



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2021 marcelculinaryexperience.com
 490 North Main, Glen Ellyn, IL
 630.790.8500

JANUARY
 COOK CREATE CELEBRATE



S	M	T	W	T	F	S
						
				Vermont's Winter Table (Brandy Fernow) 6:30 - 9:00 pm \$85		Knife Skills at 3 3:00 - 4:00 pm \$25 <hr/> Robust Winter Reds (Paul Lindemuth) 6:30 - 9:00 pm \$90
Filled Pasta Workshop Robin Nathan 12:00 - 4:00 pm \$85			Family Cooking: Global Kitchen (Brandy Fernow) 6:00 - 8:30 pm \$50	Rich Winter Ales (Kelly Sears) 6:30 - 9:00 pm \$85	French Country Bistro with Wine Pairing (Robin Nathan) 6:30 - 9:00 pm \$90	British Bakeoff (Rachel Cuzzzone) 10:00 am - 12:30 pm \$65
British Bakeoff (Rachel Cuzzzone) 12:00 - 2:30 pm \$65	Little Kids Candy Making Ages 6 - 8 (Kelly Sears) 11:00 am - 12:30 pm \$40 Mid Kids Movie Snacks Ages 9 - 11 (Kelly Sears) 2:00 - 3:30 pm \$40 Big Kids Pastry-Palooza Ages 12 - 16 (Robin Nathan) 5:30 - 7:30 pm \$45	Dinner at 7: Easy to the Table (Katie Wojciechowski) 7:00 - 8:30 pm \$50		Tuscan Winter (Paul Lindemuth) 6:30 - 9:00 pm \$85		Make and Take: Homemade Stock & Vegetable Soup (Robin Nathan) 10:00 am - 12:00 pm \$45 <hr/> Eat Street Food Truck Street Food Brandy Fernow 6:30 - 9:00 pm \$85
Alternate Grain Bread Baking and Sourdough Starter (Kelly Sears) 12:00 - 5:00 pm \$85			Italy's Seaside Towns (Robin Nathan) 6:30 - 9:00 pm \$80	Koreatown (Brandy Fernow) 6:30 - 9:00 pm \$85	Scotch and Steak (Paul Lindemuth) 6:30 - 9:00 pm \$90	
Sourdough Bread Baking Workshop (Kelly Sears) 12:00 - 5:00 pm \$85						



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24/7

CLASS, DEMO + EVENT DETAILS

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



JANUARY

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.



12.29.20

Thursday, January 7	Hands on: Vermont's Winter Table	Brandy Fernow	6:30 – 9:00 pm	\$85
One visit to Vermont and you'll realize the culinary scene stretches beyond maple syrup! Leading the nation in the farm to table movement, Vermont residents love the outdoors and take the reins on traditional, small-scale farming. Vermont especially overachieves in the dairy department. The state that boasts one cow for every 3.8 people isn't messing around! From Ben & Jerry's to a plethora of artisanal cheesemakers, Vermont has become a food lovers dream come true. On the menu: Wild Mushroom Toasts with Jasper Hill Farms Creamy Winnimere and Crumbled Hazelnuts, Baby Romaine Salad with Jasper Hill Farms Cave Aged Cheddar and Pistachio Gremolata, Rosemary Brined Pork with Maple Chile Glaze, Red Flannel Potato Hash, and Molasses Shortcakes with Spiked Plums and Cream				
Saturday, January 9	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, January 9	Hands on: Robust Winter Reds	Paul Lindemuth	6:30 – 9:00 pm	\$90
Outside the mercury has dipped below zero but inside the air is heavy with the aroma of a slow cooked rustic stew. Pour a warming glass of red wine and then cook with it, too! Wintry reds are the blanket for frigid nights. From an easy drinking pinot noir, to gutsy reds that are big, and brassy paired with the season's comforting fare, let their earthy bouquet kick the night off right. On the menu: Creamy Polenta with Smoked Gouda, Pork Chops with Mushroom/Red Wine Sauce, Red Wine and Bacon Braised Lentils, and Red Wine/Chocolate Cakes with Red Wine/Bittersweet Chocolate Ganache				
Sunday, January 10	Hands on: Filled Pasta Workshop	Robin Nathan	12:00 – 4:00 pm	\$85
Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes. This class introduces stuffed pasta techniques. From ravioli to mezzaluna, stuffed pasta can star in hearty main meals in the winter and, as the weather warms, shine in lighter, seasonal vegetables and meats. You'll gain the confidence and skills to create a beautiful meal of fresh pasta any time. On the menu: Antipasto Salad, Crespelle with Prosciutto and Fontina in Butter-Sage Sauce, Chicken Mezzaluna with Cream, and 3-Cheese Ravioli with Arrabiata. We'll finish with Chef Robin's Tiramisu Gelato				
Wednesday, January 13	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 8 and older. Price is per person; wine and beer will be served with the class for adults. On the menu: Mini Shrimp Tacos with Tomatillo Salsa, Lettuce Wraps with Ginger Chicken and Hoisin, Spanish Albondigas Meatballs with Potato Bravas, and Layered French Crepe Cake				
Thursday, January 14	Hands on: Rich Winter Ales	Kelly Sears	6:30 – 9:00 pm	\$85
When the mercury dips toward single digits and snowflakes swirl, it's time to reappraise your beer-drinking habits. So long, crisp and delicate Pilsners, bye-bye, aromatic witbiers; low-alcohol ales and lagers leave the fridge, replaced by beers best enjoyed near a crackling hearth. Winter is the season of sweet and brawny barley wines, pitch-black imperial stouts, and monk-made Belgian ales with high alcohol content. While these strong beers are ideal sledding warm-me-ups, they truly excel when paired with foods both savory and sweet. On the menu: Assorted Winter Ales for Pairing, Spicy Beer Mustard with Pretzel Bites, Steamed Mussels in White Ale, Little Gem with Fresh Citrus and Orange-and Ale Vinaigrette, Belgian Beef Stew with Paris Mash and Beer Braised Carrots, and Chocolate Porter Cake with Salted Caramel				
Friday, January 15	Hands on: French Country Bistro with Wine Pairing	Robin Nathan	6:30 – 9:00 pm	\$90
Bistro fare is warm, bistro is family, the center of social life in Paris. Bistro is robust soups and rustic salads, wine-scented stews, bubbling gratins, and desserts from a grandmother's kitchen. Bistro is earthy, not fussy, no-nonsense, soul-satisfying cuisine. Pull up a chair and enjoy a lovely meal along with carefully curated wines to pair with each course. On the menu: Baby Greens with Fresh Orange and Warm Goat Cheese Croutons, French Beef Stew with Red Wine Sauce, Horseradish-Parsley Potatoes and Rustic Apple Cake with Sugar Crust				
Saturday, January 16	Hands on: British Bakeoff	Rachel Cuzzone	10:00 am – 12:30 pm	\$65
You've watched the show, rooted for the competitors and followed the trials and tribulations of passionate amateur bakers attempting to be crowned U.K.'s best. Now it's your turn! British baking with Chef Rachel right in your own backyard. On the menu: British Style Scones with Lemon Curd, Mini Victoria Sponge Cakes, Religieuse (Pate a Choux) with Ganache and Pastry Cream				
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Monday, January 18	Hands on: Little Kids: Candy Making		11:00 am – 12:30 pm	\$40
What to do on a day with no school? Let's make candy! It's fun to do and even better to eat. Together we will make some irresistible treats to share with friends or keep all for yourself! On the menu: Sweet & Salty Snowmen, Peppermint Patties, "Fried Egg" Candy, Chocolate Covered Cherries, Chocolate Dipped Potato Chips, and Marshmallow Pops				

Monday, January 18	Hands on: Mid Kids: Movie Snacks		2:00 – 3:30 pm	\$40
Ages 9 – 11 No school + cold temperatures = friends, blanket forts and movies! All that's missing are the munchies to go along with it. Before you get too comfortable buried in the day, grab an apron and create some taste treats for you and your friends to share while watching your favorite flicks. On the menu: Pull Apart Pizza Bread, Nacho Popcorn, Frozen Banana Cereal Pops, and Sparkling "Spritzers" with Pop Rock Rims				
Monday, January 18	Hands on: Big Kids: Pastry-Palooza		5:30 – 7:30 pm	\$45
Ages 12 - 16 It's time for dessert, so let's play with pastry! We'll make one pastry dough and use it two ways! On the menu: Flaky and Tender Pastry Dough, Brown Sugar-Cinnamon Frosted Toaster Pastries & Apple-Dried Cranberry Hand Pies				
Tuesday, January 19	Demo: Dinner at 7: Easy to the Table	Katie Wojciechowski	7:00 – 8:30 pm	\$50
You can have dinner on the table in less than an hour; it just takes a little bit of planning and a little bit of know-how. Chef Katie's menu is perfectly suited for a quick mid-week meal or a night with friend. Having these new recipes in your repertoire, you can create hearty, brightly flavored cold weather dishes that go beyond ordinary and turn weekday cooking into a breeze. Wine & beer will be available for sale by the glass. On the menu: Citrus Rubbed Cornish Hens, Cornbread Panzanella Salad, and Crispy Apple Cobbler				
Thursday, January 21	Hands on: Tuscan Winter	Paul Lindemuth	6:30 – 9:00 pm	\$85
The genius of rustic Italian cuisine lies within its simplicity of fresh ingredients from a landscape comprised of a patchwork of grapevines, farmhouses and olive groves. Let the fresh ingredients and pure regional flavors transport you; no plane ticket required! On the menu: Warm Tuscan Mushroom Crostini with Vin Santo, Kale and Roasted Butternut Squash, Farro and Spinach Salad with Balsamic Vinaigrette, Tuscan Lamb and White Bean Stew, and Panna Cotta with Winter Citrus Compote				
Saturday, January 23	Hands on: Make and Take: Homemade Stock & Vegetable Soup		10:00 am – 12:00 pm	\$45
Robin Nathan This is the class where you'll make it, take it home, and cook it! In this class, Chef Robin is streamlining stock making by utilizing the pressure cooker. The result, intensified flavor in a quarter of the time. While the stock is "under pressure," you'll practice your knife skills chopping your way to filling that stock chock full of vegetable goodness. Head home add all your ingredients to your own Dutch oven, simmer and enjoy a steaming hot bowl of homemade soup. On the menu: Homemade Chicken Stock, and all the Diced Vegetables and Herbs to complete your soup at home				
Saturday, January 23	Hands on: Eat Street: Food Truck Street Food	Brandy Fernow	6:30 – 9:00 pm	\$85
Cooking isn't just about putting food on the table. The sound of sizzling garlic, the bright crunch of cilantro, the tongue-tingling sensation of exotic spice – every ingredient is part of a culinary story, a taste of place. All around the world, street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures and life as we guide you on this culinary journey. On the menu: Veggie Samosas with Jalapeno Chutney, Okonomiyaki Shrimp Pancake with Japanese Mayo, Pork Bahn Mi Meatball Sandwich with Pickled Slaw, Tom Kha Coconut Soup, Arepas with Mexican Cheese and Chorizo, and Mini Ricotta Donuts with Espresso Chocolate Sauce				
Sunday, January 24	Hands on: Alternate Grain Bread Baking and Sourdough Starter		12:00 – 5:00 pm	\$85
Kelly Sears Whether you are new to bread baking or have been baking for years, it's time to introduce alternate grains into your rotation. Hard wheats, whole grains, sprouted grains are healthy, delicious and add a fresh new twist to daily or weekly bread baking. If you haven't jumped on the sourdough train yet, we will be building a sourdough starter for you to take home and feed to maturity. This class will feature our new flours from Janie's Mill. On the menu: Country Loaf, Sweet or Savory Babka, Cracked Wheat Cider Walnut Bread, Soft Rolls, and Sourdough Starter				
Wednesday, January 27	Hands on: Italy's Seaside Towns	Robin Nathan	6:30 – 9:00 pm	\$80
Italy boasts a wealth of postcard perfect coastal towns, each with its own panorama of breathtaking ocean views and even better culinary treasures. Chef Robin is highlighting the cuisine of Italy's seaside where even in winter, coastal charm is abundant, and freshness is paramount. On the menu: Tonnato Dip with Crostini, Sautéed Shrimp with White Beans, Rosemary and Baby Greens with Mint-Basil Oil, Classic Linguine with Clams in White Wine, and Apple Crostada with Cinnamon-Balsamic Glaze				
Thursday, January 28	Hands on: Koreatown	Brandy Fernow	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: White Miso Soba Noodle Salad, Sesame Ginger Roasted Brussels Sprouts, Kimchi Fried Rice, Rib Eye Bulgogi, and Mandarin Mousse with Sesame Shortbread				
Friday, January 29	Hands on: Scotch and Steak	Paul Lindemuth	6:30 – 9:00 pm	\$90
Back by popular demand, scotch and steak! In this classic pairing, Chef Paul is whipping up some masterful steak dishes educating on all things scotch. Lift your glass! On the menu: The Presbyterian Cocktail, The Koji King Cocktail, Classic Whiskey Sour, Grilled Flank Steak with Smokey Red Chimichurri, Philly Cheesesteak Stuffed Green Peppers, Reverse-Seared Trip-Tip Steak with Soy/Ginger Marinade, and Chocolate/Scotch Whiskey Cakes with Scotch Whipped Cream				
Sunday, January 31	Hands on: Sourdough Bread Baking Workshop	Kelly Sears	12:00 – 5:00 pm	\$85
Sourdough is everywhere. Your mom is baking it, your neighbor wants to share her starter, your brother in law is now an expert on all things sour and your Instagram feed is loaded with crusty, baked loaves. If you jumped in on the starter craze and either want to take the next step or just learn and share new tips and tricks, this is the class for you. You may bring your own starter (active and ready for baking) or starter will be provided for you. On the menu: Chewy Sourdough Rolls, Rustic Sourdough Bread, Multigrain Raisin Sourdough, Sourdough Pretzels, Sourdough Maple Walnut Bread, Sourdough Discard Brownies, and a Sourdough Pre-ferment for using a next day bake				