocolate Cupcakes with Vanilla Icing and Christmas Tree Toppers, Sugar Cookie Truffles, Gingerbread Boxes filled with Holiday Popcorn**

MID KIDS Hands On: Holiday Baking Ages 9 - 11

Saturday, December 21 Katie Wojciechowski 2:00 – 3:30 pm \$40
Roll up your sleeves and bake up a storm. Holiday treats are as fun to make as they are to give. You'll leave with your own box of holiday goodies to take home and share with friends and family (or save for just yourself). **On the menu: Peppermint Chip Mini Cakes with White Chocolate Drizzle, Ginger/Orange Brownies, Chocolate Cupcakes with Vanilla Frosting finished with Chocolate Poinsettias**

Saturday, December 21 Hands On: Gather Kelly Sears 6:30 – 9:00 pm \$85
One big pot for one big night; sharing food with friends in a relaxed setting is one of life's great pleasures. It's how Chef Kelly likes to entertain, and she's created a stress-free evening of refined comfort food. There's no greater gift during the busy holiday season than creating new memories with family and friends gathered round the table. **On the menu: Butternut Squash Bisque with House Made Croutons, Early Winter Greens with Fresh Orange, Marcona Almonds and Whiskey Vinaigrette, Personal Chicken Pot Pie, and Molasses Crinkles with Honey Vanilla Roasted Pears and Mascarpone**

BIG KIDS Hands On: Holiday Christmas Cookies Ages 12 - 16

Sunday, December 22 Rachel Cuzzone 12:00 – 2:00 pm \$45
Stand out among your friends this year as a master baker. Whether you're invited to a cookie exchange party, gifting with your secret Santa, or you simply enjoy making holiday cookies for friends and family, this class will send you home with a box of extraordinary cookies to share or keep for yourself. **On the menu: Peppermint Patties, Chocolate Crinkle Cookies, Raspberry Thumbprint Cookies, Elf Bites, and Hot Chocolate for Sipping**

LITTLE KIDS WINTER BREAK Hands On: Brunch Favorites Ages 6 - 8

Friday, December 27 & Monday, December 30 Rachel Cuzzone 11:00 am - 12:30 pm both days \$75
Just after breakfast, yet not quite lunch, is appropriately titled Brunch. A great way to gather the family to catch up on the week's news or just to sleep in and make breakfast a little later, brunch caters to the savory and sweet with everything from eggs to cinnamon rolls all in one meal! **On the menu: Day 1: Cinnamon Rolls with Cream Cheese Icing, Individual Frittatas, Fruit Skewers, and Fruity Mocktails Day 2: Ham & Cheese Scones, Donut Apples, Fruit Smoothie Bowls with Homemade Granola, and Citrus Sippers**

MID KIDS WINTER BREAK Hands On: Chocoholic! Ages 9 - 11

Friday, December 27 & Monday, December 30 Rachel Cuzzone 2:00 – 3:30 pm both days \$85
If your top ten favorite foods include chocolate ice cream, chocolate bars, chocolate milkshakes, and molten lava cake, this is the class for you. Milk, dark, or white, it's all chocolatey goodness and you'll be taking some home with you! **On the menu: Day 1: Chocolate Zucchini Muffins, White Chocolate Peppermint Bark, Milk Chocolate Mousse with Cherry Sauce, and Chocolate Covered Banana Bites Day 2: Chocolate Ice Cream, S'mores Pretzel Brownies, Chocolate Covered Strawberries, and White Chocolate Vanilla Beans Milkshakes**

LITTLE KIDS WINTER BREAK Hands On: Game Day Cooking Ages 6 - 8

Thursday, January 2 & Friday, January 3 Rachel Cuzzone 11:00 am – 12:30 pm both days \$75
Huddle up for Game Day snacks! Just as fun to make as they are to eat, we promise your crowd will go wild over this tasty lineup of football favorites to gobble up and share. **On the menu: Day 1: Homemade Macaroni and Cheese, Cucumber Deli Sliders, Cookie Dough Brownies, Game Day Punch Day 2: Pretzel Bites, Pizza Pitas, Cookie Dough Ball with Vanilla Wafer Dippers, Kids Sangria**

MID KIDS WINTER BREAK Hands On: Food Truck - Mexico Ages 9 - 11

Thursday, January 2 & Friday, January 3 Rachel Cuzzone 2:00 – 3:30 pm both days \$85
Some like it hot, some more mild, but most everyone has a special place in their hearts for tacos and tortilla, especially from a restaurant on wheels. Our culinary inspiration is pulled from south of the border; paying homage to beloved Mexican classics with a kid-friendly twist. Whether you're planning a fiesta or your family's next dinner, these meals are sure to have you saying "mas por favor!" **On the menu: Day 1: Chicken Enchiladas, Deconstructed Mexican Street Corn (Elotes), Chips with Homemade Queso, and Churros with Mexican Chocolate Sauce Day 2: Nacho Bar – Ground Beef and Chicken, Guacamole, Salsa, Refried Beans, Spanish Rice with lettuce, tomato, and cheese, and Cinnamon Sugar Tortilla Bites**