CLASS, DEMO + EVENT SCHEDULE

la joie de vivre 2020

marcelsculinaryexperience.com
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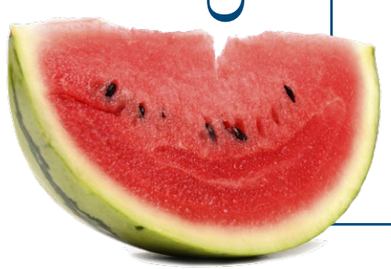
JULY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
			1	2	3	4
5	7		8	**Summer in the Rockies** (Brandy Fernow) 6:30 – 9:00 pm $85 9	10	**Loire Valley: Summer** (Paul Lindemuth) 6:30 – 9:00 pm $90 11
12	**BIG KIDS CAMP ASIAN ADVENTURES** Ages 12 -16 (Robin Nathan) 11:00 am – 1:00 pm $50 each day/$180 all 4 days 13	14	**Family Cooking Night: Dude Ranch Cooking** (Brandy Fernow) 6:00 – 8:30 pm $50 per person 15	**Garden Harvest Al Fresco** (Kelly Sears) 6:30 – 9:00 pm $85 16	**Travel & Eat: Thailand!** (Brandy Fernow) 6:30 – 9:00 pm $90 17	18
19	20	Demo **Dinner at 7: Greens of Summer (V)** (Paul Lindemuth) 7:00 – 8:30 pm $45 21	22	**Fresh from the Midwest** (Robin Nathan) 6:30 – 9:00 pm $85 23	24	**Farm to Fork: Fresh and Seasonal** (Kelly Sears) 6:30 – 9:00 pm $90 25
26	**LITTLE KIDS CAMP AT THE STATE FAIR** Ages 6 -8 (Kelly Sears) 11:00 am – 12:30 pm $40 each day/$110 all 3 days 27	Demo **Dinner at 7: Fish Focused** (Paul Lindemuth) 7:00 – 8:30 pm $45 28	**Coastal Summer** (Robin Nathan) 6:30 – 9:00 pm $85 29	**Five Dishes to Bring to an Outdoor Party** (Kelly Sears) 6:30 – 9:00 pm $85 30	**Summer Bites and Craft Cocktails: Cocktail Party with Interactive Demonstrations** (Paul Lindemuth) 6:30 – 9:00 pm $85 31	1



6.12.20

WE MISSED YOU.

WELCOME BACK TO OUR KITCHEN.

TOGETHER AGAIN, SAFELY.

la joie de vivre

We Appreciate Your Continued Support.

CLASS, DEMO + EVENT DETAILS

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

JULY

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.

MAISON
WE BRING THE CHEF TO YOU
MAKE A DATE FOR YOUR IN-HOME CHEF EVENT

6.12.20

Thursday, July 9 Hands On: Summer in the Rockies Brandy Fernow 6:30 – 9:00 pm $85
Summertime in the Rockies yields mountain flowers, warmer temperatures and patios used for more than measuring snowfall. Downhill ski runs give way to long hiking trails and the hearty cooking associated with cattle ranches, rodeos and the American cowboys lightens with the season. Paired with an icy craft brew, the cuisine of the Rockies is simple, direct, and distinctly regional. **On the menu: Fava and Pea Mascarpone on Toasted Pane with Prosciutto and Balsamic, Herb-Marinated Bison and Beef Steaks with Bacon Butter over Grilled Corn Cakes, Vidalia Onion, Mushroom and Gruyere Gratin, and Sugar-Crusted Dark Chocolate Cake with Colorado Craft Beer Caramel**

Saturday, July 11 Hands On: Loire Valley: Summer Paul Lindemuth 6:30 – 9:00 pm $90
The longest river in France, the Loire, boasts a thousand different facets which are forever changing with the days and the seasons. Loire in the summer becomes gentle and green, revealing the beauty of its landscape and the three wide, gently flowing rivers that pass through this magical region. Freshwater fish, locally grown fruits and vegetables, savory rillettes and creamy goat's cheese are highlights of the glorious gastronomy of Loire. **On the menu: Goat Cheese Soufflé, Asparagus Salad with, Bacon, Egg and Rye Bread Croutons, Poached Cod with Fennel and Tomatoes, and Toasted Almond Cake**

BIG KIDS CAMP Hands On: Asian Adventures Ages 12 - 16

Monday, July 13 – Thursday, July 16 Robin Nathan 11:00 am – 1:00 pm $50 per day/$180 for all 4 days
A taste for an Asian inspired adventure is all you'll need for this four-day trip. Chef Robin is traveling East to Thailand, Korea, India, and Japan for a taste of the orient and beyond. Experience new flavors to tickle your taste buds and expand your culinary palate. ***On the menu:***
Day 1: *Thai inspired – Chile Cashews, Thai Citrus Chicken in Lettuce Cups (Larp), Thai Butter-Fried Pineapple with Brown Sugar*
Day 2: *Indian inspired – Papri Chat (Indian Nachos!), Paneer Mukhani, Mango Lassi*
Day 3: *Japanese inspired – Pork Gyoza, Kara-Age Fried Chicken with Ponzu and Green Tea Ice Cream*
Day 4: *Korean Inspired – Beef Bulgogi Wraps with Ssamjang Sauce, Cold Shrimp Salad with Asian Pear and Cucumber, Korean Shaved Ice with Fruits*

Wednesday, July 15 Hands On: Family Cooking Night: Dude Ranch Cooking 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 each family to cook 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 8 and older. Price is per person; wine and beer will be served with the class for adults. **On the menu: Cheesy Cast Iron Corn Dip with Homemade Tortilla Chips, Chuckwagon Steak Burger with Smoky Cheddar and Sugared Bacon, Muffin Tin Potato Gratin Stacks, and Bonfire "Brownies" with Homemade Marshmallow**

Thursday, July 16 Hands On: Garden Harvest Al Fresco Kelly Sears 6:30 – 9:00 pm $85
Whether it's a weekday dinner or a weekend get together with the neighbors, it's all about cooking and eating alfresco. Create a meal with simple and flavorful ingredients that come together quickly on a work night but are fabulous enough for company. Roll up your sleeves, sip, prep, and dine on the best the summer has to offer. **On the menu: Flatbread with Savory Marinated Peaches, Goat Cheese, Bacon, and Basil, Grilled Farm Stand Summer Succotash, Espresso Rubbed Pork Tenderloin with Roasted Pepper Pesto, Cast Iron Skillet Fingerlings with Lemon Aioli, and Warm Vanilla Cake with Bourbon Macerated Stone Fruit**

Friday, July 17 Hands On: Travel & Eat: Thailand! Brandy Fernow 6:30 – 9:00 pm $90
The cuisine of Thailand varies widely from region to region, equally influenced by geography and culture. Sweet, sour, bitter, and salty, ingredients like coconut, lime, ginger, lemongrass, chiles and fish sauce figure prominently in the Thai repertoire and are the pillars of Thai cooking. This class focuses on the country's most popular dishes that make this Asian cuisine so vibrant and brilliantly balanced. **On the menu: Tamarind Basil Cocktail, Steak Satay with Spicy Peanut Sauce, Papaya Salad with Cashews and Chile Lime Dressing, Lemongrass Grilled Shrimp with Thai Fried Rice and Pineapple Nuoc Cham, and Coconut Custard with Mango Sauce and Palm Sugar Caramel**

MID KIDS CAMP Hands On: Summer Fun Ages 9 - 11

Monday, July 20 – Thursday, July 23 Kelly Sears 11:00 am – 12:30 pm $45 each day/$160 for all 4 days
There are a hundred ways we love summer. Picnics, pools, camping, carnivals and fests, whatever your favorite outdoor adventure, make sure your lunch can keep you fueled for the day. Pairing the perfect summertime food with the perfect summertime activity makes every day a great day. ***On the menu:***
Day 1: *Picnic – Avocado Ranch Chicken Wraps, Mason Jar Pasta Salad, House-made Chips, and Cannoli Dip with Chocolate Dipped Shells*
Day 2: *Pool – Mason Jar Caprese Salad, Meatball Sandwich Skewers, Marinara Dipping Sauce, and Strawberry Shortcake Skewers*
Day 3: *Camping – Juicy Lucy Sliders, Corn Salad in a Jar, Bacon & Ranch Grilled Potatoes in Foil, and S'mores Shakes*
Day 4: *Carnival – Salad on a Stick, Deep Fried Tortellini on a Stick with Sausage and Dipping Sauce, Banana Split Kabobs*

Tuesday, July 21 Demo: Dinner at 7: Greens of Summer (V) Paul Lindemuth 7:00 – 8:30 pm $45
Bright and crisp, just picked vegetables, fresh herbs, and bright pesto, these are the plates of summer. Nature's seasonal stars are filling your local markets which makes pulling together a fresh summer meal a breeze. Wine and beer available for sale by the glass. **On the menu: Farro And Kale Salad with Goat Cheese, Roasted Green Beans with Lemon and Capers, Roasted Cauliflower Steaks with House-made Cashew Butter, and Lime/Mascarpone Panna Cotta with Raspberries**

Thursday, July 23 Hands On: Fresh from the Midwest Robin Nathan 6:30 – 9:00 pm $85
The rich farmlands of the Midwest are alive in late July, spotlighting all the edible treasures the heartland has to offer. Tender greens, summer-sweet berries, and locally grown wheat are all the yield of the flatlands. Teeming with life, America's farmers and ranchers, foragers and chefs contribute to the Midwest's great culinary heritage. **On the menu: Lemon-Basil Vodka Tonics, Baby Greens with Strawberries & Goat Cheese Croutons, Sweet & Spicy Grill Finished Pork Tenderloin with 3 Grain Salad and Stone Fruit & Custard Crumbles**

Saturday, July 25 Hands On: Farm to Fork: Fresh and Seasonal Kelly Sears 6:30 – 9:00 pm $90
If you apply the brakes for roadside produce stands, prefer to see the chickens ranging free, and consider farm fresh to mean brushing off the dirt and eating from the field, this is the class for you. End of July is high summer, when the markets are full, the fresh choices abundant. When cooking with just a handful of ingredients and minimal intervention, the simplest meals sing the loudest. **On the menu: Watermelon & Grapefruit Agua Fresca, Cool Cucumber Salad with Peppercorn Buttermilk Ranch, Cast Iron Skillet Chicken with Herb Butter, Corn off the Cob and Yellow Bean Sauté with Bacon and Fresh Herbs, Rustic Tomato Tart, and Lemon Blueberry Buckle**

LITTLE KIDS CAMP Hands On: At the State Fair Ages 6 - 8

Monday, July 27 – Wednesday July 29 Kelly Sears 11:00 am – 12:30 pm $40 each day/$110 for all three days
Agriculture, livestock, funnel cakes, corn dogs, and blue ribbon competitions add up to one thing in summer in the Midwest; the annual state fair. Fair goers from Iowa to Missouri to Minnesota are treated to new concoctions, old favorites, and celebrate virtually everything that can be eaten on a stick. ***On the menu:***
Day 1: *Mini Corn Dogs, Oven Fried Pickles with Dipping Sauce, and Cinnamon Elephant Ears*
Day 2: *Buffalo Chicken Wings in a Cone with Ranch, Kettle Corn, and Hand Pies*
Day 3: *Fry Bread Tacos, Mexican Corn on the Cob, and Churros*

Tuesday, July 28 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 Pumpernickel, Mediterranean Baked Cod, Chickpea Salad with Za'atar Fried Eggplant, and Roasted Pears with Honey, Pistachios and Mascarpone**

Wednesday, July 29 Hands On: Coastal Summer Robin Nathan 6:30 – 9:00 pm $85
From the mountains of California and the Pacific Northwest, to the steamy Gulf of Mexico and the urban bustle of New England, what better time than summer to savor the flavors from the U.S. Coastal regions. Simple and vibrant, coastal cuisine encompasses an endless array of great seafood and shellfish unequaled in flavor and freshness. **On the menu: Baby Arugula Salad with Warm Grilled Peaches and Feta, Tabasco Tossed Sautéed Shrimp, Grill Steamed Mussels with Saffron Vinaigrette and Classic Herb Biscuits, and Mango & Cream Panna Cotta**

Thursday, July 30 Hands On: Five Dishes to Bring to an Outdoor Party Kelly Sears 6:30 – 9:00 pm $85
When we're heading to picnics, cooking out in the backyard, and gearing up for days at the beach, we want our food to be as ready for the summer sun as we are. But not all food can withstand crowds and sitting outside in the hot, hot heat. That's why these dishes exist. Let everyone else bring a six pack; pack these and be the hit of the party. **On the menu: Garden Gazpacho with Grilled Croutons, Heirloom Tomato, Burrata, and Basil Verrines, Smoked Salmon and Summer Bean Salad, Summer Grain Salad with Roasted Vegetables, and Garden-Fresh Herbs, and Apple Pie Bars**

Friday, July 31 Cocktail Party with Interactive Demonstrations: Summer Bites and Craft Cocktails Paul Lindemuth 6:30 – 9:00 pm $85
The cocktails are chilled, the bites unforgettable, the perfect melody of sips and nibbles. This decadent celebration of summer is both a palate-expanding tasting class and a festive social event. Chef Paul has created the perfect cocktail partners for a bevy of bites designed to curb hunger and delight the palate. The table is set for an exciting, flavor-and-friend filled evening with a gastronomic fest of fun food and drink! **On the menu: On the menu: Honey Rose Margaritas, Cherry Blossom Cocktail, Smoked Pineapple Cocktail, Garlic Roasted Shrimp Cocktails with House-Made Green Goddess Dressing, Arugula and Fava Bean Crostini, Deviled Green Eggs with Roasted Red Peppers and Capers, Greek Meatballs, Tortellini/Antipasto Skewers, and Lemon Blondies**