



# CLASS, DEMO + EVENT SCHEDULE

*La joie de vivre*

2019

marcelsculinaryexperience.com  
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# NOVEMBER

COOK CREATE CELEBRATE

						
<p><b>Pierogis!</b> (Rachel Cuzzone) 12:00 - 2:30 pm \$75</p>	<p><b>Free Demo Didi's Turkey Tetrazzini</b> 11:00 am - 2:00 pm</p> <p><b>Dinner at 7: A Trip to Milan</b> (Kiley Fields) 7:00 - 8:30 pm \$45</p>	<p><b>Fall Soups and Stews</b> (Kelly Sears) 6:30 - 9:00 pm \$80</p>	<p><b>Fish for the Holidays</b> (Paul Lindemuth) 6:30 - 9:00 pm \$90</p>	<p><b>Date Night: Japanese Steakhouse</b> (Brandy Fernow) 6:30 - 9:00 pm \$85</p>	<p><b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25</p> <p><b>Belgian Bites &amp; Beer</b> (Kiley Fields) 6:30 - 9:00 pm \$85</p>	
						
<p><b>Free Demo Julie's Orange Pecan Wild Rice</b> 11:00 am - 2:00 pm</p>	<p><b>Little Kids Talking Turkey</b> (Katie Wojciechowski) 11:00 am - 12:30 pm Ages 6 - 8 \$40</p> <p><b>Mid Kids The Bird is the Word</b> (Katie Wojciechowski) 2:00 - 3:30 pm Ages 9 - 11 \$45</p>	<p><b>Family Cooking Night: Little Italy</b> (Brandy Fernow) 6:00 - 8:30 pm \$50 per person</p>	<p><b>Rosticceria Mexicana</b> (Robin Nathan) 6:30 - 9:00 pm \$80</p>	<p><b>Cocktail Party with Interactive Demonstrations: Bourbon, Beef, and Bacon</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85</p>		
						
<p><b>Smoky Mountain Supper</b> (Brandy Fernow) 6:30 - 9:00 pm \$80</p>	<p><b>Party Season</b> (Kelly Sears) 6:30 - 9:00 pm \$85</p>	<p><b>Third Thursday: One + Done: Poultry Stock and Silky Gravy</b> (Kelly Sears) <b>Three sessions</b> 9:30 - 10:30 am 11:00 am - 12:00 pm 12:30 - 1:30 pm \$35</p>	<p><b>Party Season</b> (Kelly Sears) 6:30 - 9:00 pm \$85</p>	<p><b>Make and Take: Soft White Rolls to Freeze and Bake on Thanksgiving</b> (Robin Nathan) 10:00 am - 12:00 pm \$55</p>		
						
<p><b>Make and Take: Thanksgiving Pies</b> (Rachel Cuzzone) 12:00 pm - 2:00 pm \$55</p>	<p><b>Make and Take: Thanksgiving Pies</b> (Rachel Cuzzone) 10:00 am - 12:00 pm \$55</p>	<p><b>Make and Take: Thanksgiving Pies</b> (Rachel Cuzzone) 10:00 am - 12:00 pm \$55</p>	<p><b>Late Fall Grilling (KJ)</b> (Kiley Fields) 6:30 - 9:00 pm \$80</p>	<p><b>Palm Springs Holiday</b> (Robin Nathan) 6:30 - 9:00 pm \$85</p>		

+ make take  
Learn to make it and then take it home and bake it.  
Perfect timing for the holidays.



(Can't have too many pies and rolls at the ready)

# CLASS, DEMO + EVENT DETAILS



NOVEMBER

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

**Saturday, November 2 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, November 2 Hands On: Belgian Bites & Beer** Kiley Fields 6:30 – 9:00 pm \$85  
Belgium is best known for chocolate, waffles, frites, and beer. And when it comes to beer, Belgium is at the pinnacle of quality craft beer, now a top reference on a global level, attracting the same status as Scottish whisky or French wine. Belgian cuisine reflects its neighborhood influence, rumored to eat as hearty as the Germans and as fine as the French. Belgians have perfected the art of cooking with and drinking their own unique beers, imbuing the cuisine with a hoppy sweetness. Cheers to that! *On the menu: Selection of Belgian Beers, Beer Steamed Mussels with Frites, Roasted Cauliflower Parsnip Salad with Tahini Vinaigrette, Red Wine Braised Beef Stew with Pearl Onions and Wild Mushrooms, and Belgian Spice 'Speculoos' Cookies*

**Sunday, November 3 Hands On: Pierogis!** Rachel Cuzzone 12:00 – 2:30 pm \$75  
A classic Polish dish, pierogis are unleavened dumplings that are filled and boiled, then served with melted butter on top or fried with butter and onions until golden brown then served with sour cream on top. Pierogis can be stuffed with whatever your imagination can consider; traditionally, potato, beet, cheese, sauerkraut. Whatever the filling, the process is tradition: generations of family sharing a kitchen filling dough and trading stories. *On the menu: Potato & Cheese Pierogi with Melted Butter and Sour Cream, Sweet Potato and Goat Cheese Pierogi with Sage Brown Butter Sauce, Arugula Salad with Sherry Vinaigrette, and Lemon Blueberry Pierogi with Spiced Cream*

**Tuesday, November 5 Demo: Dinner at 7: A Trip to Milan** Kiley Fields 7:00 – 8:30 pm \$45  
Milan may not be as well-known for its cuisine as some other parts of Italy, but the city and the greater Lombardy region have some classic dishes that you'll fall in love with. This is not a region where tomatoes or pasta takes center stage. Instead, you'll find the focus is on rich and hearty. Traditional Milanese dishes are extraordinarily satisfying, inviting one to gather round the table with friends and spend some time together. In short, comfort food of the finest sort. Wine and beer will be available for sale by the glass. *On the menu: Fennel, Celery and Apple Salad w Gorgonzola, Risotto alla Milanese with Bay Scallops, Polenta Cake w Blueberry Sauce*

**Wednesday, November 6 Hands On: Fall Soups and Stews** Kelly Sears 6:30 – 9:00 pm \$80  
Restorative soup; ladle bowls to the brim with everything from spicy broths to creamy soups and chill banishing stew. The perfect comfort food on chilly nights, make double and freeze half for quick dinners or easy lunches later in the week. These fast recipes use a mix of pantry staples and fresh ingredients to make simple, satisfying soups from seasonal squash bisque to a roasted vegetable stew. Grab a loaf of crusty bread and start savoring! *On the menu: Cheddar Beer Soup with Black Pepper Croutons, Grandma Brown's Chicken Noodle Soup, The Last of the Garden Vegetable Bisque, and Sweet Potato and Chicken Chowder*

**Thursday, November 7 Hands On: Fish for the Holidays** Paul Lindemuth 6:30 – 9:00 pm \$90  
The holidays can be hectic and the food heavy. Chef Paul is breaking with tradition and bringing fish front and center to the holiday table. Whole roast fish not only makes a dramatic centerpiece to the holiday meal, but it tastes fresh and bright thanks to a double dose of herbs and citrus. No need to truss, brine, or stuff, fish is an impressive addition to your holiday table and showstopping holiday meal. *On the menu: Lobster Pie with Wild Mushrooms, Catalan Fish Stew with Pimenton Mayonnaise, Slow-Roasted Salmon with Tamarind, Ginger and Chipotle, Fennel, Grapefruit and Arugula Salad with Avocado, and Ginger-bread Truffles*

**Friday, November 8 Hands On: Date Night: Japanese Steakhouse** Brandy Fernow 6:30 – 9:00 pm \$85  
Tonight's Japanese recipes have bold Asian flavors bursting with savory and sweet goodness. From sake, to ginger, garlic and scalilions, these sophisticated dishes are great for an intimate date night or family meal, party or potluck. *On the menu: Kyoto Sour Sake Cocktail, Soba Noodle Salad with Cucumber, Edamame and White Miso Dressing, Yazu Marinated Skirt Steak with Togarashi Teriyaki Sauce, Roasted Brussels Sprouts with Ginger and Sesame, and Mandarin Crème Mousse with Sesame Shortbread*

**Wednesday, November 13 Hands On: Family Cooking Night: Little Italy** 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 families to create a 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: Mini Cheesy Puff Pastry Pizzas, Homemade Fettuccine Noodles, Panko-Breaded Chicken Parmigiana, and Flourless Chocolate Cake with Toasted Marshmallows*

**Thursday, November 14 Hands On: Rosticeria Mexicana** Robin Nathan 6:30 – 9:00 pm \$80  
Strolling down a street in any Mexican village, it won't be long before you come across a roadside chicken stand, rosticeria Mexicana. Here locals sell chili-crusted roasted chickens for 80-100 pesos each, typically served with rice or pasta. Chef Robin is serving up roasted chicken and more infused with the flavors of Mexico. *On the menu: Shrimp a la Mexicana with Avocado Crema, Posole Verde Soup with Butternut Squash, Mexican Roasted Chicken with Chiles, Roasted Poblanos and Potatoes and Chocoflan with Dulce de Leche*

**Friday, November 15 Cocktail Party with Interactive Demonstrations: Bourbon, Beef, and Bacon** Paul Lindemuth 6:30 – 9:00 pm \$85  
Sometimes wine just doesn't cut it! Bourbon and bourbon cocktails can enrich the experience of almost any meal. As a general rule, pairing good with good, usually leads to great! Yet when matching the right cut of meat to the right bourbon, there are a few things to consider, fat content, level of smokiness, preparation method, sauces and accompaniments. But no need to get overwhelmed! Chef Paul is here to share all the delicious answers as you explore the profile of this indelible American spirit and its tasty meat mates. *On the menu: Very Merry Bourbon Alexander, Kentucky Mule, Love Letters Cocktail, Bison/Bacon Meatballs, Grilled Flank Steak with Bacon/Balsamic Glaze, Big Fat Bacon/Barbecue Sliders, and Candied Bacon/Bourbon Truffles*

**LITTLE KIDS Hands On: Talking Turkey** Ages 6 - 8

**Saturday, November 16** Katie Wojciechowski 11:00 am – 12:30 pm \$40  
We're turning the usual turkey feast in to a turkey fiesta! Sure, turkey with stuffing and mashed potatoes is nice, but let's save that for Thanksgiving. Chef Katie is putting a Mexican spin on the holiday bird and featuring turkey in cheesy quesadillas and twisting up pumpkin into a churro like fritter. Ole! *On the menu: Turkey Quesadillas, Homemade Tortilla Chips with Cranberry Salsa and Pumpkin Fritters*

**MID KIDS Hands On: The Bird is the Word** Ages 9 - 11

**Saturday, November 16** Katie Wojciechowski 2:00 – 3:30 pm \$45  
What's better than a plate of turkey and stuffing, a turkey burger with stuffing! And, without crunch, what's lunch? Chef Katie is adding some house made chips to go with that burger and rounds it all off with a s'more made just for Thanksgiving. Yum! *On the menu: Turkey Burgers topped with Crispy Stuffing and Cranberry Mayo, House Made Potato Chips and Pumpkin S'more Bars*

**Wednesday, November 20 Hands On: Smoky Mountain Supper** Brandy Fernow 6:30 – 9:00 pm \$80  
It's the week before the big holiday and nothing fits better than a warm and cozy comfort menu. Settle in for an evening with a menu featuring home-cooked dishes made from whatever came from the late fall garden, whatever you've slow cooked on the hearth, along with local apples, cranberries and more. Serve with a steamy hot toddy and feel that holiday stress melt away. *On the menu: Warm Bourbon Hot Toddy, Slow-Roasted Onion and Golden Apple Soup with Gruyere Crouton, Sumac-Crusted Pork Tenderloin with Cranberry Moonshine Chutney, Camembert and Chive Mashed Potatoes, and Sticky Toffee Cake with Warm Crème Caramel*

**Thursday, November 21 Hands On: Third Thursday: One + Done: Poultry Stock and Silky Gravy** Kelly Sears  
**Three sessions:** 9:30 - 10:30 am, 11:00 am - 12:00 pm, 12:30 - 1:30 pm each session \$35  
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 the perfect gravy. We're crafting the silkiest gravy the boat has ever held. Roux based and lump free, all great gravy starts with great stock. We'll have the stock ready and share how we got thru the process. You'll make your own batch of gravy and then take home both gravy and stock to freeze until Thanksgiving. Pick your session and we'll have you in and out in an hour! *On the menu: Silky Poultry Gravy from House-made Stock*

**Thursday, November 21 Hands On: Late Fall Grilling (KJ)** Kiley Fields 6:30 – 9:00 pm \$80  
The calendar reads November but don't put that grill away just yet. As we come to the end of Fall and enter Winter our friend and family gatherings are focused on holidays and game days. Cooler months bring a new bounty of seasonal ingredients to throw on the grill. While these dishes can be made in the oven, they taste best hot, right off the grill. One bite and you'll see why Chef Kiley is imploring you to get out into the crisp air and turn up the heat! *On the menu: Brussels Sprout Skewers with Lemon Olive Dipping Sauce, Chipotle Turkey Wings w Lime Crema, Creole Crab Sliders with Remoulade, Crispy Grilled Potatoes with Chive and Piquillo Pepper Aioli, and Grilled Apple Crisp with Vanilla Ice Cream*

**Friday, November 22 Hands On: Party Season** Kelly Sears 6:30 – 9:00 pm \$85  
Next week kicks it off, it's officially party season. Thanksgiving, Christmas, cocktail parties, book club parties, neighbors for drinks - entertaining anytime during the holiday season can be downright daunting. With guests coming, you want the food to be festive but fuss-free, yet your schedule leaves you with a full plate and a small amount of time! Deep breath; let's manage the menu, break it down into make ahead customizable dishes that will look like you spent all day preparing them. The result will be delicious, effortless entertaining. *On the menu: Pomegranate Sparklers, Salad of Fall Greens with Plum Vinaigrette and Grilled Crusty Bread with Stilton, Rosemary, and Maple Drizzle, Butternut Squash Pork Roulade with Apple Cider Gravy and Browned Butter Pecan Rice, Roasted Beets with Cranberries, Toasted Pecans and Balsamic Butter, and Warm Raspberry Linzer Bars with Vanilla Gelato*

**Saturday, November 23 Hands On: Make and Take: Soft White Rolls to Freeze and Bake on Thanksgiving** Robin Nathan 10:00 am – 12:00 pm \$55

In our wildly popular new series, you'll make it, take it home, and bake it! You'll learn the secrets to the most delicious soft and buttery white holiday rolls to fill your table's basket. In class, you will prepare the dough, allow for a rise, learn to shape and pan. While the dough is rising, you will make two compound butters, one savory and one sweet. Both perfect for slathering on a warm roll at the holiday meal. Instructions for the second rise, baking and freezing instructions will be provided. *On the menu: A dozen and a half soft white rolls to freeze and bake at home, Sweet Honey-Pumpkin Butter and French Herb-Garlic Butter*

**Sunday, November 24 Hands On: Make and Take: Thanksgiving Pies** Rachel Cuzzone 12:00 – 2:00 pm \$55

In our new series, you'll make it, take it home, and bake it! In this class, Chef Rachel will teach you the art of the perfect pie crust, pie filling, cream filling, and pie assembly. After making the pie dough, rolling out to fit into a pie shell, you'll fill one with seasonal apples and cranberries and for the other, a rich, chocolate cream. Two hours later, off you go, with two pies, one ready to eat and one ready to bake off just in time for the holiday meal. Baking, holding, and freezing instructions will be provided. *On the menu: Classic Pie Dough, Apple Cranberry Pie with Spiced Oat Streusel and Chocolate Cream Pie with Pretzel Wafer Crust*

**Monday, November 25 Hands On: Make and Take: Soft White Rolls to Freeze and Bake on Thanksgiving** Robin Nathan 10:00 am – 12:00 pm \$55

In our new series, you'll make it, take it home, and bake it! You'll learn the secrets to the most delicious soft and buttery white holiday rolls to fill your table's basket. In class, you will prepare the dough, allow for a rise, learn to shape and pan. While the dough is rising, you will make two compound butters, one savory and one sweet. Both perfect for slathering on a warm roll at the holiday meal. Instructions for the second rise, baking and freezing instructions will be provided. *On the menu: A dozen and a half soft white rolls to freeze and bake at home, Sweet Honey-Pumpkin Butter and French Herb-Garlic Butter*

**Tuesday, November 26 Hands On: Make and Take: Thanksgiving Pies** Rachel Cuzzone 10:00 am – 12:00 pm \$55  
In our new series, you'll make it, take it home, and bake it! In this class, Chef Rachel will teach you the art of the perfect pie crust, pie filling, cream filling, and pie assembly. After making the pie dough, rolling out to fit into a pie shell, you'll fill one with seasonal apples and cranberries and for the other, a rich, chocolate cream. Two hours later, off you go, with two pies, one ready to eat and one ready to bake off just in time for the holiday meal. Baking, holding, and freezing instructions will be provided. *On the menu: Classic Pie Dough, Apple Cranberry Pie with Spiced Oat Streusel and Chocolate Cream Pie with Pretzel Wafer Crust*

**Saturday, November 30 Hands On: Palm Springs Holiday** Robin Nathan 6:30 – 9:00 pm \$85  
When the weather turns colder, it's time to do what Angelinos do – head into the desert and spend the weekend in Palm Springs. The constantly evolving food scene runs the gamut from Baja inspired, to sophisticated swank and all that falls in-between. Surrounded by fabulous mid-century modern homes and buildings, in Hollywood's winter playground, we'll dine on classic fare, perfect for your next dinner party, too! *On the menu: Rye Whiskey Manhattans, Tuna Crudo with Serrano-Pineapple Relish, Spinach Salad with Warm Bacon-Dijon Vinaigrette, Roast Pork Tenderloin Diane over Pappardelle, Nutella Ice Cream in Sundaes*