



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

JUNE

COOK CREATE CELEBRATE

S	M	T	W	T	F	S	
		Free Demo Denise's Poblano & Bacon Quesadilla w/ Pickled Pineapple Salsa 11:00 am - 2:00 pm	Celebrating Frida with Marcel's & Andrew's Garden 6:30- 9:00 pm \$140	Ripe Right Now! (V) (Kelly Sears) 6:30 - 9:00 pm \$85	Tuscan Osteria (Robin Nathan) 6:30 - 9:00 pm \$90	Knife Skills at 3 3:00 - 4:00 pm \$25	
7	8	9	10	11	12	13	
	BIG KIDS CAMP Frida Kahlo Inspired Ages 12 -16 (Kelly Sears) 11:00 am - 1:00 pm \$50 each day/\$180 for all 4 days			Summer's Best Fish (Paul Lindemuth) 6:30 - 9:00 pm \$85	Southwestern Tex Mex (Kiley Fields) 6:30 - 9:00 pm \$85	Garden Party: Food & Friends (Kelly Sears) 6:30 - 9:00 pm \$90	Make and Take: Dad's Day Breakfast Pastries (Rachel Cuzzone) 10:00 am - 12:30 pm \$55 <hr/> Summer Solstice Party (Brandy Fernow) 6:30 - 9:00 pm \$85
14	15	16	17	18	19	20	
	MID KIDS CAMP One Dish - Three Countries Ages 9 -11 (Katie Wojciechowski) 11:00 am - 12:30 pm \$45 each day/\$160 for all 4 days			Perfect Picnic Food (Kiley Fields) 6:30 - 9:00 pm \$85	Girl's Night Out: Summer Sangria Party (Brandy Fernow) 6:30 - 9:00 pm \$85	Frida Kahlo's Mexico City Street Foods (Robin Nathan) 6:30 - 9:00 pm \$90	Summer Italian Wines and Antipasti (Kiley Fields) 6:30 - 9:00 pm \$90
21	22	23	24	25	26	27	
	LITTLE KIDS CAMP Snacks and Sweets Ages 6 -8 (Katie Wojciechowski) 11:00 am - 12:30 pm \$40 each day/\$110 all 3 days			JULY			
28	29	30	1	2	3	4	



we bring the chef + the party to your place

marcelsatmaison.com




CLASS, DEMO + EVENT DETAILS



JUNE

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.



2.14.20

Wednesday, June 3 Hands On: Celebrating Frida with Marcel's & Andrew's Garden 6:30 - 9:00 pm \$140
Two perfect pairings: Marcel's + Andrews Garden. Floral arranging with tasty bites + delicious sips. Celebrate Frida while you create something special to take home and enjoy the flavors of Frida's native country. Included in the evening: wine, beer, and other beverages, the recipes for all the dishes enjoyed that evening, and all the flowers/plants and supplies used to create the arrangements. *As a bonus, all regular price merchandise at Marcel's will be 20% off for this evening only.*

Thursday, June 4 Hands On: Ripe Right Now! (V) Kelly Sears 6:30 - 9:00 pm \$85
Any good cook will tell you that great food starts with great ingredients. When it comes to choosing fruits and vegetables, this means selecting what's perfectly ripe and in season. Learn how fruit and vegetables can go from bitter and inedible to sweet and ready to eat. Feel, smell, and taste your way to a meal that's bursting with flavor. **On the menu: Early Summer Crudité with Avocado Hummus and Blue Cheese Herb Dip. Straight from the Farm Grain Bowl with Charred Green Onion, Roasted Carrots, Red Quinoa, Micro Greens and Rhubarb Cucumber Salsa, and Ricotta Orange Pound Cake with Prosecco Strawberries and Cream**

Friday, June 5 Hands On: Tuscan Osteria Robin Nathan 6:30 - 9:00 pm \$90
Tuscany's idyllic countryside, artistic treasures and fragrant, rustic cuisine combine to make it one of Italy's most idolized regions. Whether the product of one of Florence's great restaurants or the simple dishes from a country kitchen, the integrity of Tuscan cooking is an expression of the Mediterranean diet; simple fresh ingredients that are rich on flavor. **On the menu: White Bean & Fresh Basil Lemon Crostini, Fresh Hand Cut Pappardelle, Pork Ragù, and Italian Chocolate-Almond Torte**

Saturday, June 6 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 regular priced cutlery and accessories will be 20% off for class participants*

Wednesday, June 10 Hands On: Sizzling Bites for Backyard Nights Robin Nathan 6:30 - 9:00 pm \$85
Combine south-of-the-border flair with traditional al fresco entertaining, and you've got yourself a fiesta! From the classic California cut, tri tip and amped up shrimp nestled in crunchy tostadas, Mexican flavors taste even better in the backyard. Finish the night off with one of Chef Robin's ice cream specialties and you've got one sizzling night. **On the menu: Queso Fundido Tostadas with Shrimp, Chipotle Rubbed Tri Tip with Salsa Fresca, Creamy Pink Beans with Beer & Bacon, and Très Leches Ice Cream with Sweet Rum Sauce**

Thursday, June 11 Hands On: Road Trip: Nantucket Brandy Fernow 6:30 - 9:00 pm \$85
The island of Nantucket is known for its pristine beaches and friendly year-long inhabitants who graciously welcome thousands of tourists every year during the summer season. But Nantucket is more than just beaches and tourism, it's home to a bustling food scene and some of the freshest seafood on the east coast. Experience Nantucket one bite at a time. **On the menu: Crab Cake Salad with Charred Corn Remoulade, Fava Bean, Walnut and Burrata Cheese Spread with Toasted Bread, Clam Chowder with Leek and Salt Pork, Pan-Seared Fresh Catch Sandwich with Pickled Fresnos and Garlic Aioli, and Rhubarb Buckle with Vanilla Poppysseed Ice Cream**

Saturday, June 13 Hands On: Summer Pairings: Crisp Whites and Pink Rosé Paul Lindemuth 6:30 - 9:00 pm \$90

The trees have leaves again, outdoor grills are fired up, and our eating habits are changing. As the weather warms, what we serve with what we drink changes, too. Culinary partners should enhance each other not overwhelm; salad greens love pinot grigio, seafood and Spanish whites play nice in the sandbox, and tomatoes make great friends with hot-pink rosés. When it comes to pairings, Chef Paul will teach you how to follow some guidelines and sometimes even break some rules. **On the menu: Cucumber/Tomatillo Gazpacho, Zucchini Ribbon and Charred Corn Salad, Basil and Smoked Mozzarella Stuffed Chicken Breasts, and Lemon/Raspberry Pound Cake**

BIG KIDS CAMP Hands On: Frida Kahlo Inspired Ages 12 - 16

Monday, June 15 - Thursday, June 18 Kelly Sears 11:00 am - 1:00 pm \$50 each day/\$180 for all 4 days

Frida Kahlo used canvas for her art. In the kitchen, food becomes art. Known for her love of eating, this week we are exploring Frida's Mexico. From roadside stands, to home kitchens, and iconic dishes, the flavors of Mexico inspire. **On the menu: Day 1: Jicama and Spicy Orange Salad, Pork Picadillo Quesadillas, Mexican Tomato Rice and Beans, and Churro Waffles Day 2: Mexican Chopped Salad with Chipotle Herb Dressing, Smoky Black Bean and Cheddar Burrito, Mango Salsa, and Frozen Mexican Fruit Pops**

Day 3: Grilled Watermelon Salsa with Spicy Lime Tortilla Chips, Chili Garlic Shrimp Salad, Green Chili Chicken Enchiladas, and Dessert Nachos with Mexican Chocolate Sauce

Day 4: Steak Tacos with Roasted Tomato Salsa, Mango & Chipotle Guacamole, Mexican Grilled Corn Salad, and Mexican Chocolate Brownies

Wednesday, June 17 Hands On: Summer's Best Fish Paul Lindemuth 6:30 - 9:00 pm \$85
To get beach-season ready, nothing satisfies like a fish focused early summer meal. A fresher than fresh ceviche, summer whitefish, gently sautéed in flavorful butter share the plate perfectly with June's fresh berries and garden-fresh herbs. **On the menu: Summer Salmon Ceviche, Green Goddess Quinoa Salad, Pan-Seared Whitefish with Basil/Tomato Butter, and Lemon/Poppyseed Blueberry Shortcakes**

Thursday, June 18 Hands On: Southwestern Tex Mex Kiley Fields 6:30 - 9:00 pm \$85
Grilled meats, bursts of just-squeezed lime, the heat of the chili, grilled quesadillas, spicy fajitas, smoky street corn; a blast of Texan Tejano culture with a bit of Mexico all made fresher with a hint of summer. Transport an explosion of flavors and textures south of the border to your own back yard. **On the menu: Melon Agua Fresca, Puffy Tostada Con Queso, Beef and Shrimp Fajitas with Guacamole, Pico De Gallo, and Corn Salsa, and Horchata Rice Pudding with Cherries**

Friday, June 19 Hands On: Garden Party: Food & Friends Kelly Sears 6:30 - 9:00 pm \$90
There's no better summer ritual than sharing food with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out of town guests, half the fun is cooking and eating together. Create a meal with fresh-right-now ingredients that come together quickly. Roll up your sleeves, sip, prep, and dine. The result is the perfect recipe for a night of good food and good friends. **On the menu: Early Summer Melon Board, Grilled Peach and Bacon Salad with Creamy Buttermilk Dressing, Espresso Rubbed Pork Tenderloin with Homemade Giardiniera, Deviled Potatoes, Roasted Asparagus with Prosciutto, Microgreens and Hard Cooked Eggs, Sweet Shortcake Bar with Lemon Whipped Cream**

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

Saturday, June 20 Hands On: Make and Take: Dad's Day Breakfast Pastries Rachel Cuzzone 10:00 am - 12:30 pm \$55

Nothing says Sunday morning like a warm, gooey batch of pastries. And what Dad wouldn't want to wake up to the aroma of butter, cinnamon and brown sugar from freshly baked sweet rolls and sticky buns. In class we will mix knead, rise, and proof. Next up, hand-shaping the rolls and nestling them into your take-away pan for the overnight rise. In the morning, just pop them into the oven and let the scent of warm, buttery-sugary goodness fill your home. Yum! **On the menu: Classic Cinnamon Rolls with Cream Cheese Icing and Caramel Apple Sticky Buns**

Saturday, June 20 Summer Solstice Party: Cocktail Party with Interactive Demonstrations Brandy Fernow 6:30 - 9:00 pm \$85

The longest day of the year seems like the ideal excuse for a party! The spotlight is on all things so much better in the summer: juicy fresh fruits, fresh from the garden herbs and vegetable, grilled meats, and sparkly, light and refreshing batched cocktails. Turn your extra long day into one extra-long party filled night. **On the menu: Block Party Rum Punch, Cucumber Jalapeño Batched Margaritas, Sweet Corn Succotash Cup with Basil Pesto, Hula Pork Slider with Caramelized Pineapple, Toasted Vidalia Onion Dip with Crostini, Mini Tilapia Taco with Stone Fruit Guacamole, Chicken Skewer with Strawberry Rhubarb Barbeque Sauce, Mini Mason Jar Blackberry Cheesecakes, and Dark Chocolate Brownie Bites with Pretzel Whipped Cream**

MID KIDS CAMP Hands On: One Dish - Three Countries Ages 9 - 11

Monday, June 22 - Thursday, June 25 Katie Wojciechowski 11:00 am - 12:30 pm \$45 each day/\$160 for all four days

Every country has its own version of culinary delights that might be called one thing here in the United States and something completely different elsewhere across the world. For breakfast, we flip pancakes in a hot skillet and slather them in butter and syrup. In France, pancakes are called crepes and are thin, light, folded and filled or drizzled with sweet or savory. This week explore the delicious world-wide differences of foods across the globe. **On the menu:**

Day 1: The Pancake: Japanese Soufflé Pancakes with Whipped Cream and Fresh Berries French Crepe filled with Chicken Mornay Sauce Dutch Pancake Finished with a Dusting of powdered sugar and chocolate sauce

Day 2: Handheld Favorites: Argentinian Beef Empanadas, Chinese Chicken and Vegetable Pot Stickers, Polish Potato and Cheddar Pierogis

Day 3: The Bun: Persian Fresh Naan Bread with House made hummus, All American Classic Sliders, Greek Pitas with Chicken Gyro Filling

Day 4: Fried Chicken: American Southern Fried Chicken Legs, Indonesian Pan-Fried Chicken, German Wiener Schnitzel

Wednesday, June 24 Hands On: Perfect Picnic Food Kiley Fields 6:30 - 9:00 pm \$85

Fourth of July is right around the corner. We are in full swing for all things summer: picnics, camping, days at the beach, weekends at the lake. Serious outdoor entertaining calls for serious outdoor food. Whether you are in the it's-best-eaten-cold or best-piping-hot side of the road, there's an art to fried chicken to yield a crackling skin outside and juicy, tender meat inside. And no picnic is complete without the sides, and Chef Kiley is serving up some comfort food sides that will make even the best fried chicken a little jealous. **On the menu: Smoked Deviled Eggs, Watermelon Greek Salad, Mexican Corn Salad, Fried Chicken Sandwich with Pimento Cheese, and Strawberry Buckle with Vanilla Bean Whipped Cream**

Thursday, June 25 Girl's Night Out: Summer Sangria Party: Cocktail Party with Interactive Demonstrations Brandy Fernow 6:30 - 9:00 pm \$85

Sangria is the delicious cocktail that 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. Paired with small plates that show off big flavor, this tapas style menu confirms that good things do come in small packages. **On the menu: St. Germain, Mint and Melon White Sangria, Sparkling Cava and Red Wine Sangria with Summer Berries, Roasted Corn and Goat Cheese Soup with Brown Butter Wild Mushrooms, Cinnamon and Coriander Spiced Salmon Bites with Salsa Verde, Fried Cauliflower with Smoky Spanish Romesco, Chorizo and Beef Meatballs with Garlicky Almond Sauce, Crostini with Herbed Queso and Pepper Jam, and Sweet Cinnamon Torrijas (Spanish Sweet Bread) with Orange Honey**

Friday, June 26 Hands On: Frida Kahlo's Mexico City Street Foods Robin Nathan 6:30 - 9:00 pm \$90

With Frida mania in full swing, Chef Robin is exploring the artist's birthplace and final residence, Coyoacán, Mexico through the neighborhood street food. Coyoacán's main plaza, cobblestoned and plant-filled, is divided in halves, called Jardín Centenario and Jardín Hidalgo. They form a typical colonial Mexican town square, complete with benches for people-watching and gazebos for music and vendors selling their wares. The market where Frida shopped, the cantina where she drank, and the Tostadas Coyoacán abundant with toppings and crispy corn tortillas are artfully explored in tonight's class. **On the menu: Chicken Tinga Tostadas with Salsa Roja and Avocado, Pork Tacos al Pastor with Grilled Pineapple, Tlacoyos (Corn Cakes) with Cheese & Beans, Elote, and Fresh Lemon Ice Cream with Cajeta**

Saturday, June 27 Hands On: Summer Italian Wines and Antipasti Kiley Fields 6:30 - 9:00 pm \$90

When outdoor patios and balconies beckon, it's time to break out the great matchup Italian wines and antipasti. Before the meal nibble platters morph into summer meals when filled with cured meats, olives, marinated vegetables and a whole range of cheeses. Paired famously with light, refreshing Italian wines, you've got yourself the makings of a spectacular evening ahead. **On the menu: Broiled Peppers with Cured Meat and Fresh Mozzarella, Marinated Blackberry and Citrus Salad, Shrimp and Cherry Tomato Fra Diavolo, Seared Tenderloin Tartine with Arugula, Ricotta, and Caper Anchovy Sauce, and Butterscotch Budino**

LITTLE KIDS CAMP Hands On: Snacks and Sweets Ages 6 - 8

Monday June 29 - Wednesday, July 1 Katie Wojciechowski 11:00 am - 12:30 pm \$40 each day/\$110 for all three days

Snacks and sweets are oh so delicious and can actually be good for you! Skip the processed candy, packaged bakery, and chips in the bag for irresistible made-from-scratch sweet treats and crispy, crunch snack time favorites. **On the menu:**

Day 1: Parmesan Garlic House Made Potato Chips, Dry Rubbed Oven Baked Chicken Wings with Ranch Dipping Sauce, Root beer Float Cookies

Day 2: House Made Cheez-its, Taco Style Loaded Potato Skins, Chocolate Cupcakes with Cookies and Cream Frosting

Day 3: Pretzel Bites with Honey Mustard Dipping Sauce, Chicken Satay with Roasted Red Pepper Hummus, Classic Brownies