

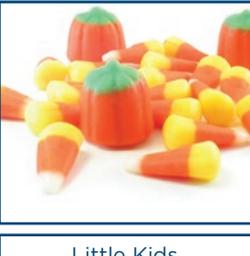


CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

OCTOBER
COOK CREATE CELEBRATE

S	M 	T Free Demo Denise's Chickpea and Kale Curry (Kelly Sears) 11:00 am - 2:00 pm 1	W Indian Summer and Early Fall (Kelly Sears) 6:30 - 9:00 pm \$80 2	T Salt/Fat/Acid/Heat (Kiley Fields) 6:30 - 9:00 pm \$80 3	F 	S Knife Skills at 3 3:00 - 4:00 pm \$25 Wine Crush (Robin Nathan) 6:30 - 9:00 pm \$85
French Macarons (Rachel Cuzzone) 12:00 - 3:00 pm \$70 6		Free Demo Tania's Lemon Orzo Chicken Soup with Spinach 11:00 am - 2:00 pm ----- Dinner at 7: Stir-Fry Cooking (Kiley Fields) 7:00 - 8:30 pm \$45 8		Seattle Fish Market (Brandy Fernow) 6:30 - 9:00 pm \$85 10	Midwest Harvest Table (Kelly Sears) 6:30 - 9:00 pm \$85 11	
		Free Demo Lauren's Quiche Stuffed Mushrooms 11:00 am - 2:00 pm 15	Splendid Squash (Brandy Fernow) 6:30 - 9:00 pm \$80 16	Third Thursday: One + Done: The Perfect Caramel Sauce (Kelly Sears) Three sessions 9:30 - 10:30 am 11:00 am - 12:00 pm 12:30 - 1:30 pm \$35		Little Kids Candy Desserts (Rachel Cuzzone) 11:00 am - 12:30 pm Ages 6 - 8 \$35 ----- Mid Kids Halloween Candy Treats (Rachel Cuzzone) 2:00 - 3:30 pm Ages 9 - 11 \$40
Fresh Fall Lasagna (Robin Nathan) 12:30 - 3:00 pm \$75 20		Free Demo Jenny's Roasted Pumpkin Millet & Herb Patties 11:00 am - 2:00 pm ----- Family Cooking: Burger Night (Brandy Fernow) 6:00 - 8:30 pm \$50 22		Burgundy Bistro with Wine Pairing (Robin Nathan) 6:30 - 9:00 pm \$85 17	Cocktail Party with Interactive Demonstrations: Game Day Ribs & Chili (Brandy Fernow) 6:30 - 9:00 pm \$80 25	Steak and Martinis (Kiley Fields) 6:30 - 9:00 pm \$90
		Free Demo Teri's "Everything Bagel" Smoked Salmon Cheeseball 11:00 am - 2:00 pm ----- Fall Ragu & Ragout (Kelly Sears) 6:30 - 9:00 pm \$80 29	Off the Italian Coast (Paul Lindemuth) 6:30 - 9:00 pm \$80 30			Make and Take: Fall Flavors Overnight French Toasts (Robin Nathan) 10:00 am - 12:00 pm \$55

nab an event date now...
in our kitchen + shop
or at your house



CLASS, DEMO + EVENT DETAILS



OCTOBER

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, October 2	Hands On: Indian Summer and Early Fall	Kelly Sears	6:30 – 9:00 pm	\$80
Things to do in autumn: pick apples, take a forest walk, collect leaves, and enjoy the crisp, versatile flavors of fall! At this time of year, the market is packed with savory gems like pumpkins and squash, earthy roots, crisp apples, and refreshing cider. We're putting all our fall favorites on the menu, these seasonal treasures that bring a comforting mellow flavor to autumn's table. On the menu: Escarole and Squash Salad with Peppered Buttermilk Ranch, Chicken Thighs with Savory Caramel, Apple and Fig Compote, Roasted Vegetable Fall Galette, and Cider Floats with Salted Caramel Drizzle				
Thursday, October 3	Hands On: Salt/Fat/Acid/Heat	Kiley Fields	6:30 – 9:00 pm	\$80
Her book and show are all the rage. By now, you've seen Chef and food writer Samin Nosrat travel the world to explore four basic keys to cooking while serving up feasts and helpful tips along the way. Chef Kiley is sharing Chef Nosrat's simple philosophy: master the use of just four elements, salt, fat, acid, and heat, and anything you cook will be delicious. Learn to make confident decisions in the kitchen and cook delicious meals with any ingredients, anywhere, any time. On the menu: Brussels Sprout and Pancetta Frittata, Avocado Beet Arugula Salad with Green Goddess Dressing, Slow Roasted Indian-Spiced Salmon with Coconut-Cilantro Chutney, and Chocolate Midnight Cake with Cream Cheese Frosting				
Saturday, October 5	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, October 5	Hands On: Wine Crush: California Wine and Dine	Robin Nathan	6:30 – 9:00 pm	\$85
Pick, crush, stomp, and repeat. Harvest in California's Napa and Sonoma Valley wine regions, typically from mid-August through October, bursts with vibrant golden yellow and crimson colors, mingled with aromas of ripening fruit and crushed grapes. Celebrate the first loads of fruit to be crushed to create a new vintage with a wine country inspired meal perfect for your next dinner party. On the menu: Crispy Flatbreads with Wild Mushrooms & Brie, Grill Seared Tri Tip au Poivre with Bleu Cheese Vinaigrette, Barley-Bulgur Pilaf with Dried Cherries, and Chile Infused Chocolate Pots with Freshly Whipped Cream				
Sunday, October 6	Hands On: French Macarons	Rachel Cuzzone	12:00 – 3:00 pm	\$70
Not to be confused with the coconut macaroon, the macaron is a sweet meringue-based confection made with egg whites, icing sugar, and almond powder or ground almond. Characterized by a smooth, rounded top, ruffled perimeter, and flat-footed base, it is mildly moist and chewy. The macaron is commonly filled with ganache, buttercream or jam filling sandwiched between two biscuits. Chef Rachel will guide you to success creating this traditional French confection and you will take a home a box of your very own! A light lunch will be provided. On the menu: Classic Almond Macaron with Cinnamon Buttercream and Milk Chocolate Ganache and Pistachio Macaron with Lemon Swiss Buttercream				
Tuesday, October 8	Dinner at 7: Stir-Fry Cooking	Kiley Fields	7:00 – 8:30 pm	\$45
Stir-fry is the answer to the age-old question: what do I make for dinner on a Tuesday night in less than twenty minutes?! Stir-fry is quick, easy and highly customizable. When you don't have time to spend one minute more on dinner, but you still want the results to be satisfying and delicious, stir-fry is key for making it perfect every time. Wine and beer will be available for purchase by the glass. On the menu: Shiitake Cabbage and Chive Lo Mein, Stir Fried Beef with Basil, and Thai Fried Bananas				
Thursday, October 10	Hands On: Seattle Fish Market	Brandy Fernow	6:30 – 9:00 pm	\$85
A trip to Seattle isn't complete without a stop at Pike Place Market. Fish tossing isn't just for joking, the crew behind the counter, they are serious. The fishmongers have a common goal, source fantastic sustainable fish, connect with people and show them how to love fish as much as they do. If you love fish or just want to add more seafood and fish into your diet, Chef Brandy is sharing plenty of inspiration here. On the menu: Fennel Crusted Salmon Bites with Creamy Harissa Sauce, Pan-Seared Scallops with Chorizo and Corn, Mahi Mahi en Papillote with Macadamia Butter and Farro, and Sweet Lemon Cake with Elderflower Glaze				
Friday, October 11	Hands On: Midwest Harvest Table	Kelly Sears	6:30 – 9:00 pm	\$85
Let the seasonal bounty of the greenmarket be your guide to creating your own rustic-chic harvest party. Warm and welcoming flavors guarantee a meal with unparalleled-of-the-moment flavors. At this time of year, the market is packed with savory gems like earthy roots, pumpkins, squash, and crisp apples. This rustic menu showcases them all. On the menu: Radicchio & Roasted Sweet Potato Salad with Spiced Pecans, Espresso Rubbed Grilled Pork Tenderloin, Butternut Squash Polenta, Roasted Root Vegetables with Smashed Walnut Vinaigrette, and Little Apple Crostatas with Hazelnut Crunch				
Wednesday, October 16	Hands On: Splendid Squash	Brandy Fernow	6:30 – 9:00 pm	\$80
Emerging from the patch in time for warming autumn recipes, discover how the golden tones and sweet flavor of pumpkin and winter squash can enrich your next meal. Cinderella, Jack-Be-Quick, Butternut, Hubbard, let the earthy flavors of these seasonal fruits and vegetables create the ultimate autumnal comfort food. On the menu: Maple-Glazed Butternut Squash with Fresh Ricotta and Hazelnuts on Grilled Bread, Roasted Acorn Squash and Arugula Salad with Crisp Pepitas, Spice Rubbed Pork Tenderloin with Apples and Delicata Squash Puree, Savory Squash and Wild Mushroom Bread Pudding, and Sweet Pumpkin and Pear Trifle				
Thursday, October 17	Hands On: Third Thursday: One + Done: The Perfect Caramel Sauce	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 caramel sauce. Rich and creamy, paired with apples, gingerbread, bread pudding, ice cream, and all things fall, caramel is the perfect drizzle to any dessert. You'll make your own batch of caramel and then take it home for sharing (or not)! Pick your session and we'll have you in and out with your treats in an hour! On the menu: The Perfect Caramel Sauce plus tips on how to enhance with liquor, espresso, and salt				
Thursday, October 17	Hands On: Burgundy Bistro with Wine Pairing	Robin Nathan	6:30 – 9:00 pm	\$85
Let the hearty and casual bistro fare of Burgundy be the order of the day with a selection of simple and elegant dishes that are big on flavor yet require minimal effort. A gorgeous White Burgundy poached pear atop crisp greens, a classic and warming beef stew with Red Burgundy and a simple apple cake bring the rich and robust flavors of this fabulous food region, along with the wines that pair best, to your table. On the menu: Arugula Salad with Warm White Burgundy Poached Pears and Roquefort, Classic Beef Bourguignon, Parsley Potatoes, and French Countryside Apple Cake with Sugar Crust & Chantilly Cream				

	LITTLE KIDS	Hands On: Candy Desserts	Ages 6 - 8	
Saturday, October 19		Rachel Cuzzone	11:00 am – 12:30 pm	\$35
The best part of Halloween? Shaking out the pillowcase at the end of trick or treating to see all the candy collected from the neighborhood. Sorting, trading, eating the best candy first, it's all part of the fun. No need to wait until the 31st, create your own Halloween candy guaranteed to be your new favorite. On the menu: Rice Krispy Pumpkins, Graveyard Dirt Cake, Mummy Pretzel Sticks, Blood Red Punch				
	MID KIDS	Hands On: Halloween Candy Treats	Ages 9 - 11	
Saturday, October 19		Rachel Cuzzone	2:00 – 3:30 pm	\$40
What's better than Halloween candy? Making candy treats from homemade Halloween candy! Coated in chocolate, dipped in sprinkles, colored orange and black, all devilishly delicious! On the menu: Chocolate/Caramel Shortbreads, Chocolate Peanut Butter Balls, Chocolate Crispy Bars, and Halloween Punch				
Saturday, October 19	Hands On: Steak and Martinis	Kiley Fields	6:30 – 9:00 pm	\$90
It's part of the American dream, a medium-rare steak and a shaken-not-stirred martini. Pure savory indulgence! Some argue that beef is far too bold for something as elegant as a properly balanced martini, but none can argue that having a martini before your steak is a necessity! To properly enjoy a good steak, all of your pleasure receptors need to be in good working order. No drink gets them that way more efficiently than the martini. Join Chef Kiley and experience this classic Steakhouse combination. On the menu: Classic Martini, Cucumber Elderflower Martini, Selection of Cheese and Charcuterie from Marché, Pan Seared Ribeye with Bordelaise Sauce, Salt and Vinegar Potatoes, Roasted Okra with Tomatoes and Bacon, and Chocolate Pots de Crème				
Sunday, October 20	Hands On: Fresh Fall Lasagna	Robin Nathan	12:30 – 3:00 pm	\$75
This mini pasta workshop will get you comfortable making your own fresh pasta. We'll start by making the fresh pasta dough, then while it rests, we'll make an autumnal wild mushroom filling and herb infused bechamel. We'll roll, cut and cook the pasta sheets and build the lasagna and bake it off. In addition, we'll make the perfect accompaniments for this warming meal – a seasonal salad and dessert. On the menu: Radicchio Salad with Red Grapes and Goat Cheese, Wild Mushroom Lasagna with Fresh Pasta and Herb Bechamel, and Pear-Dried Cherry Crumble with Custard Filling				
Tuesday, October 22	Hands On: Family Cooking: Burger Night	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: Meatball Slider with Tomato Basil Marinara and Mozzarella, Beef Burger with Corn Elotes and Creamy Lime Sauce, Cheesy Potato Fritters with Buttermilk Ranch Dipping Sauce, and Chocolate Cake Shakes				
Thursday, October 24	Hands On: Global Kitchen	Paul Lindemuth	6:30 – 9:00 pm	\$80
Take Mexican fare beyond the fajitas, Italian past traditional pasta. Chef Paul has inspired an international feast designed to excite the palate and relive favorite travel experiences by transporting the kitchen into the flight deck. Boldly take your taste buds to countries near and far with this global inspired meal. On the menu: Mexican Polenta Stacks with Chorizo and Chiles, Sweet Potato/Coconut Milk Soup with Thai Curry, Salmon Cannelloni with Lemon Cream Sauce, and Pistachio Palmiers with Rosewater and Cardamom.				
Friday, October 25	Game Day Ribs & Chili: Cocktail Party with Interactive Demonstrations			
		Brandy Fernow	6:30 – 9:00 pm	\$80
College or professional football, late season baseball, on the court with the Bulls or on the ice with the Blackhawks, whatever your sport of choice, nothing says game day like slow cooked ribs and chili. Sure- fire crowd pleasers for the backyard, tailgate, kitchen or the man cave, Chef Brandy has designed the perfect play book with all-star dishes designed for cheering on your team. No matter who you root for, you'll score big with these game-day winners. On the menu: Spicy Orange Kentucky Mules, Cotija Stuffed Meatballs with Sweet Jalapeno Glaze, Pork Verde Chili with Poblano and Tomatillo, Five Spice Ribs with Clover Honey Barbeque Sauce, Potato Salad with Hot Bacon Dressing, Chipotle Gouda Mac & Cheese, and Grilled Pound Cake with Blueberry Cardamom Compote				
Saturday, October 26	Hands On: Make and Take: Fall Flavors Overnight French Toasts	Robin Nathan	10:00 am – 12:00 pm	\$55
In our new wildly popular series, you'll make it, take it home, and bake it! In this class, Chef Robin is highlighting fall's greatest hits -- apples, cranberries, and pumpkin. You'll learn the secrets to the perfect make-ahead sweet and sumptuous baked French toast and leave with two assembled recipes, ready to bake off in the morning. Perfect for company, holidays, or just lazy week-end mornings, packed with cinnamon, fresh fall fruit and covered in streusel, breakfast never tasted so good. Freezing instructions will be provided as well. On the menu: Pumpkin Custard Baked French Toast with Streusel and Apple-Dried Cranberry Crumble Baked French Toast				
Tuesday, October 29	Hands On: Fall Ragù & Ragout	Kelly Sears	6:30 – 9:00 pm	\$80
Ragu and ragout, both pronounced the same, both saucy, both hearty but, yet, not quite the same. Italian Ragù are pasta sauces made with ground meat, vegetables and occasionally tomatoes; think Bolognese. Ragout is a slow-cooked style stew, eaten alone or with a starch like polenta, made with meat or fish or vegetables. Despite their culinary differences, they have one great thing in common: both are satisfying and delicious on a cool night. On the menu: A duo of toasts: Spicy Shrimp, Kale, Chorizo, and White Bean Ragout over Grilled Toasts and Grilled Toasts with Roasted Mushroom Ragù, Short Rib and Roasted Vegetable Ragout over Polenta Cacio e Pepe, and Caramel Apple "Ragout" over Vanilla Ice Cream				
Wednesday, October 30	Hands On: Off the Italian Coast	Paul Lindemuth	6:30 – 9:00 pm	\$80
Transport yourself to Italy's Amalfi coast: oceanside terraces, fresh-caught seafood, fresh pasta dishes and the intoxicating scent of lemon. Chef Paul is leading you on a culinary guided tour, one bite at a time. On the menu: Shaved Fennel and Tuna Salad, Angel Hair Pasta with Lemon/Parmesan Sauce, Prawns Puttanesca, and Lemon/Almond/Ricotta Cake				