



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2021

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

# DECEMBER

## COOK CREATE CELEBRATE

S	M	T	W	T	F	S
			<b>Family Cooking: The Holiday Kitchen</b> (Brandy Fernow) 6:00 - 8:30 pm \$50	<b>Greek Holiday</b> (Kiley Fields) 6:30 - 9:00 pm \$85	<b>Demonstration with Plated Dinner Chef's Table: Modern Holiday</b> (Paul Lindemuth) 6:30 - 9:00 pm \$100	<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25
		Free Demo <b>Teri's Cacio e Pepe Brussels Sprouts</b> 11:00 am - 2:00 pm <b>Holiday Comforts</b> (Robin Nathan) 6:30 - 9:00 pm \$85		<b>Eat, Drink, and Be Merry</b> (Kelly Sears) 6:30 - 9:00 pm \$85		<b>Holiday Cookie Exchange</b> (Rachel Cuzzone) 10:00 am - 1:00 pm \$75 <b>The Holidays, Bourbon Street Style</b> (Kiley Fields) 6:30 - 9:00 pm \$90
<b>The Holiday Chocolate Box</b> (Rachel Cuzzone) 12:00 - 2:30 pm \$75		Free Demo <b>Niki's Chocolate Mint Meltaways</b> 11:00 am - 2:00 pm	<b>Family Cooking: Festive Fondue!</b> (Katie Wojciechowski) 6:00 - 8:30 pm \$50	<b>Parisian Holiday</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Southern Holiday Inspiration</b> (Brandy Fernow) 6:30 - 9:00 pm \$90	<b>Little Kids: Holiday Cookie Exchange</b> Ages 6 - 8 (Katie Wojciechowski) 11:00 am - 12:30 pm \$40 <b>Mid Kids: Holiday Dessert Board</b> Ages 9 - 11 (Katie Wojciechowski) 2:00 - 3:30 pm \$45
	<b>Big Kids: Holiday Treats</b> Ages 12 - 16 (Kelly Sears) 10:00 am - 12:00 pm \$50	Free Demo <b>Denise's One Pan Farro with Tomatoes</b> 11:00 am - 2:00 pm	<b>Make &amp; Take Iced Christmas Twist Loaf</b> (Robin Nathan) 10:00 am - 12:30 pm \$60			
	<b>LITTLE KIDS WINTER BREAK Warm and Toasty</b> Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$75 for both days		<b>MID KIDS WINTER BREAK Winter Fun</b> Ages 9 - 11 (Heather Ude) 11:00 am - 12:30 pm \$85 for both days			



reserve your space early for holiday events in our kitchen or yours.

# CLASS, DEMO + EVENT DETAILS

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



DECEMBER



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.



8.17.21

Wednesday, December 1	Hands On: Family Cooking: The Holiday 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, 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 aged 8 and older. Price is per person; wine and beer will be served with the class for adults. <b>On the menu: Mini Sweet Potato Griddle Cakes with Bacon and Sour Cream, Pork Tenderloin with Caramelized Pears, Savory Asparagus and Cheesy Fontina Bread Pudding, and Gingerbread Cake with Cinnamon Whipped Cream</b>				
Thursday, December 2	Hands On: Greek Holiday	Kiley Fields	6:30 – 9:00 pm	\$85
Greek food is simple and elegant with flavors that range from subtle to crunchy. Greek tables will be set with food that have become tradition, passed from generation to generation. From classics that are associated with the holidays in every corner of Greece to regional favorites, the flavors of garlic, lemon, honey, and nuts will transport you on an adventurous holiday journey into the land of the Greek isle. <b>On the menu: Mezze of Taramosalata and Melitzanosalata, Avgolemono Soup, Seared Pork Chops with Lemon Oregano Pan Sauce, Charred Carrots with Feta and Mint, Skordalia Mashed Potatoes, and Pistachio Baklava</b>				
Friday, December 3	Demonstration with Plated Dinner: Chef's Table: Modern Holiday	Paul Lindemuth	6:30 – 9:00 pm	\$100
Bring your favorite dining partner(s) 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, Chef Paul is focusing on re-inventing the holiday gathering by switching things up just a bit this year. No disrespect to grandma's ham or Aunt Joyce's jello salad, but if this year you were to introduce a few new twists to your holiday feast it just might be your tastiest, most exciting meal yet. Promise! <b>On the menu: Smoky Wild Mushroom Bisque, Celery and Apple Salad with Almonds and Blue Cheese, Pan-Seared Duck Breasts with Savory Cranberry Sauce and Parsnip Puree, and Eggnog Panna Cotta</b>				
Saturday, December 4	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 effectively 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. <b>All cutlery and accessories will be 20% off for class participants</b>				
Tuesday, December 7	Hands On: Holiday Comforts	Robin Nathan	6:30 – 9:00 pm	\$85
Whether or not the weather outside is frightful, the food is so delightful! Best enjoyed in a warm and cozy fashion, your holiday guests will appreciate this hearty, warming wintry menu. Huddled by the fire or hunkered under a dining room table, everyone will enjoy the classic, comforting flavors of these holiday culinary comforts. <b>On the menu: Hot Bourbon Toddlers, Bruised Lacinato Kale Salad with Maple Walnuts and Creamy Dressing, Cider &amp; Cream Braised Chicken Thighs with Herbed Rice, and Cinnamon Dusted Apple Fritters with Mascarpone Ice Cream</b>				
Thursday, December 9	Hands On: Eat, Drink, and Be Merry	Kelly Sears	6:30- 9:00 pm	\$85
The secret to a great holiday? Keep it simple and delicious, fun, and festive. Here's how we celebrate with updated classics that bring people together: Favorite family recipes, never fail crowd pleasers, and a big, glass punch bowl, this is holiday gold. Happy Holidays from our tables to yours! <b>On the menu: Holiday Pomegranate Bourbon Punch, Buffalo Cauliflower Bites with Black Pepper Ranch, Mixed Greens Salad with Caramelized Shallot, Apples, Bacon, and Cider Vinaigrette, Grilled Marinated Flank Steak, Charred Sweet Potato with Hot Honey Butter, Cacio E Pepe Roasted Brussels Sprouts, and Maple Pots de Crème with Bourbon Whipped Cream</b>				
Saturday, December 11	Hands On: Holiday Cookie Exchange	Rachel Cuzzone	10:00 am – 1:00 pm	\$75
If you love celebrating the holidays with a huge assortment of homemade cookies but can't face all that baking, a cookie swap is the perfect solution for you! Let us simplify your holiday baking by cooking up a morning of mixing, shaping, baking, and decorating a tasty and beautiful box of holiday cookies. We'll bake up a storm, and everyone will leave with a box of cookies and plenty of new recipes to add to your cookie jar! <b>On the menu: Gingerbread Chai Cookies, Peppermint Crinkles, Pistachio and Cookie Macarons, Orange Almond Biscotti, Linzer Cookies, Eggnog Cookies, Holiday Shortbread Bites, and Brown Butter Milk Chocolate Cookies</b>				
Saturday, December 11	Hands On: The Holidays, Bourbon Street Style	Kiley Fields	6:30 – 9:00 pm	\$90
Celebrate the most festive time of the year, in the most spirited city in the country. New Orleans is no stranger to the celebration and can turn even an average day into a festival! Stroll, view from the Ferris Wheel or even ride the train for a peek at the holiday lights of City Park during Celebration in the Oaks, cheer on the Krewe of Jingle Parade, or witness the infamous Running of the Santas. And we haven't even talked about the food! No other city does it quite like New Orleans. <b>On the menu: Cajun Stuffed Mushrooms, Raw and Roasted Brussel Sprout Salad, Shrimp and Grits with Wild Mushrooms and Andouille, and Brioche Bourbon Bread Pudding</b>				
Sunday, December 12	Hands On: The Holiday Chocolate Box	Rachel Cuzzone	12:00 pm – 2:30 pm	\$75
There are very few holiday temptations more enticing than a dish of fancy candies. Who doesn't crack a smile when they open a package of homemade chocolates, bark, or brittle? With Chef Rachel's guidance, you'll be whipping up these sugary bites of deliciousness, delivering an extra-happy holiday for your recipients and rising to the top of the list as everyone's favorite gift giver. Your sweets will be packaged to take with you at the end of class. <b>On the menu: Chocolate Dipped Brownie Bites, Chocolate Peppermint Bark Bites, Chocolate Cherry Truffles, and Chocolate Toffee Bark Bites</b>				

Wednesday, December 15	Hands On: Family Cooking: Festive Fondue!	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. 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 aged 8 and older. Price is per person; wine and beer will be served with the class for adults. <b>On the menu: Goat cheese Fondue with Bacon Wrapped Potatoes, Mini French Bread Loaves, Pears, Surf and Turf Skewers, Mozzarella Stuffed Arancini served with a Creamy Parmesan Dipping Sauce, Classic Chocolate Fondue and Caramel Fondue served with Fresh Fruit, Mini Cinnamon Waffles and Crispy Bacon</b>				
Thursday, December 16	Hands On: Parisian Holiday	Robin Nathan	6:30 – 9:00 pm	\$85
Tonight features a tempting menu of classic French to soothe winter's chill. French cooking combines time-tested techniques with classic ingredients in modern flavor combinations. We will put all these principles into practice as we assemble a banquet par excellence. Some will chop, some will stir, some will pour, and everyone will feast and be merry. <b>On the menu: Rosemary Infused French 75 Cocktails, Warm Brie Wedges with Pistachios over Baby Greens and Honey-Dijon Vinaigrette, Classic Beef Bourguignon with Citrus Gremolata, Herbed Tossed Potatoes, and Sugar Crusted Apple Cake with Cinnamon Whipped Cream</b>				
Friday, December 17	Hands On: Southern Holiday Inspiration	Brandy Fernow	6:30 – 9:00 pm	\$90
Chef Brandy is celebrating low country, southern style, where food is more than just a meal, it's an experience. Classic Southern comfort food is woven with warm flavors and rich textures. For this holiday soirée all you need is good friends, good food, and good old fashioned southern hospitality. <b>On the menu: Bourbon Spiked Sparkling Pomegranate Cocktail, Brussels Sprouts and Roasted Chestnut Slaw Salad, Sweet Tea Brined Pork Tenderloin with Brandied Cherries, Creamy Risotto with Collard Green Pesto, and Sticky Toffee Pudding Cake with Bourbon Crème Caramel</b>				
Saturday, December 18	Hands On: Little Kids: Holiday Cookie Exchange	Katie Wojciechowski	Ages 6 – 8 11:00 am – 12:30 pm	\$40
Stand out among your friends this year as a master baker. Whether you are invited to a cookie exchange party, gifting with your secret Santa, or you simply enjoy making holiday treats for friends and family, this holiday cookie baking class makes you second guess whether you'll share with Santa! Participants will go home with a box of assorted cookies. <b>On the menu: Raspberry White Chocolate Brownies, Lemon Coconut Thumbprint Cookies, Candy Cane Cookies and Water Colored Shortbread Cookies</b>				
Saturday, December 18	Hands on: Mid Kids: Holiday Dessert Board	Katie Wojciechowski	Ages 9 – 11 2:00 – 3:30 pm	\$45
Be honest, the best part of any holiday gathering is the desserts, right? With a little help from Chef Katie, today you will be baking and creating your way to putting them all together on one beautiful dessert board. This board will be an epic array of sweets and treats that could rival any of Santa's cookie platters! Participants will go home with a box of treats. <b>On the menu: Wrath Cookie Tart, Peppermint White Chocolate Blondies, Christmas Tree Chocolate Dipped Strawberries and Eclairs</b>				
Monday, December 20	Hands On: Big Kids: Holiday Treats	Kelly Sears	Ages 12 – 16 10:00 am – 12:00 pm	\$50
These festive treats are just as fun for kids to make as they are to give. Holiday projects are way more fun when you get to eat them! And these tasty treats are no exception. We're clearing off the tables, loading up on the sweets, and creating these fabulous, sweet holiday treats to keep or share. Participants will go home with a box of treats. <b>On the menu: Melted Mint Ornaments, Snow Dusted "Pinecones," Cookie Filled Christmas Trees, Santa Ice Cream Cone Cupcakes, and Creamy Hot Chocolate with Peppermint Spoons</b>				
Wednesday, December 22	Hands On: Make & Take: Iced Christmas Twist Loaf	Robin Nathan	10:00 am – 12:30 pm	\$60
In this popular series, you'll make it, take it home, and bake it! You'll learn the secrets to the most delicious breakfast sweet loaf perfect for sharing or keeping all to yourself. In class, you will prepare the dough, allow for a rise, learn to shape, and pan. This is a version of the Russian twist to shape the loaf into a wreath, partially exposing the filing (inspired by Paul Hollywood from the Great British Bake Off!). While the dough is rising, you will make the icing and filling. Instructions for finishing and baking will be provided. <b>On the menu: Apricot, Cranberry and Almond Iced Wreath Loaf</b>				
<b>LITTLE KIDS WINTER BREAK Hands On: Warm and Toasty – Ages 6 - 8</b>				
Monday, December 27 and Tuesday, December 28	Heather Ude	11:00 am – 12:30 pm	\$75 for both days	
The weather outside may be frightful, but with these wintry recipes your kitchen will become oh so delightful. These treats take inspiration from the season and are the perfect activity for a snow day. There is no better way to keep warm during the winter than with these toasty favorites. <b>On the menu:</b> <b>Day 1:</b> Individual Chicken and Dumplings, Winter Fruit Cups, and Sparkling Snowman Cupcakes <b>Day 2:</b> Chicken Meatball Soup, Chocolate Dipped Clementine, and Polar Bear Hot Chocolate				
<b>MID KIDS WINTER BREAK Hands On: Winter Fun – Ages 9 - 11</b>				
Wednesday, December 29 and Thursday, December 30	Heather Ude	11:00 am – 12:30 pm	\$85 for both days	
The wrapping paper is recycled, the gifts put away and the guests have all gone home, time for some outdoor fun! Ice skating, snowball fights, and sledding makes no room for cabin fever! After all this cold weather outdoor time, Chef Heather has the perfect warm-up treats for this school break. <b>On the menu:</b> <b>Day 1:</b> Snowball Cookie Fight: Cozy Mini Meatloaves, Sautéed Cinnamon Apples & Pears, and Snowman on a Stick <b>Day 2:</b> Ice Skating: Popcorn Snowballs, Individual Winter Veggie Pot Pies, and Hot Chocolate Cookies with Peppermint Fluff				