



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2021

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

S	M	T	W	T	F	S	
 1	 1	Dinner at 7 Midwest Modern Winter (Robin Nathan) 7:00 - 8:30 pm \$50 2			Flavors from the Yucatan (Paul Lindemuth) 6:30 - 9:00 pm \$85 4	Winter Whites and Bubbles (Brandy Fernow) 6:30 - 9:00 pm \$85 5	Chocolate and Caramel Class (Rachel Cuzzone) 10:00 am - 12:30 pm \$75 Knife Skills at 3 3:00 - 4:00 pm \$25 6
Chocolate and Caramel Class (Rachel Cuzzone) 11:00 am - 1:30 pm \$75 7	 8		Out to Lunch: Stews - Big Bowls of Goodness (Kelly Sears) 11:30 am - 1:00 pm \$45 Family Cooking Night: Made with Love (Brandy Fernow) 6:00 - 8:30 pm \$50 10	Soul Warming Soups (Kelly Sears) 6:30 - 9:00 pm \$80 11	 12	Little Kids: Valentine Treats Ages 6 - 8 (Katie Wojciechowski) 11:00 am - 12:30 pm \$40 Mid Kids: Be My Valentine Ages 9 - 11 (Katie Wojciechowski) 2:00 - 3:30 pm \$40 Valentine's Day Couples in the Kitchen: Cozy Nights (Paul Lindemuth) 6:30 - 9:00 pm \$90 13	
 14	Big Kids: Make and Take Lasagna! Ages 12 - 16 (Robin Nathan) 11:00 am - 1:00 pm \$50 15	Dinner at 7: Road Trip - NOLA (Katie Wojciechowski) 7:00 - 8:30 pm \$50 16		Fish for the Lenten Table (Paul Lindemuth) 6:30 - 9:00 pm \$85 18	Bourbon Bash (Robin Nathan) 6:30 - 9:00 pm \$90 19	Make and Take: Tomato Soup and Focaccia Muffuletta (Katie Wojciechowski) 10:00 am - 12:00 pm \$55 20	
 21	 22		Out to Lunch: Pescatarian Style (Katie Wojciechowski) 11:30 am - 1:00 pm \$45 Cold Weather Comforts with Pasta Making (Robin Nathan) 6:30 - 9:00 pm \$85 24	Road Trip: Telluride (Brandy Fernow) 6:30 - 9:00 pm \$85 25	 26	Suds & Swine (Kelly Sears) 6:30 - 9:00 pm \$90 27	
Bread Workshop- New Techniques (Robin Nathan) 12:00 - 4:00 pm \$75 28							

FEBRUARY COOK CREATE CELEBRATE





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EASY + FUN

CLASS, DEMO + EVENT DETAILS

All hands on and cocktail party classes include a selection of our wines and beers



FEBRUARY



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.



Tuesday, February 2	Demo: Dinner at 7: Midwest Modern Winter	Robin Nathan	7:00 – 8:30 pm	\$50
Bright seasonal citrus, fragrant herbs, slow simmered broths, and warm steaming bowls of seasonal simple dishes are just the thing to chase away winter's chill. When adding a modern twist to winter favorites, the results are nothing shy of delicious. Wine & beer will be available for sale by the glass. On the menu: Pear and Walnut Salad with Blue Cheese Vinaigrette, Cumin-Coriander Rubbed Pork Tenderloin with Apple Vinaigrette and Herbed Farro Pilaf, and Apple – Cranberry Crisps				
Thursday, February 4	Hands on: Flavors from the Yucatan	Paul Lindemuth	6:30 – 9:00 pm	\$85
The gastronomy of the Yucatan is among the most exciting in Mexico. Cultural influences on the cuisine range from European and Caribbean to Middle Eastern and indigenous, all putting their spin on regional favorites. Warm up this winter with hot flavors from south of the border. On the menu: Crema de Cilantro Sopa, Pulpo Asado and Roasted Potato Salad with Coriander Dressing, Chicken Legs Recado Rojo with Rice, and Guanabana Crème Brulee				
Friday, February 5	Hands on: Winter Whites and Bubbles	Brandy Fernow	6:30 – 9:00 pm	\$85
Shrug off your jacket and close the door against the chilly weather. There's a log fire crackling and your face starts glowing. You pour a crisp glass of white wine or effervescent bubbles - whites that pair beautifully with the foods of the winter months. Our collection of wintry whites is just the thing for a night in (or out!); the sure cure to the winter blues. On the menu: Lemon Pizzette with Fennel Sausage and Torn Basil, Grilled Prawns with Cocoa Nib Romesco, Herb Crusted Fish with Leek and Sage Cauliflower Risotto, and Winter Clafouti with Champagne Sabayon				
Saturday, February 6	Hands on: Chocolate and Caramel Class	Rachel Cuzzone	10:00 am – 12:30 pm	\$75
Chocolate and caramel, the perfect bff's. Decadent and rich, creamy and gooey, partners from sweet heaven. Chocolate alone is good, but chocolate and caramel together are even better. Chef Rachel will navigate the spectrum of chocolate from white to dark and introduce you to the harmonious mix of flavors caramel can yield; sweet, salty, fat and bitter. All that from a small bean and simple cooked sugar. On the menu: Milk Chocolate Caramel Turtles, Vanilla Bean Dark Chocolate Ganache Truffles, and Handmade Hot Chocolate (candies will be boxed for take home)				
Saturday, February 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 cutlery and accessories will be 20% off for class participants				
Sunday, February 7	Hands on: Chocolate and Caramel Class	Rachel Cuzzone	11:00 am – 1:30 pm	\$75
Chocolate and caramel, the perfect bff's. Decadent and rich, creamy and gooey, partners from sweet heaven. Chocolate alone is good, but chocolate and caramel together are even better. Chef Rachel will navigate the spectrum of chocolate from white to dark and introduce you to the harmonious mix of flavors caramel can yield; sweet, salty, fat and bitter. All that from a small bean and simple cooked sugar. On the menu: Milk Chocolate Caramel Turtles, Vanilla Bean Dark Chocolate Ganache Truffles, and Handmade Hot Chocolate (candies will be boxed for take home)				
Wednesday, February 10	Demo: Out to Lunch: Stews - Big Bowls of Goodness			
		Kelly Sears	11:30 am – 1:00 pm	\$45
There's nothing better for the soul or the belly than a pot of homemade stew just waiting for your ladle. Custom made for a cozy night in front of the fireplace, center stage on the dinner table to share with friends or packed up for lunch at your desk the next day, nothing satisfies like a steamy bowl of stew. Wine & beer will be available for sale by the glass. On the menu: Fresh Winter Greens with Citrus Salad and Honey Dressing, Creamy Chicken Stew with Dumplings, and Warm Hazelnut Brown Butter Brownies				
Wednesday, February 10	Hands on: Family Cooking Night: Made with Love			
		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 8 and older. Price is per person; wine and beer will be served with the class for adults. On the menu: Herbed Tomato Soup with Grilled Cheese Croutons, Prosciutto-Wrapped Chicken with Fontina and Basil, Hand-Rolled Sweet Potato Gnocchi, and Heart-Shaped Hand Pies with Sweet Berry Sauce				
Thursday, February 11	Hands on: Soul Warming Soups	Kelly Sears	6:30 – 9:00 pm	\$80
Soup is a like a blanket. It keeps us warm and toasty and everyone has a favorite kind. Soul warming, hearty, budget friendly and with recipes yielding multiple bowls for sharing, soup says grab a bowl and stay awhile. Nourish yourself with a ladle full of these dishes guaranteed to cure colds, mend broken hearts and erase bad days. On the menu: Lemon, Chicken and Orzo Soup, Red Lentil Squash Soup with Crispy Pita, Smoked Fish Chowder, and Pasta e Fagioli				
Saturday, February 13	Hands on: Little Kids: Valentine Treats			
		Katie Wojciechowski	11:00 am – 12:30 pm	\$40
Set your heart aflutter with Chef Katie's heartfelt menu designed for you to create, bake, eat and love! Valentine's Day is the perfect time to create sweet and savory treats fit for lunch or dinner, for home or school, all designed to make your heart happy. On the menu: Cherry Chocolate Whoopie Pies, Strawberry Tiramisu, Valentine Blossom Cookies, and Love Punch				
Saturday, February 13	Hands on: Mid Kids: Be My Valentine			
		Katie Wojciechowski	2:00 – 3:30 pm	\$40
Behind every great soccer player may lie the next great pastry chef! Let your young chef cook, create, and celebrate, Valentine's style with Chef Katie as she steers them down the path to baking, frosting, decorating, and eating the best valentine sweets in town. On the menu: Vanilla Cream Whoopie Pie, Individual Chocolate Puddings, White Chocolate Heart Bites, and Cinderella Mocktail				

Saturday, February 13	Hands on: Valentine's Day Couples in the Kitchen: Cozy Nights			
		Paul Lindemuth	6:30 – 9:00 pm	\$90
Valentine's Day and the weather outside is frightful, but inside, the food is so delightful! Best enjoyed in a warm and cozy fashion, this hearty, warming wintry menu is perfect for the holiday celebrating love. Huddled by the fire or hunkered around a dining room table, everyone will enjoy the classic, comforting flavors of these culinary comforts. The perfect target for Cupid's arrow. On the menu: Roasted Beet Salad with Goat Cheese and Grapefruit Vinaigrette, Pappardelle with Truffle Butter, Sautéed Chicken Breasts in Red Wine/Green Peppercorn Sauce, and Bittersweet Chocolate Pots de Crème with Raspberry Whipped Cream				
Monday, February 15	Hands on: Big Kids: Make and Take Lasagna!			
		Robin Nathan	11:00 am – 1:00 pm	\$50
Goosey cheese layered between fresh, soft noodles, red sauce, ground beef, ricotta, more cheese; what could be better than lasagna? With a little work, and Chef Robin's helping hand, not only will you have lasagna for lunch in class, you'll make lasagna to take home and share with your family. On the menu: Italian Antipasto Salad, Lasagna with Hearty Tomato Sauce, and Tiramisu Milkshakes				
Tuesday, February 16	Demo: Dinner at 7: Road Trip - NOLA	Katie Wojciechowski	7:00 – 8:30 pm	\$50
The famous and historic street that spans the length of the French Quarter in New Orleans comes alive right here in Glen Ellyn! Celebrate Fat Tuesday and the flavors of New Orleans with our version of Bourbon Street. Come and experience the global melting pot of New Orleans cuisine. Wine and beer available for sale by the glass. On the menu: Creamy Red Beans & Rice, Classic Cajun Shrimp with Southern Remoulade, and French Quarter Style Bananas Foster				
Thursday, February 18	Hands on: Fish for the Lenten Table	Paul Lindemuth	6:30 – 9:00 pm	\$85
Whether you are a seasoned fish lover or someone looking for options to feed the ones in your family who aren't quite hooked, Chef Paul has just the solution. Versatile and simple, this fish-centric meal will bring the best of the waters to your table. On the menu: Linguini with Creamy Tuscan Shrimp, Parmesan Crusted Cod, Parmesan Brussels Sprouts Salad, and Pear and Almond Cake				
Friday, February 19	Hands on: Bourbon Bash	Robin Nathan	6:30 – 9:00 pm	\$90
Fat Tuesday is this week; the last day of carnival season before giving up your favorite foods and drink for the Lenten season. Bourbon, a barrel-aged distilled spirit made primarily from corn, will be the star of this show. From glass to plate, let the celebration of Fat Tuesday begin! On the menu: Kentucky Bourbon Mules, Charred Radicchio Salad with Pears & Maple-Bourbon Vinaigrette, Grilled Flank Steak with Bourbon Reduction over Scallion-Tossed Potatoes and Vanilla Brown Sugar-Bourbon Ice Cream				
Saturday, February 20	Hands on: Make and Take: Tomato Soup and Focaccia Muffuletta			
		Katie Wojciechowski	10:00 am – 12:00 pm	\$55
In this class, you make it, take it home, and enjoy it for your next meal! What lunch is more satisfying than the classic soup and sandwich combination? Chef Katie is pairing tomato soup with the world-class, New Orleans originating sandwich, the muffuletta. A distant relative to of the Italian sub, the muffuletta offers layers of meats and cheeses, a tapenade spread and a pickled veg all "sandwiched" on pillowy focaccia. The most important part of the sandwich, the resting stage. An overnight stint improves this sandwich by allowing all the flavors to meld together. If you can wait that long to eat it, this is the make and take for you! On the menu: Smokey Tomato Soup and Muffuletta with Olive Spread and Pickled Red Onions				
Wednesday, February 24	Demo: Out to Lunch: Pescatarian Style	Katie Wojciechowski	11:30 am – 1:00 pm	\$45
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. Wine and beer available for purchase by the glass. On the menu: Smoked Salmon Mousse in Cucumber Cups, Pan-seared Scallops with Lentils, Porcini and Asparagus, and Blueberry Buckle				
Wednesday, February 24	Hands on: Cold Weather Comforts with Pasta Making			
		Robin Nathan	6:30 – 9:00 pm	\$85
Warm cocktails, heartier meals, fresh citrus --winter has flavors all its own. Each season suggests a different palate of ingredients, and different ways of preparing and serving them. Explosions of color, flavor, and texture is the combination that draws people to good food. What better reason to gather your closest circle to savor casual, seasonally inspired dishes. On the menu: Hot Whiskey Toddies, Arugula with Fresh Orange Segments and Goat Cheese, Beef Stroganoff with Fresh, Class-Made Pasta, and Pear-Dried Cherry Crumble				
Thursday, February 25	Hands on: Road Trip: Telluride	Brandy Fernow	6:30 – 9:00 pm	\$85
Telluride Ski Resort has become a destination for food-lovers with the ambition to enrich the winter enthusiast experience through culinary excellence. Pairing surrounding natural beauty with epicurean delights is Telluride's specialty. Whether feasting on duck cassoulet al fresco in the shadow of Palmyra Peak or grabbing a bowl of Chuck's Famous Chili in Mountain Village, Telluride has become a spectacular place to dine with the spectacular view. On the menu: Honey Braised Fennel Crostini, Wild Mushroom Bisque with Chive Crème Fraiche, Rosemary Lamb Ragu with Creamy Polenta, Herbed Butternut Squash Savory Bread Pudding, and Chocolate Stout Cake with Maldon Salted Caramel				
Saturday, February 27	Hands on: Suds & Swine	Kelly Sears	6:30 – 9:00 pm	\$90
Hogs and hops, pigs and ale, bacon and brew, call it what you will but the result is still the same; all things pork paired with the perfect beer. Hoppy Pale ales cut through the spices of the seasoning in pulled pork while the smoky malts of a porter with subtle hints of chocolate complement the sweetness of a barbecue sauce. Pork, paired with the perfect brew, complements the flavors of each, completing the dish. On the menu: Assorted Beer Pairings, Smoked Sausage Platter with Pickled Vegetables, and Grilled Toasts, Brown Ale Simmer Pulled Pork with Caramelized Onion Jam, Creamy Mac and Cheese with Bacon Breadcrumbs, and Stout Shakes with Bourbon Caramel Drizzle				
Sunday, February 28	Hands on: Bread Workshop-New Techniques	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 to make Sourdough with Chef Robin's starter, and then you'll learn the secrets of working with whole grain flour by making a melt-in-your-mouth loaf of sweet wheat bread. 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, Banneton Shaped Sourdough from Chef Robin's Starter, Honey Whole Wheat Sandwich Loaf, Creamy Carrot-Ginger Soup				