



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

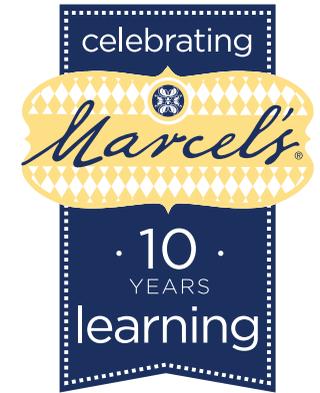
2021

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# OCTOBER

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
						
					<b>Korean Steakhouse</b> (Kiley Fields) 6:30 - 9:00 pm \$90	<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$25
		<b>Free Demo</b> <b>Angie's Pumpkin Detox Smoothie</b> 11:00 am - 2:00 pm <b>Dinner at 7: Fast Fall Fish</b> (Paul Lindemuth) 7:00 - 8:30 pm \$50		<b>Cast Iron, The Kitchen Workhorse Essential</b> (Kiley Fields) 6:30 - 9:00 pm \$85		<b>Sweet and Savory Fall Pies and Tarts</b> (Rachel Cuzzone) 10:00 am - 12:30 pm \$75 <b>Demonstration with Plated Dinner Chef's Table: French Countryside</b> (Robin Nathan) 6:30 - 9:00 pm \$100
<b>Sweet and Savory Fall Pies and Tarts</b> (Rachel Cuzzone) 12:00 - 2:30 pm \$75		<b>Free Demo</b> <b>Didi's Spicy Sausage &amp; Greens</b> 11:00 am - 2:00 pm	<b>Family Cooking Night: In Season; Uprooted!</b> (Katie Wojciechowski) 6:00 - 8:30 pm \$50	<b>Midwest Autumn Al Fresco</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Bourbon Cocktails &amp; Autumn Apps</b> (Paul Lindemuth) 6:30 - 9:00 pm \$90	<b>Little Kids: Fall Fun</b> Ages 6 - 8 (Heather Ude) 10:00 - 11:30 am \$40 <b>Mid Kids: From the Apple Orchard</b> Ages 9 - 11 (Heather Ude) 1:00 - 2:30 pm \$45
	<b>Big Kids: Fall Harvest</b> Ages 12- 16 (Heather Ude) 4:00 - 6:00 pm \$50	<b>Free Demo</b> <b>Teri's Smashed Sweet Potatoes with For Good Granola</b> 11:00 am - 2:00 pm <b>Dinner at 7: Weeknight Sunday Suppers</b> (Kiley Fields) 7:00 - 8:30 pm \$50		<b>Beyond the Shaker; Essential Salt</b> (Kelly Sears and Charmane Skillen, founder s.a.l.t. sisters) 6:30 - 9:00 pm \$90		<b>Date Night: Soul Food</b> (Brandy Fernow) 6:30 - 9:00 pm \$90
		<b>Free Demo</b> <b>Patricia's Apple Walnut Green Salad</b> 11:00 am - 2:00 pm	<b>Family Cooking Night: The Big Apple</b> (Brandy Fernow) 6:00 - 8:30 pm \$50		<b>First Crush: Pacific Northwest Flavors</b> (Robin Nathan) 6:30 - 9:00 pm \$90	



gift a class with a gift card or sign up with your favorite peeps.

# CLASS, DEMO + EVENT DETAILS

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



OCTOBER

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

**Friday, October 1** Hands On: Korean Steakhouse Kiley Fields 6:30 – 9:00 pm \$90  
Signature dishes of Korea seduce with intoxicating flavors. They're strong, super savory, salty, sweet, and spicy all rolled into one. Nothing short of intense. Join Chef Kiley as soul meets Seoul and the traditional American steakhouse gives way to Korean marinated beef infused with the flavors of sesame, gochujang, soy, miso, garlic, and ginger. **On the menu: Chilled Prawns with Gochujang Cocktail Sauce, Lettuce Leaf Salad with Carrot-Doenjang Dressing, Kimchi Fried Rice, Sesame Seasoned Cucumbers, Rib Eye Bulgogi with Korean Sweet and Spicy Sauce, and Browned Butter Mochi Cake**

**Saturday, October 2** 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**

**Tuesday, October 5** Demo: Dinner at 7: Fast Fall Fish Paul Lindemuth 7:00 – 8:30 pm \$50  
Chef Paul is serving up fabulous fall fish dishes that can be pulled together quickly on crazy-busy weeknights or elevated for friends for dinner on the weekend. With these new fall recipes in your repertoire, creating brightly flavored fish-centric dishes that go beyond ordinary is a breeze. Wine and beer will be available for purchase by the glass. **On the menu: Herbed Salmon Cakes with Horseradish/Thyme Mayonnaise and Brussels Sprouts Salad, Fire-Roasted Tomato Fish Curry with Jasmine Rice, and Brown Sugar Pecan Cupcakes with Caramel Frosting**

**Thursday, October 7** Hands On: Cast Iron, The Kitchen Workhorse Essential Kiley Fields 6:30 – 9:00 pm \$85  
Cast iron skillets are the perfect tool for cooking one pot meals, a simple stir fry vegetable or a whole roasted chicken. From breakfast to dinner to dessert, one skillet is all you need to ensure extra crisp edges, bake a cake, sear a filet, or roast potatoes. The versatility of the iron pot or skillet is unrivaled; use it on the stove top, grill, or in the oven, and after years and years of use, the cast iron cookware remains as good as new. **On the menu: Goat Cheese Crostini with Charred Tomato Puttanesca, Crusted Pan-Seared Whitefish with Roasted Fennel and Brussels Sprouts, Crispy Persian Rice, and Buttermilk Skillet Cake with Praline Sauce**

**Saturday, October 9** Hands On: Sweet and Savory Fall Pies and Tarts Rachel Cuzzone 10:00 am – 12:30 pm \$75  
It's pie season! And what could be more delicious than buttery, flaky crusts of all kinds filled with sweet (and sometimes savory) flavors. Chef Rachel is pleasing the chocolate lovers, the fall root vegetable lovers and those who can't imagine fall without an apple with new twists on classic favorites. By the slice, the sliver, or whole darn thing, who can resist the best part of the meal, pie! **On the menu: Chocolate and Caramel Tartlets with Sea Salt and Chantilly Cream, Roasted Vegetable and Goat Cheese Galette, and Apple Sausage Breakfast Hand Pies**

**Saturday, October 9** Demonstration with Plated Dinner Chef's Table: French Countryside 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 menu features the French Countryside. Saunter along the banks of the Seine. Enticed by the array of Patisseries, boulangeries, and fromageries tempting that range from rustic to refined. It's worth traveling to the land of the classic technique, flawless flavor, and mastery over butter at least once in your life, but until then, this should curb your craving. **On the menu: Dubonnet Cocktails, French Inspired Marché Cheese & Charcuterie, Bleu Cheese & Apple Soup Shots, Steamed Mussels with White Wine, Saffron and Tomato, "Steak Frites" with Spice Rubbed Beef Tenderloin, Hand Cut Frites and Aioli, and Chocolate Pots de Crème with Mocha Whipped Cream and Vanilla Macerated Berries plus Curated Wine Pairings**

**Sunday, October 10** Hands On: Sweet and Savory Fall Pies and Tarts Rachel Cuzzone 12:00 – 2:30 pm \$75  
It's pie season! And what could be more delicious than buttery, flaky crusts of all kinds filled with sweet (and sometimes savory) flavors. Chef Rachel is pleasing the chocolate lovers, the fall root vegetable lovers and those who can't imagine fall without an apple with new twists on classic favorites. By the slice, the sliver, or whole darn thing, who can resist the best part of the meal, pie! **On the menu: Chocolate and Caramel Tartlets with Sea Salt and Chantilly Cream, Roasted Vegetable and Goat Cheese Galette, and Apple Sausage Breakfast Hand Pies**

**Wednesday, October 13** Hands On: Family Cooking Night: In Season; Uprooted! 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. **On the menu: Carrot Soup with Potato Croquettes, Roast Pork Loin Stuffed with Sausage and Apples, Roasted Carrot and Beets with Feta Purée, and Cinnamon Apple Cheesecake with Caramel Sauce**

**Thursday, October 14** Hands On: Midwest Autumn AI Fresco Robin Nathan 6:30 – 9:00 pm \$85  
Autumn holds such allure, with picture-perfect weather and a colorful swirl of fiery hues all across the landscape. Take advantage of this incredible season by enjoying a meal on the patio. You don't need a reason to entertain and get together with friends or family. This is the time of year when the weather is just the right temperature by day, a little nippy at night, and perfect for a patio dinner party at sunset. Bring out a rustic table, serve up some fall favorites, and make the transition to fall AI Fresco style. **On the menu: Ginger Pear Bourbon Cocktails, Pumpkin Soup with Wild Mushrooms & Parmesan, Grill Kissed Pork Tenderloin with Apple Mostarda, Camembert Smashed Potatoes, and Cranberry Clafouti with Chantilly Cream**

**Friday, October 15** Hands On: Bourbon Cocktails & Autumn Apps Paul Lindemuth 6:30 – 9:00 pm \$90  
As a general rule, good paired with good usually leads to great! Cozy up to the warm toddies and bourbon cocktails of autumn. Fall libations brimming with the flavors of sweet apples, tart pomegranate, pumpkin, and spice, all the perfect partners to a bevy of bites designed to curb hunger and delight the palate. Packed with classic fall flavors and seasonal produce, these nibbles, sips, and bites are sure to get the party started. **On the menu: The Black Rose Cocktail, Cider/Maple Old Fashioned, Orange Bourbon Sour, Crisp Phyllo Tartlets with Caramelized Red Onions and Gruyere, Salt and Pepper Shrimp Rolls, Beef and Mushroom Meatballs, and Salty Caramel Panna Cotta with Bittersweet Chocolate Ganache**

**Saturday, October 16** Hands On: Little Kids: Fall Fun Ages 6 - 8 Heather Ude 10:00 – 11:30 am \$40  
From classic to creative, fall's best fruits and vegetables are perfect for lunch or dinner. Chef Heather has taken familiar favorites and given them a special twist or technique that will have you and your family asking for seconds! **On the menu: Fall Veggie Chicken and Noodles, Puff Pastry Cheddar Twists, and Caramel Apple Pops**

**Saturday, October 16** Hands On: Mid Kids: From the Apple Orchard Ages 9 - 11 Heather Ude 1:00 – 2:30 pm \$45  
If your September tradition includes heading to the apple orchard to pick a bushel of America's favorite fruit, time to reap the benefits of your visit. Some apples are best for eating out of hand, others are considered best for baking, and still others are selected for their ability to cook down into a rich smooth puree. Get to the core of the apple with these yummy favorites. **On the menu: Fried Chicken and Apple Croissant Panini, Apple Nachos with Homemade Caramel Sauce, and Caramel Apple Cider with Fresh Vanilla Whipped Cream**

**Monday, October 18** Hands On: Big Kids: Fall Harvest Ages 12- 16 Heather Ude 4:00 – 6:00 pm \$50  
As the chilly season begins, nothing satisfies like a warm bowl of soup, even better when paired with a warm, buttery biscuit. Highlight the stars of fall with a menu featuring seasonal favorites, pears, root vegetables, and apples. **On the menu: Knife Skills, Roasted Autumn Vegetable Soup, Buttermilk Biscuits with Maple and Sea Salt, Sautéed Apples and Pears with Fresh Cinnamon Whipped Cream**

**Tuesday, October 19** Demo: Dinner at 7: Weeknight Sunday Suppers Kiley Fields 7:00 – 8:30 pm \$50  
Sunday suppers don't always have to end a week and start another. Sometimes they can land smack dab in the middle of the week. The most important ingredient is family gathered around the table for quality time and dinner that only tastes like it took all day to make. One pot, sheet pan, instapot or slow cooker - this is a weeknight meal that is sure to be a crowd pleaser with the whole family. **On the menu: Kale Caesar Salad, Quick Ragu Bolognese with Rigatoni, and Cannoli with Sweet Ricotta Filling**

**Thursday, October 21** Hands On: Beyond the Shaker; Essential Salt Kelly Sears and Charmane Skillen, founder s.a.l.t. sisters 6:30 – 9:00 pm \$90  
Salt is more than just a seasoning, it's an essential flavor in our food. It can intensify aromas, balance other flavors, make meat taste juicier, and preserve food for months or even years. Yet, a heavy hand with salt can easily ruin a dish. Learn how to cook wisely with this vibrant, fiery, fragrant, even exotic mineral. We'll explore the history, health benefits, and food pairings of special seasonings featuring salts, spice blends, and easy to use and try salt kits from s.a.l.t. sisters where "salt is not a condiment. **On the menu: Roasted Almonds with Hickory Smoked Sea Salt, Grilled Avocado & Grapefruit Chermoula, Center Cut Pork Chops with Mojo Seasoning, Sautéed Zucchini with Sun-dried Tomato, Honey Glazed Roasted Sweet Potatoes, Brioche Rolls with Spanish Rosemary Sea Salt & Lemon Rosemary Compound Butter, and Brown Butter Chocolate Chip Cookies with Pink Himalayan Salt**

**Saturday, October 23** Hands On: Date Night: Soul Food Brandy Fernow 6:30 – 9:00 pm \$90  
Nothing is more satisfying than straight-from-the-heart down home soul food cooking. Chef Brandy is serving up dishes that Southerners swear by and Northerners need to try! Tonight's menu features savory, traditional, comfort food classics with a twist of modern for good measure. Recipes so good they are kitchen tested and grandmother approved! **On the menu: Pork Belly and Brussels Sprouts Slaw Salad, Salmon Croquettes with Chive Aioli, Stone Ground Grit Souffles with Chorizo Butter and Sweet Potato Cakes with Brown Sugar Caramel and Tomatillo Jam**

**Wednesday, October 27** Hands On: Family Cooking Night: The Big Apple 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: Shaved Apple Salad with White Cheddar and Apple Cider Vinaigrette, Roasted Butternut Squash and Honeycrisp Apple Soup, Herb Crusted Chicken with Bacon Apple Potato Hash and Mini Apple Crostadas with Sweet Cider Glaze**

**Friday, October 29** Hands On : First Crush: Pacific Northwest Flavors Robin Nathan 6:30 – 9:00 pm \$90  
Pick, crush, stomp, and repeat. Harvest in the Pacific Northwest wine regions, typically from mid-August through October, bursts with vibrant golden yellow and crimson colors, mingled with aromas of ripening fruit and crushed grapes. Celebrate the first loads of fruit to be crushed to create a new vintage with a wine country inspired meal perfect for your next dinner party. **On the menu: Sautéed Pear & Arugula Salad with Maple Walnuts and Goat Cheese, Wine Braised Short Ribs with Parsnip & Pearl Onions, Herbed Tossed Potatoes, and Pumpkin Panna Cotta with Cinnamon Whipped Cream**