



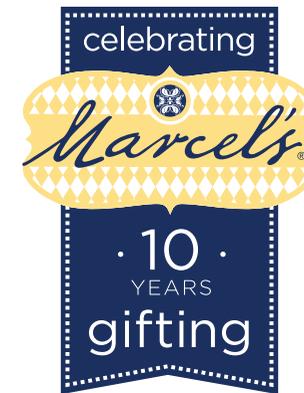
CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

NOVEMBER
COOK CREATE CELEBRATE

S  1	M	T Free Demo Niki's Brothy Beans with Fried Garlic Bread 11:00 am - 2:00 pm Dinner at 7: Autumn Sheet Pan Dinners (Paul Lindemuth) 7:00 - 8:30 pm \$50 2	W	T Travel Thailand (Kiley Fields) 6:30 - 9:00 pm \$85 4	F  5	S Knife Skills at 3 3:00 - 4:00 pm \$25 Road Trip: Memphis (Brandy Fernow) 6:30 - 9:00 pm \$90 6
 7	Big Kids: Fabulous French Fall Cooking Ages 12-16 (Katie Wojciechowski) 4:00 - 6:00 pm \$50 8	Free Demo Jennifer's Shrimp Pesto Flatbread 11:00 am - 2:00 pm 9	Family Cooking: New York Steakhouse (Brandy Fernow) 6:00 - 8:30 pm \$50 10	Fall Bisques & Soups (Katie Wojciechowski) 6:30 - 9:00 pm \$85 11	Demonstration with Plated Dinner Chef's Table: Tuscan Osteria (Robin Nathan) 6:30 - 9:00 pm \$100 12	 13
 14	 15	 16	The Holiday Table with Le Creuset (Kelly Sears) 6:30 - 9:00 pm \$100 17	Mexico City Holiday (Robin Nathan) 6:30 - 9:00 pm \$85 18		Make and Take: Thanksgiving Pies (Rachel Cuzzzone) 10:00 am - 12:30 pm \$75 Nibbles & Sips (Kiley Fields) 6:30 - 9:00 pm \$90 20
Make and Take: Thanksgiving Pies (Rachel Cuzzzone) 12:00 - 2:30 pm Hands On \$75 21	Little Kids: Its All About the Turkey Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$40 22	Mid Kids: Thanksgiving Desserts Ages 9 - 11 (Heather Ude) 11:00 am - 12:30 pm \$45 23		 25	 26	Cheers! (Kelly Sears) 6:30 - 9:00 pm \$90 27
	 29	Free Demo Hope's Broccoli Leek Soup 11:00 am - 2:00 pm 30		 31	 32	 33



need some guidance on the gifting? ask a personal shopper to tackle your list.

CLASS, DEMO + EVENT DETAILS

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



NOVEMBER



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

Tuesday, November 2	Demo: Dinner at 7: Autumn Sheet Pan Dinners	Paul Lindemuth	7:00 – 8:30 pm	\$50
The weekly juggle of work, school, sports, appointments, and full calendars can lead to dinner-planning stress! To the rescue, the sheet pan dinner! One pan handles it all, proteins, greens, roots, tubers, and herbs. A toss of olive oil, a sprinkle of seasoning, a brief stint in the oven, and presto, a winning weeknight meal. And with just one pan, cleanup is a breeze! Wine and beer will be available for sale by the glass. On the menu: Autumn Vegetable and Sheet Pan Chicken, Sheet Pan Pork Tenderloin with Apples and Cabbage, and Pumpkin Crisp				
Thursday, November 4	Hands On: Travel Thailand	Kiley Fields	6:30 – 9:00 pm	\$85
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: Tom Yum Hot and Sour Soup with Shrimp and Mushrooms, Cucumber, Pickled Onion and Peanut Salad, Chicken Pad Thai, and Coconut Sticky Rice with Caramelized Pineapple				
Saturday, November 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 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. All cutlery and accessories will be 20% off for class participants				
Saturday, November 6	Hands On: Road Trip: Memphis	Brandy Fernow	6:30 – 9:00 pm	\$90
Known for its slow cooking and dry rub, Memphis has built a reputation as a barbecue pork town. But the culinary diversity of this Tennessee city goes beyond the smoky pig. From street-side stands to James Beard Award-winning restaurants, Memphis chefs are elevating southern foods to a higher level. Barbeque Nachos from Central BBQ, hot-out-of-the-fryer Maple Bacon Donuts at Gibson's, dry rubs from Sonny Salt: just a few examples of cooking up regular into revelatory! On the menu: Crab and Bell Pepper Beignets with Herbed Aioli, Pineapple-Glazed Ribs with Pickled Fruit and Mustard Greens Salad, Chipotle Corn Pudding with Candied Jalapeño, and Cranberry Apple Hand Pies with Cane Sugar Glaze				
Monday, November 8	Hands On: Big Kids: Fabulous French Fall Cooking	Katie Wojciechowski	Ages 12- 16 4:00 – 6:00 pm	\$50
French dishes can sound fancy and refined, but mostly, they are full of all the oo-la-la flavors we love! Chef Katie is teaching a generously satisfying menu with recipes you will use again and again. Classic French ingredients and cooking styles are incorporated in this classic French Country meal that will have you saying oui, oui! Bon Appetit! On the menu: Classic French Onion Soup, Beef Bourguignon, and Apple Tartin with Caramel Sauce and Vanilla Ice Cream				
Wednesday, November 10	Hands On: Family Cooking: New York Steakhouse	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. On the menu: Steakhouse Wedge Salad with Buttermilk Ranch and Crumbled Candied Bacon, Seared Steak with French Bread Breadcrumbs, Baked Three Cheese Potato Gratin, and Dark Chocolate Fudge Cake with Cocoa Crème Anglaise				
Thursday, November 11	Hands On: Fall Bisques & Soups	Katie Wojciechowski	6:30 – 9:00 pm	\$85
Restorative soup; ladle bowls to the brim with everything from spicy broths to creamy soups and chill banishing stew. The perfect comfort food on chilly nights, make double and freeze half for quick dinners or easy lunches later in the week. These fast recipes use a mix of pantry staples and fresh ingredients to make simple, satisfying soups from seasonal squash bisque to a roasted vegetable stew. Grab a loaf of crusty bread and start savoring! On the menu: Lentil Soup with Garlic Croutons, Butternut Squash Bisques with Pumpkin seed Gremolata, White Chicken Lasagna Soup with Garlic Knots and Pumpkin Brulee Tart				
Friday, November 12	Demonstration with Plated Dinner: Chef's Table: Tuscan Osteria	Robin Nathan	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's feature, the wines, and dishes of Tuscany's idyllic countryside. Whether the product of one of Florence's great restaurants or the simple dishes from a country kitchen, the integrity of Tuscan cooking is an expression of the Mediterranean diet; simple fresh ingredients that are rich on flavor. Sit back, relax, and enjoy! On the menu: Negroni Cocktails, White Bean, Rosemary & Lemon Crostini, Spaghettini alla Briciole (Breadcrumbs, Olive oil, Pepper flakes), Grill Kissed Butterflied Lamb Leg with Rosemary Gremolata over Bruised Tuscan Kale, Roasted Delicata Squash with Pecorino, and Chocolate-Hazelnut Gelato with Hazelnut Brittle; Curated Wine Pairings				

Wednesday, November 17	Hands On: The Holiday Table with Le Creuset	Kelly Sears	6:30 – 9:00 pm	\$100
Whether you're in charge of bringing a side dish to Aunt Mary's or hosting for a crowd, know you've got this! The holidays inspire us to aim a little higher to pull off show-stopping dishes for the festive table. Look no further than this lineup of main and side dishes that are easy to make but still elegant enough to impress hard-to-please Grandma Jean! With the help of Le Creuset cookware, go from oven to table and create dishes that will be the star centerpiece to your holiday table. All Le Creuset cookware will be 20% off for class participants. On the menu: Warm Burrata, Peperonata and Tomatoes on Crispy Toast, Creamy Butternut Squash and Apple Soup, Roast Chicken with Hen of the Woods Mushrooms and Roasted Shallots, Dutch Oven Dinner Rolls, and Petite Pumpkin Spice Cakes with Cream Cheese Frosting				
Thursday, November 18	Hands On: Mexico City Holiday	Robin Nathan	6:30 – 9:00 pm	\$85
Thanksgiving is celebrated as a distinctly American holiday, yet America draws from cultural influences from all over the world. Get inspired this holiday by adding new colors, spices, and flavors to your holiday table. Celebrate with a little south-of-the-border flair on your holiday table with this Mexican inspired menu. Whether you're celebrating Las Posadas, Navidad or Noche Buena, bring a touch of Mexico's best to your holiday festivities. On the menu: Naranja Paloma Cocktails (Orange, Lime, Tequila), Classic Mexican- Style Shrimp Cocktail, Chicken Tinga Enchiladas with Tomato-Chipotle Sauce and Avocado Crema Drizzle, Sweet Crêpes with Cajeta and Honey-Vanilla Ice Cream				
Saturday, November 20	Make and Take: Thanksgiving Pies	Rachel Cuzzone	10:00 am – 12:30 pm	\$75
Make it, take it and bake it off at home! In class, you will make a brown butter cookie crust and a classic flaky pie dough. For the banana cream pie, a classic vanilla pastry cream will be flavored with banana. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple filling and make the oat streusel. To accompany both pies, students will make a caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the banana cream pie by make a whipped cream to top it and sliced bananas for garnish. Baking, holding, and freezing instructions will be provided. On the menu: Banana Cream Pie with Brown Butter Cookie Crust and Apple Pie with Flaky Pie Crust, Oat Streusel, and Caramel Sauce				
Saturday, November 20	Hands On: Nibbles & Sips	Kiley Fields	6:30 – 9:00 pm	\$90
When elevated cocktails are the main event, you need bite size snacks that are far from ordinary. These nifty nibbles and iced libations will get your party started and keep it going long into the night. Pass the tray and drop the ice; all your guests will feel indulged by this decadent spread. On the menu: Elderflower Spritz, Gin Aviation, Mezcal Manzanadas, Goat Cheese Souffle with Balsamic Fig Reduction, Caramelized Onion, Bacon and Arugula Pesto Tarts, Thai Shrimp and Scallion Cakes with Sweet Chili Sauce, Filet Crostini with Cherry Compote and Horseradish Cream, and Chocolate Mousse with Salted Caramel				
Sunday, November 21	Make and Take: Thanksgiving Pies	Rachel Cuzzone	12:00 – 2:30 pm	\$75
Make it, take it and bake it off at home! In class, you will make a brown butter cookie crust and a classic flaky pie dough. For the banana cream pie, a classic vanilla pastry cream will be flavored with banana. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple filling and make the oat streusel. To accompany both pies, students will make a caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the banana cream pie by make a whipped cream to top it and sliced bananas for garnish. Baking, holding, and freezing instructions will be provided. On the menu: Banana Cream Pie with Brown Butter Cookie Crust and Apple Pie with Flaky Pie Crust, Oat Streusel, and Caramel Sauce				
Monday, November 22	Hands On: Little Kids: Its All About the Turkey	Heather Ude	Ages 6 – 8 11:00 am – 12:30 pm	\$40
We're talking turkey, but not the big bird. Chef Heather has a holiday plan to turn the classic turkey character into edible delights that are just as fun to make as they are to eat! On the menu: Turkey Meatball Crescent Bites, Homemade Turkey Hand-Print Sugar Cookies, and Friendship Punch				
Tuesday, November 23	Hands On: Mid Kids: Thanksgiving Desserts	Heather Ude	Ages 9 – 11 11:00 am – 12:30 pm	\$45
Can we all agree that the best part about Thanksgiving is dessert?! This year help your families fill the dessert table and go beyond the traditional pumpkin pie. On the menu: Apple Pie Cookies with Homemade Caramel Sauce, Pumpkin Pie Ice Cream with Fresh Cinnamon Whipped Cream, and Apple Pie Punch				
Saturday, November 27	Hands On: Cheers!	Kelly Sears	6:30 – 9:00 pm	\$90
The holidays are here and so are the guests, descending like a swarm of merry bees buzzing in and out. And they are thirsty and hungry! When it's time for festive food and drink, set one big table and fill it with looks-like-you-spent-hours-but-you-didn't dishes sure to please whoever shows up on your doorstep, carolers included! On the menu: Honeycrisp Apple Bourbon Smash, Whipped Lemon Ricotta Toasts with Roasted Grapes and Spicy Honey, Arugula Salad with Lemon Basil Pesto Vinaigrette and Everything Bagel Croutons, Cider Glazed Pork Tenderloin with Honey Roasted Apples, Squash & Caramelized Onion Tart, and Warm Apple Walnut Maple Blondies with Vanilla Ice Cream				