



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2020 marcelsculinaryexperience.com
 490 North Main, Glen Ellyn, IL
 630.790.8500

MARCH
 COOK CREATE CELEBRATE

S	M	T	W	T	F	S
French Macarons (Rachel Cuzzone) 12:00 - 3:00 pm \$70 1		Free Demo Tania's Avocado Hummus with Pistachio Salsa Verde 11:00 am - 2:00 pm 3	Cook Twice, Eat All Week (Kelly Sears) 6:30- 9:00 pm \$80 4	Girl's Night Out: March Meets Marcel's (Robin Nathan) 6:30 - 9:00 pm \$85 5	Couples in the Kitchen: Sushi & Sake (Kiley Fields) 6:30 - 9:00 pm \$90 6	Brunch Favorites (Rachel Cuzzone) 10:00 am - 12:30 pm \$60 ----- Knife Skills at 3 3:00 - 4:00 pm \$25 7
8		Free Demo Jenny's Mocha Pots de Crème 11:00 am - 2:00 pm ----- Dinner at 7: Easy to the Table (Rachel Cuzzone) 7:00 - 8:30 pm \$45 10	Out to Lunch: Citrus Bliss (Brandy Fernow) 11:30 am - 1:00 pm \$40 11			Make and Take: Coffee Cakes Customized! (Rachel Cuzzone) 10:00 am - 12:00 pm \$55 ----- South Meets South of the Border (Brandy Fernow) 6:30 - 9:00 pm \$90 14
Bread Workshop (V) (Robin Nathan) 12:00 - 4:00 pm \$75 15	Big Kids Sugar Cookie Decorating - The Art of Royal Icing (Rachel Cuzzone) 5:00 - 7:00 pm Ages 12 - 16 \$50 16	Free Demo Lauren's Pear & Blue Cheese Pizza 11:00 am - 2:00 pm 17	Family Cooking: Global Kitchen (Brandy Fernow) 6:00 - 8:30 pm \$50 18	Koreatown (Kiley Fields) 6:30 - 9:00 pm \$85 19	Burgers and Bourbon (Paul Lindemuth) 6:30 - 9:00 pm \$85 20	
	23	Free Demo Teri's Spicy Meatballs with Brothy Tomatoes 11:00 am - 2:00 pm ----- Dinner at 7: Fish Focused (Paul Lindemuth) 7:00 - 8:30 pm \$45 24	Out to Lunch: Pescatarian Style (Kiley Fields) 11:30 am - 1:00 pm \$40 25	Eating the Mediterranean (Paul Lindemuth) 6:30 - 9:00 pm \$85 26	Paella Party (Robin Nathan) 6:30 - 9:00 pm \$90 27	
	LITTLE KIDS SPRING BREAK CAMP Bunny Ready Ages 6-8 (Kelly Sears) 11:00 am - 12:30 pm \$40 each day/\$110 all 3 days 30	MID KIDS SPRING BREAK CAMP Easter Around the World Ages 9-11 (Kelly Sears) 2:00 - 3:30 pm \$45 each day/\$160 all 4 days 31	APRIL 1 2			4



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CLASS, DEMO + EVENT DETAILS



MARCH

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.



11.15.19

Sunday, March 1	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 Cherries and Chocolate Ganache, Coconut Macaron with Almond Swiss Buttercream				
Wednesday, March 4	Hands On: Cook Twice, Eat All Week	Kelly Sears	6:30 - 9:00 pm	\$80
Long, cold winter nights are starting to give way to longer days and more hectic springtime schedules. It's time to cook smarter, not harder. This class will feature two main proteins, two main grains, and sheet pan vegetables, that, once cooked, will be shaped into five different meals. With a portion of each recipe already prepared, you'll be able to get a fresh, nutritious, quick dinner on the table every night during the week. On the menu: Big Batch Pulled Chicken, Chuck Roast, Brown Rice, Polenta and Sheet Pan Vegetables turned into: Chicken and Brown Rice Bowls with Roasted Vegetables and Citrus Chile Sauce, Chuck Roast with Goat Cheese & Vegetable Polenta, Vegetable Bisque with Parmesan Black Pepper Croutons, Grilled Polenta Squares with Chicken and Herb Puree, and Chuck Roast Sandwiches Roasted Vegetable Spread and Shallot Mayonnaise				
Thursday, March 5	Hands On: Girl's Night Out: Marché Meets Marcel's	Robin Nathan	6:30 - 9:00 pm	\$85
If cheese is your thing, then this is the class for you. We'll start with a tasting of cheeses - our Marché cheesemonger will speak to cheese classifications, how to buy cheese and store it. Then we'll roll up our sleeves and cook! Heat up girl's night on a Thursday with Marché's Cheesemonger and Chef Robin. On the menu: Marché Cheese Tasting, Butternut Squash Tart with Ossau Iraty & Chile-Honey, California Tri Tip with Baby Greens and Bleu d'Auvergne Vinaigrette, and Tiramisu Panna Cotta with Mascarpone				
Friday, March 6	Hands On: Couples in the Kitchen: Sushi & Sake	Kiley Fields	6:30 - 9:00 pm	\$90
Spend Friday night with Chef Kiley as she walks you through how to make the foundation of all sushi: delicious, seasoned rice. Next, create a variety of sushi accoutrements, along with vegetables and raw fish, and the basics of dumpling making. Finally, you'll learn to make traditional hand rolls and a variety of maki, all paired with refreshing Japanese Sake. On the menu: Sake tasting, Shrimp Siu Mai, Sushi Rice, Pickled Cucumber Hosomaki, Spicy Crab Uramaki, Salmon Tartare Temaki, and Toasted Coconut Cake				
Saturday, March 7	Hands On: Brunch Favorites	Rachel Cuzzone	10:00 am - 12:30 pm	\$60
Treat yourself and those around your table that marvelous culinary invention that combines breakfast and lunch. 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 cuts down on the host's workload, as it bundles two meals in one. Chef Rachel is offering a warm-from-the-oven baked brunch. On the menu: Cheesy Grits with Crumbled Bacon, Creamy Yogurt Parfait with Homemade Granola, Hearty Biscuits and Gravy, and Vegetable-Packed Brunch Frittata				
Saturday, March 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				
Tuesday, March 10	Demo: Dinner at 7: Easy to the Table	Rachel Cuzzone	7:00 - 8:30 pm	\$45
We sprang ahead on Sunday; more sun, less dreary, more outdoors, and warmer weather right around the corner. As we begin to make the shift from cold weather cooking to warm weather lighter fare, Chef Rachel is working smarter not harder in the dinner making department, sharing shortcuts on saving time without sacrificing flavor. Wine & beer will be available for sale by the glass. On the menu: Pressure Cooker Pulled Chicken, Creamy Cheddar Polenta, and Crispy Apple Cobbler				
Wednesday, March 11	Demo: Dinner at 7: Out to Lunch: Citrus Bliss	Brandy Fernow	11:30 am - 1:00 pm	\$40
Vivid, versatile citrus is the building block for dishes from ceviche and risotto to sweet glazed cake and impart a citrusy hint to rich meats and savory braises. Wake up your routine and taste the best of winter's brightest jewels. Wine & beer available for sale by the glass. On the menu: Blood Orange and Burrata Farro Salad, Spice Crusted Market Fish with Mandarin Butter Sauce, and Yuzu and Ginger Soufflé with Candied Citrus Zest				
Saturday, March 14	Hands On: Make and Take: Coffee Cakes Customized!	Rachel Cuzzone	10:00 am - 12:00 pm	\$55
The ultimate morning wake up call, coffee cake! For this make and take, Chef Rachel is sharing her classic coffee cake recipe with a couple of different spins. The endless customizable classic base, with warm notes of vanilla and subtle tang of sour cream bakes with an irresistibly tender crumb. When topped and altered with different flavors, it's pure magic. In class you will create the base and then flavor both. Take home to bake one for eating now and freeze one for enjoying later. On the menu: Cinnamon Coffee Cake, Berry Cream Cheese Coffee Cake				
Saturday, March 14	Hands On: South Meets South of the Border	Brandy Fernow	6:30 - 9:00 pm	\$90
Tonight, Chef Brandy is serving up Mexican fare with Southern flair. Think a hefty dose of down-home Southern with a splash of spice, lime, and Mexico fresh; Nashville hot chicken with jalapeno slaw or poblano corn chowder. Southern and Mexican ingredients share similar ingredients and similar cooking techniques. When the two flavors come together, it's the perfect vibe with standout results. On the menu: Mexican Mint Julep, Fried Green Tomatillos and Jicama Slaw Salad with Sweet Habanero Dressing, Nashville Hot Chicken Tacos with Pickled Jalapeno, Spiced Pork Tenderloin with Cilantro Pecan Pesto Rice, and Mexican Chocolate Bread Pudding with Ancho Chile Pralines				
Sunday, March 15	Hands On: Bread Workshop (V)	Robin Nathan	12:00 - 4:00 pm	\$75
Very little compares to the warmth freshly baked bread elicits when baked and eaten. Chef Robin is taking bread to the next level this afternoon. The day begins with unique shaping to create the world's largest cinnamon roll loaf, then you'll move on to an introduction to Banneton Shaping Baskets, pre-ferments and poolish. Toss in a hearty pot of soup and you've got yourself a full day of goodness. On the menu: World's Largest Cinnamon Roll Loaf, Artisanal White Bread with Banneton Shaping, Harvest Bread with Poolish (pre-ferment) and Mushroom-Barley Soup. Plus, you'll take home poolish to make another loaf at home				
Monday, March 16	BIG KIDS Ages 12 - 16			
	Hands On: Sugar Cookie Decorating - The Art of Royal Icing	Rachel Cuzzone	5:00 - 7:00 pm	\$50
Decorating sugar cookies like a pro takes a lot of practice but even a novice can have a "nailed it" result with the right insider information! Chef Rachel is sharing her secrets to ensure success for the perfectly decorated 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. On the menu: Spring Theme Sugar Cookie Decorating, Royal Icing - Consistencies, Piping, and Coloring, and Hot Chocolate (Sugar Cookies baked ahead, recipe is included)				

(V) Vegetarian All hands on and cocktail party classes include a selection of our wines and beers

Wednesday, March 18	Hands On: Family Cooking: Global Kitchen	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. 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: Mexican Cheese Tamales with Cilantro Pepita Pesto, Pineapple Teriyaki Shrimp with Sesame Asian Noodles, Chicken and Prosciutto Saltimbocca, and Layered French Crepe Cake				
Thursday, March 19	Hands On: Koreatown	Kiley Fields	6:30 - 9:00 pm	\$85
Signature dishes of Korea seduce with intoxicating flavors. From bibimbap to bulgogi, Korean spices and ingredients collide in a sweet-spicy result elevating dishes to an addictively delicious level. Built on a base of a huge range of vegetables, from wild greens to leaves and flowers, and copious amounts of rice, these ingredients provide the structure for a wide variation of dishes for every palate. On the menu: Anchovy Peanuts, Blistered Shishito Pepper Banchan, Soy and Sesame Spinach, Kimchi Fried Rice, Rib Eye Bulgogi, Sweet Fried Pancakes with Vanilla Ice Cream				
Friday, March 20	Cocktail Party with Interactive Demonstration Burgers and Bourbon	Paul Lindemuth	6:30 - 9:00 pm	\$85
What better way to indulge in burgers than by pairing them perfectly with bourbon-based cocktails? Build a series of mouthwatering burgers, including bison, lamb, turkey and the supporting cast of sides and even a bourbon-spiked dessert! Once constructed and plated, we'll pair the perfect burgers and sides with house-made bourbon cocktails. On the menu: The Cooper's Collins, Stone Cold Larceny, The Forbidden Sour, Lamb Burgers with Spinach and Red Onion Salad, Bison Burgers with Cheddar and Cabernet Onions, Thai-Taste Turkey Burgers, and Salted Maple Pot De Crème with Bourbon Whipped Cream				
Tuesday, March 24	Demo: Dinner at 7: Fish Focused	Paul Lindemuth	7:00 - 8:30 pm	\$45
Fish is inherently fast-cooking and healthy---perfectly suited for a quick midweek meal or a feast with friends. No matter the preparation, paired with veggie loaded whole grains, the result is simple, clean and delicious. Wine & beer will be available for purchase by the glass. On the menu: Smoked Trout Mousse on Pumpnickel, Mediterranean Baked Cod, Chickpea Salad with Za'atar Fried Eggplant, and Roasted Pears with Honey, Pistachios and Mascarpone				
Wednesday, March 25	Demo: Out to Lunch: Pescatarian Style	Kiley Fields	11:30 am - 1:00 pm	\$40
Plant based diets of whole grains, nuts, legumes, produce and healthy fats with seafood playing a key role as the main protein source are referred to as pescatarian. Whether you are dipping your toes in the water of healthier eating or just looking for an alternative way to cook, let the process be delicious not burdensome by embracing foods that are tasty, nutritious and simple to prepare. On the menu: Smoked Fish Pâté with Pickled Fennel, Pan-seared Scallops with Lentils, Porcini and Asparagus, and Blueberry Buckle				
Thursday, March 26	Hands On: Eating the Mediterranean	Paul Lindemuth	6:30 - 9:00 pm	\$85
Big on flavor, minimal on preparation, add this casual fare to your mealtime rotation. With access to a variety of fresh vegetables, fruits, beans, fish, and legumes, as well as yogurt and olive oil, the Mediterranean style of eating (naturally low in fat, and utilizing the "good" fats) has proven to be one of the best ways to "eat healthy." Join Chef Paul as he brings the focus of the Mediterranean kitchen to your kitchen. On the menu: Creamy Italian White Bean Soup, Moroccan Fish with Peppers, Tomatoes and Olives, Briam (Greek Baked Zucchini and Potatoes with Feta), and Apple/Olive Oil Cake				
Friday, March 27	Hands On: Out to Lunch: Paella Party	Robin Nathan	6:30 - 9:00 pm	\$90
This iconic dish of Spain can take on many forms, each more delicious than the next. We'll start the party with a couple of bites and then take a deep dive into paella. We'll explore its origin, classic ingredients, and the proper way to create soccarat - that beautiful, crusty rice which forms on the pan's bottom. Of course, no party would be complete without a fun and bubbly sangria. On the menu: Cava Sangria, Marche Spanish Cheese & Charcuterie Platter, Mushrooms in Garlic Sauce over Baby Greens, Paella Mixta with Shrimp, Mussels & Spanish Chorizo, and Roasted Pears with Cabrales Blue Cheese & Walnuts with Honey Vanilla Ice Cream				
LITTLE KIDS SPRING BREAK Hands On: Bunny Ready Ages 6 - 8				
Monday, March 30 - Wednesday, April 1		Kelly Sears	11:00 am - 12:30 pm	\$40 each day/\$110 for all three days
With Easter in just a couple of weeks, it's time for some egg-celent dishes that you can make to contribute to the holiday table. Easter breakfast, celebration Easter lunch and yummy Easter desserts, roll up your sleeves for three days of menu ideas perfect for your family celebration, no matter what time of day you host. On the menu: Day 1: Easter Breakfast: Stuffed French Toast, Sweet Maple Bacon Twists, Raspberry Cream Cheese Coffee Cakes Day 2: Easter Lunch: Ham and Cheese Pinwheels, Deviled Egg Chicks, and Marshmallow Fluff Fruit Salad Day 3: Easter Dessert: Bunny Marshmallow Pops, Candy-Coated Strawberry Carrots, Easter Chick and Easter Basket Cupcakes				
MID KIDS SPRING BREAK Hands On: Easter Around the World Ages 9 - 11				
Monday, March 30 - Thursday, April 2		Kelly Sears	2:00 - 3:30 pm	\$45 each day/\$160 for all four days
Beyond colored eggs, peeps, and ham, people all around the world celebrate Easter with different foods that are traditional to their country and region. Some indulgent, all delicious, take a seat at the table this week sampling Easter foods from around the world. On the menu: Day 1: Greek Easter: Tzatziki and Pita, Greek Chicken with Roasted Potatoes with Olive Oil, Lemon and Oregano, and Greek Custard Pie Day 2: Italian Easter: Citrus Salad, Baked Stuffed Shells, and Lemon Syrup Cakes Day 3: German Easter: Baked Breakfast Eggs with Black Forest Ham and Emmentaler, Potato Dumplings with Brown Butter, and Carrot Cake Day 4: Mexican Easter: Chorizo & Potato Empanadas with Fresh Salsa, Crema and Queso Fresco, Red Chile Chicken Chilaquiles (shredded chicken with mild chile sauce and tortillas) and Mexican Wedding Cookies				