



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2021

marcelsculinaryexperience.com  
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S	M	T	W	T	F	S
						<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25 1
		Free Demo <b>Denise's Roasted Potato Asparagus</b> 11:00 am - 2:00 pm <hr/> <b>Dinner at 7: Casual Spring Mexican Dinner Party</b> (Paul Lindemuth) 7:00 - 8:30 pm \$50 4		<b>Eat the World! Internationally Inspired</b> (Kelly Sears) 6:30 - 9:00 pm \$85 6		<b>Macarons for Mom</b> (Rachel Cuzzone) 10:00 am - 1:00 pm \$75 <hr/> <b>Demo with Plated Dinner Chef's Table: Spring in Paris Wine Dinner</b> (Robin Nathan) 6:30 - 9:00 pm \$100 8
		Free Demo <b>Niki's Blistered Shishito Peppers with Sesame Oil</b> 11:00 am - 2:00 pm 11	<b>Family Cooking Night: Pack a Picnic</b> (Katie Wojciechowski) 6:00 - 8:30 pm \$50 12	<b>Modern Southern</b> (Brandy Fernow) 6:30 - 9:00 pm \$85 13	<b>Stovetop Smokin'</b> (Brandy Fernow) 6:30 - 9:00 pm \$90 14	
	<b>Big Kids: Taco Monday!</b> Ages 12 - 16 (Robin Nathan) 4:00 - 6:00 pm \$50 17	Free Demo <b>Didi's Rotisserie Chicken Salad</b> 11:00 am - 2:00 pm <hr/> <b>Dinner at 7: Vegetarian Global Flavors (V)</b> (Kelly Sears) 7:00 - 8:30 pm \$50 18		<b>Midwest Fresh</b> (Robin Nathan) 6:30 - 9:00 pm \$85 20	<b>Garden Party: Food &amp; Friends</b> (Kelly Sears) 6:30 - 9:00 pm \$90 21	<b>Little Kids: Eating Chicago</b> Ages 6 - 8 (Katie Wojciechowski) 11:00 am - 12:30 pm \$40 <hr/> <b>Mid Kids: Stuffed, Wrapped, and Rolled</b> Ages 9 - 11 (Katie Wojciechowski) 2:00 - 3:30 pm \$45 22
		Free Demo <b>Angie's So Easy Fish Curry</b> 11:00 am - 2:00 pm 25	<b>Family Cooking Night: Destination Hawaii</b> (Brandy Fernow) 6:00 - 8:30 pm \$50 26	<b>Coastal Spring</b> (Paul Lindemuth) 6:30 - 9:00 pm \$85 27	<b>Baja Weekend</b> (Robin Nathan) 6:30 - 9:00 pm \$90 28	

# MAY

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# CLASS, DEMO + EVENT DETAILS

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



MAY



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.



**Saturday, May 1** 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.**

**Tuesday, May 4** Demo: Dinner at 7: Casual Spring Mexican Dinner Party Paul Lindemuth 7:00 – 8:30 pm \$50  
Bring your best dining partners and join Chef Paul for an evening of south of the border fare at its freshest and finest. Fresh squeezed citrus, charred meats and vegetables, and a spicy-sweet dessert all come together for a meal that's bursting with flavor. Wine and beer available for sale by the glass. **On the menu: Corn/Tomato/Avocado Salad with Lime Vinaigrette, Charred Adobo Pork Tenderloin, and Lime/Coconut Cheesecake Mousse.**

**Thursday, May 6** Hands On: Eat the World! Internationally Inspired Kelly Sears 6:30 – 9:00 pm \$85  
Travel the world without leaving your own kitchen. Discover new dishes, new flavors, some authentic, others slightly adapted. Whether in the mood for a Middle Eastern Snack, a Thai noodle dish, or a fiery South African chicken, these inter-nally inspired dishes will be an adventure. Come taste and embrace the diversity of food, people, ethnicity, cultures, and life as we guide you on this culinary journey. **On the menu: Korean Marinated Cucumbers, Thai Sticky Meatballs with Sesame Noodles, South African Piri Piri Chicken, Spain's Bocadillo de Tortilla, Indian Toasted Spice Roasted Carrots with Quinoa and Lemons, and South American Alfajores**

**Saturday, May 8** Hands On : Macarons for Mom Rachel Cuzzone 10:00 am – 1:00 pm \$75  
Not to be confused with the coconut macaron, 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 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: Chocolate Covered Strawberry - Chocolate Macaron with Chocolate Ganache and Strawberry Jam, and Almond Macaron with Cream Cheese Icing**

**Saturday, May 8** Demo with Plated Dinner: Chef's Table: Spring in Paris Wine Dinner Robin Nathan 6:30 – 9:00 pm \$100  
Our second in a new series, the Marcel's Chef's Table. Bring your favorite dining partner (s) – groups of up to four - for an evening of the perfect blend of live cooking, instruction, and chef tips, and course by course service. A cocktail starts the meal, and chef selected wines will be poured and paired with each course. Tonight's menu features Paris in the Spring. If you've ever been to Paris, you most likely fell in love with it on your very first trip. Perhaps it was biting into a creamy custard or stumbling upon a sublime new bistro hidden in an alley, or simply observing the city bloom to life. Regardless of the reason, this fresh take on French classics will make you fall in love all over again. **On the menu: Herb Infused French 75 Cocktails, Chilled Herbed Fresh Pea Soup with Mint & Goat Cheese Crumble, Beef Tenderloin au Poivre with Red Wine Reduction over Baby Spinach and Herb & Butter Tossed Potato "Salad" and Chocolate Pots de Crème with Raspberry Coulis.** To be paired with a selection of French wines

**Wednesday, May 12** Hands On: Family Cooking Night: Pack a Picnic Katie Wojciechowski 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: Tandoori Chicken Sandwiches, Garam Masala Spiced Potato chips, Grilled Vegetable Kabobs with Saffron Butter, and Almond Sandwich Cookies with Biscoff Cookie Butter Filling**

**Thursday, May 13** Hands On: Modern Southern Brandy Fernow 6:30 – 9:00 pm \$85  
It's not just fried chicken and biscuits anymore. The south has attracted talented chefs who are redefining southern standards into cross country must-haves. Brandy is celebrating low country, southern style, where food is more than just a meal, it's an experience. All you need is good friends, good food, and good old fashioned southern hospitality. **On the Menu: Suc-cotash Crostini with Goat Cheese Lima Bean Spread, Corn and Bacon, Quinoa Kale Salad with Pecans and Pickled Shal-lots, Creole Shrimp with Sweet Potato Puree and Onion Marmalade and Peach Pudding Cake with Warm Bourbon Cream**

**Friday, May 14** Hands On: Stovetop Smokin' Brandy Fernow 6:30 – 9:00 pm \$90  
It's no secret that putting food to fire enhances a dish, but what about smoke? Smoke is an elemental tool used to give foods that kiss of the campfire by working on a chemical level to trigger the sensation of "umami," the Japanese term for a fifth taste beyond hot, sour, salty and sweet. Smoke's umami creates a sensation of meatiness and fullness in foods, even vegetables. Sip a cocktail, nibble on a bite, and let's create some smoke with our stovetop smoker! **On the menu: Smoked Jalapeño Margarita, Smoked Barley, Tomato and Burrata Salad, Hickory Smoked Pork with Olive-Anchovy Vinaigrette, Roasted Yukons with Smoky Chipotle Romesco and Mini Cinnamon Sugar Donuts with Smoked Cinnamon Sauce**

**Monday, May 17** Hands On: Big Kids: Taco Monday! Ages 12 - 16 Robin Nathan 4:00 – 6:00 pm \$50  
By simple definition, a taco is a traditional Mexican dish composed of a corn or wheat tortilla folded or rolled around a filling. And who doesn't love that? Tonight, you'll learn to make 2 different tacos and 3 different toppings, plus we'll finish with classic Mexican Tropical Fruit Soda Floats. **Olé! On the menu: Baja Shrimp Tacos with Garlic-Cilantro-Lime Sauce, Picadillo (Ground Beef) Tacos with Pico and Roasted Jalapeno Sauce, and Jarritos Tropical Fruit Soda Floats**

**Tuesday, May 18** Demo: Dinner at 7: Vegetarian Global Flavors (V) Kelly Sears 7:00 – 8:30 pm \$50  
Whether you are a vegetarian, or just like vegetarian dishes, spend an evening acquainting yourself with some of the most fragrant and distinct dishes of the world's rich and varied cuisine. Experience new spices and flavor profiles from every corner of the globe. Pairing fresh spring vegetables with global flavors can be a delicious adventure. Wine and beer available for sale by the glass. **On the menu: Middle Eastern Falafel with Cucumber-Yogurt Dressing, Asian Ramen Salad, Russian Khachapuri (Cheese Bread) and Italian Meyer Lemon Semifreddo**

**Thursday, May 20** Hands On: Midwest Fresh Robin Nathan 6:30 – 9:00 pm \$85  
The rich farmlands of the Midwest are springing to life, hinting of all the edible treasures the heartland has to offer. Tender greens, soon-to-be 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: Fresh Lemonade and Beer Shandies, Baby Greens with Strawberries, Beets and Warm Goat Cheese Crouton, Spice Crusted Roasted Pork Tenderloin with Mixed Herb Pesto, Herb Tossed Fingerling Potatoes, and Early Stone Fruit Crumble with Crème Fraiche**

**Friday, May 21** 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: Springtime Sipper Cocktail, Spring Toasts with Burrata, Avocado, and Tarragon Chimichurri, Asparagus Salad with Mixed Spring Greens, Hard Cooked Eggs, and Green Goddess Dressing, Espresso Rubbed Pork Tenderloin with Five Herb Sauce, Spring Pea Fritters with Shaved Carrot and Lemon, and Ginger Strawberry Rhubarb Crisp with Brown Sugar Pecan Topping**

**Saturday, May 22** Hands On: Little Kids: Eating Chicago Katie Wojciechowski 11:00 am – 12:30 pm \$40  
The culinary soul of Chicago lives in the 77 vibrant neighborhoods and communities with their own mix of personality. Discover all the tasty options these mini countries within the city have to offer. **On the menu: Individual Deep Dish Meatball Pizzas, Mini Combo Sandwiches, and Homemade Waffle Bowls filled with a Rainbow of Ice Cream**

**Saturday, May 22** Hands On: Mid Kids: Stuffed, Wrapped, and Rolled Katie Wojciechowski 2:00 – 3:30 pm \$45  
When hunger strikes, it's time for something quick, delicious, and creative to beat the hangry grumbles. Whether you're looking for an easy lunchbox recipe or just something to kill those mid-meal cravings - we have you covered. Put on your aprons, invade the kitchen, and stuff, wrap and roll your way to delicious! **On the menu: Beef and Andouille Burgers Stuffed with Asiago Cheese, Bacon Wrapped Potato Wedges, and Sugar Cookies Rolled in Sprinkles**

**Wednesday, May 26** Hands On: Family Cooking Night: Destination Hawaii 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, but 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: Tuna Poke with Won Ton Crisps, Huli Huli Hawaiian Chicken, Pineapple Rice with Macadamia Nut Pesto and Hawaiian Passion Fruit Shortbread Bars**

**Thursday, May 27** Hands On: Coastal Spring Paul Lindemuth 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, spring is the perfect time 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: Scallop Crudo, Creamy Lemon Pasta with Wood-Roasted Salmon, Shaved Fennel and Avocado Salad, and Raspberry Panna Cotta with Raspberry Coulis**

**Friday, May 28** Hands On: Baja Weekend Robin Nathan 6:30 – 9:00 pm \$90  
Baja California is bordered by the Pacific and the Sea of Cortes and divided into two states, Baja Sur & Baja Norte and it's the trifecta of culinary delights. A lesson in culinary contrasts, Baja's food scene runs hip and trendy parallel with traditional Mexican fare. But one thing remains constant; from low rent street-side taco stands to the swankiest seaside five stars, Baja ensures you can eat like a king. **On the menu: Achiote Marinated Shrimp Tostadas with Pineapple Salsa, Machada Beef Tacos with Roasted Jalapeno Sauce and Pico, Grilled Street Corn with Cotija Crema, and Negro-Modelo Ice Cream Floats**