




CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2022 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
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S	M	T	W	T	F	S
				Winter at the Cabin (Kiley Fields) 6:30 - 9:00 pm \$85	Winter Whites and Bubbles (Brandy Fernow) 6:30 - 9:00 pm \$95	Knife Skills at 3 3:00 - 4:00 pm \$30
		Free Demo Didi's Chipotle Turkey Sweet Potato Skins 11:00 am - 2:00 pm	Family Cooking Night: Made with Love (Brandy Fernow) 6:00 - 8:30 pm \$55	Good to the Last Sop Kelly Sears 6:30 - 9:00 pm \$85		Little Kids: Dessert Love! Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 Mid Kids: Valentine's Day Chocolate Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50 Demonstration with Plated Dinner: Chef's Table: A French Valentine Dinner (Robin Nathan) 6:30 - 9:00 pm \$100
		Free Demo Hope's Roma Mushroom Chicken Sauté 11:00 am - 2:00 pm Demo Dinner at 7: Weekday Flexitarian (V) (Kiley Fields) 7:00 - 8:30 pm \$60		Travel! South American Adventure (Robin Nathan) 6:30 - 9:00 pm	Winter Brews & Bites (Kelly Sears) 6:30 - 9:00 pm \$95	
Bread Making for Beginners (Robin Nathan) 12:00 - 3:00 pm \$80	Little Kids: Super Snacks Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 Mid Kids: Afterschool Snacks Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50	Free Demo Sam's Potato Gnocchi w/ Pesto 11:00 am - 2:00 pm	Sweet Heat (Kelly Sears) 6:30 - 9:00 pm \$85	Carnival: The Flavors of Brazil (Paul Lindemuth) 6:30 - 9:00 pm \$85		Global Pastry (Rachel Cuzzone) 10:00 am - 12:30 pm Hands On \$75 Romancing the Red (Robin Nathan) 6:30 - 9:00 pm \$100
Global Pastry (Rachel Cuzzone) 12:00 - 2:30 pm \$75	Big Kids: Bread Baking Ages 12- 16 (Kelly Sears) 4:00 - 6:00 pm \$55					



beginners
kids
families
couples
gals
guys
experts
all

FEBRUARY
COOK CREATE CELEBRATE

CLASS, DEMO + EVENT DETAILS

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



FEBRUARY



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.



11.15.21

Thursday, February 3 Hands On: Winter at the Cabin Kiley Fields 6:30 – 9:00 pm \$85
The snow is heavy, the lake is frozen, but it's still a perfect time to get away! Winter is better served indoors cozying up to a wood fire with a comforting warm toddy. Come enjoy an entertaining menu, perfect for any winter weekend! **On the menu: Fontinella and Sausage Stuffed Mushrooms, Roasted Cauliflower Parsnip Salad with Tahini Vinaigrette, Tuscan Short Rib Stew, and White Chocolate and Cherry Bread Pudding**

Friday, February 4 Hands On: Winter Whites, Bites, & Bubbles Brandy Fernow 6:30 – 9:00 pm \$95
Break out the sweaters, yule logs, and your favorite Netflix binge, this is the perfect setting for a warming glass of white or sparkling wine. Chef Brandy is pouring what's hot for when the temperature drops. This collection of whites and sparklings pair beautifully with hearty, savory bites of the chilling winter months. Just the thing for a night in (or out!); the sure cure to the winter blues. **On the menu: Roasted Vegetable Salad with Walnut Crema, Maple Brined Pork Tenderloin with Fig and Onion Chutney, Savory Wild Mushroom and Chive Bread Pudding, and Toffee Cake with Salted Brown Sugar Caramel with Wine Pairings**

Saturday, February 5 Hands On: Knife Skills at 3 3:00 – 4:00 pm \$30
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**

Wednesday, February 9 Hands On: Family Cooking: Made with Love Brandy Fernow 6:00 – 8:30 pm \$55
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: Pomegranate Sodas, Fried Mozzarella with Herbed Tomato Dipping Sauce, Pan-Seared Pork Chops with Cherry Confit, Gruyere Smashed Potatoes and Raspberry Filled Heart Shaped "Pop Tarts"**

Thursday, February 10 Hands On: Good to the Last Sop Kelly Sears 6:30 – 9:00 pm \$85
Freshly puffed roti dunked in a dal laced with toasted spices. A crusty chunk of baguette dragged through a rich bisque, the rim of a hearty chowder bowl wiped clean with biscuit tops, these are tried and true pairings, comforting dishes to reset your palate and renew your soul. Dip in! **On the menu: Roasted Carrot Bisque with Dukkah, Creamy Yogurt and Crusty Baguette, Tadka Dal with Warm Roti, Sweet Potato & Chicken Chowder with Streusel Topped Corn Biscuits, and Toasted Vanilla Pound Cake with Chocolate and Caramel Dipping Sauce**

Saturday, February 12 Hands On: Little Kids: Dessert Love! Heather Ude Ages 6 - 8 11:00 am – 12:30 pm \$45

Set your heart aflutter with Chef Heather's heartfelt menu designed for you to create, bake, eat and love! Valentine's Day is the perfect time to create sweet and savory treats fit for lunch or dinner, for home or school, all designed to make your heart happy. **On the menu: Raspberry Slice Bars, Skillet Brownies with Homemade Chocolate Sauce, and Whipped House-made Hot Chocolate with Homemade Whipped Cream**

Saturday, February 12 Hands On: Mid Kids: Valentine's Day Chocolate Heather Ude Ages 9 – 11 2:00 – 3:30 pm \$50

Cupid is aiming his arrow and love for chocolate is in the air! Join Chef Heather for an afternoon of hands-on cooking all things chocolate from the heart. **On the menu: Chocolate Lasagna Cups, Double Chocolate Chip Cupcakes with Chocolate Buttercream, and Frozen Hot Chocolate with fresh Whipped Cream**

Saturday, February 12 Demonstration with Plated Dinner: Chef's Table: A French Valentine Dinner 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. Tonight, we'll raise a glass to your valentine while we explore and de-mystify French wines. We'll pour wines from all over France as we pair them with small plates designed to enhance both the wine and the food. We'll talk about why the pairings work and how you can apply this knowledge to your next dinner party or evening out. **On the menu: Marché French Cheese & Charcuterie, Chilled Shrimp with Parsillade (Parsley Sauce), Warm Boucheron Cheese with Green Apple and Frisee, Beef Tenderloin au Poivre with Brandy Mushroom Cream Sauce & Potato Smash and Café au Lait Panna Cotta with Cinnamon Whipped Cream with Curated Wine Pairings including a bubbly to start**

Tuesday, February 15 Demo: Dinner at 7: Weekday Flexitarian (V) Kiley Fields 7:00 – 8:30 pm \$60
Not a vegan, not quite a vegetarian, but looking to minimize the amount of meat you eat, without eliminating it, join the ranks of the "flexitarian." Simply the combination of the two words, flexible and vegetarian, that encourages a flexible eating style that emphasizes the focus and addition of plant or plant-based foods. **On the menu: Brussels Sprouts, Pepita and Dried Cranberry Salad, Poblano Black Bean Burgers with Chipotle Mayonnaise, and Salted Peanut Butter Cookies**

Thursday, February 17 Hands On : Travel! South American Adventure Robin Nathan 6:30 – 9:00 pm \$85
The sultry, spicy sensations of the South American kitchen are wafting north, making their way into restaurants and home kitchens alike. Spend an evening exploring the hybrid cuisine of Mexico, Puerto Rico, the Dominican Republic, Ecuador, Spain, and Cuba. From maize-based dishes to condiments and salsas like Chimichurri, aji, and pebre, and the sautéed aromatics of sofrito, discover the distinct exciting flavors of South America. **On the menu: Pisco Sours, Columbian Corn Arepas with Avocado Salad, Spice Grilled Steak over Crispy Potato and Tomato Stir Fry (Lomo Saltado) with Chimichurri, and Three Milks Ice Cream with Alfajores (Peruvian Caramel Cookies)**

Friday, February 18 Hands On: Winter Brews & Bites Kelly Sears 6:30 – 9:00 pm \$95
When the mercury dips toward single digits and snowflakes fly, it's time to reappraise your beer-drinking habits. So long, crisp, and delicate Pilsners. Bye-bye, aromatic witbiers and banana-y Hefeweizens. Low-alcohol ales and lagers are 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. While these strong beers are ideal ski and sledding warm-me-ups, they truly excel when paired with foods both savory and sweet. **On the menu: Phyllo Nests with Figs, Prosciutto, Stilton and Honey, Steamed Mussels in Witbier with Crusty Garlic Toasts, Frisee Salad with Lardons and Poached Egg, Seared Duck Breasts with Sweet Cherry Port Pan Sauce, Crushed Pistachios with Warm Greens, and Chocolate Stout Cake Shakes and Winter Brew Pairings**

Sunday, February 20 Hands On: Bread Making for Beginners Robin Nathan 12:00 – 3:00 pm \$80
Making fresh bread from scratch is a mix of art and science, but where to start? It seemed the whole planet started baking bread during the pandemic, but many of us struggled to create good loaves. Now that we can easily find flour and yeast again, it's time to jump back onto the bread bandwagon and go back to basics. Spend your Sunday scaling, mixing, fermenting, and more. Chef Robin guides you through the basics of yeast breads and techniques for producing the perfect loaf every time. **On the menu: Honey Whole Wheat Sandwich Loaf, Soft White Dinner Rolls, Savory Herb Butter and Quick Skillet Raspberry Jam**

Monday, February 21 Hands on: Little Kids: Super Snacks Heather Ude Ages 6 – 8 11:00 am – 12:30 pm \$45

These easy snack ideas will satisfy even the pickiest of eaters. Not only will you love eating them, but you will have even more fun making them! **On the menu: Peanut Butter and Fruity Jam Muffins, Homemade Chocolate Marshmallow Granola Bites, and Cake Batter Dip with House-made Animal Crackers**

Monday, February 21 Hands on: Mid Kids: Afterschool Snacks Heather Ude Ages 9 – 11 2:00 – 3:30 pm \$50

Lunch was hours ago and there's no waiting for dinner. When school is out and the hunger is on, it's time for the perfect snack that will hold you over but not ruin your appetite. **On the menu: Homemade Pretzel Bites with Cheese Sauce, Create your own 7 Layer Dip with House-made Tortilla Chips, and Chocolate Crackle Cookies**

Wednesday, February 23 Hands On: Sweet Heat Kelly Sears 6:30 – 9:00 pm \$85
One of my favorite flavor combinations is the marriage of sweet and spicy. They are the perfect co-dependent couple. Sweet alone can be too cloying; and just spicy can be all pain, no pleasure; combined, though, it's a duo of delight! Think hot honey chicken, peppers and pineapple, chocolate, and chili; all delivering both the sweet and the heat. **On the menu: Aleppo Pepper Candied Pecans, Sweet & Spicy Smashed Cucumber Salad, Pomegranate & Cayenne-Lacquered Salmon, Cilantro Lime Basmati Rice, Roasted Eggplant with Sweet & Spicy Pepper Relish, and Fireball Blondies with Vanilla Ice Cream**

Thursday, February 24 Hands On: Carnival: The Flavors of Brazil Paul Lindemuth 6:30 – 9:00 pm \$85

Brazilian Carnival is the equivalent of New Orleans' Mardi Gras. The streets of Brazil, like the streets of New Orleans are filled with millions of celebrants. Mixed with cultural influences from Europe and Portugal, Brazil's flavor profiles vary by region however beef reigns supreme. Brazil is the largest beef exporter in the world and, when prepared, it is almost always grilled. Cachaca, citrus, seafood and cheese share starring roles on the Brazilian menu. Explore the tastes and flavors Brazil has to offer. **On the menu: Lime Caipirinha, Shrimp with Coconut Milk and Tomatoes, Brazilian Garlic Butter Grilled Steak, Hearts of Palm and Avocado Salad, and Brazilian Coconut Cake**

Saturday, February 26 Hands On: Global Pastry Rachel Cuzzone 10:00 am – 12:30 pm \$75

Get ready for a worldwide trip specifically designed to delight your taste buds and make your mouth water! From childhood treats to a grandparent's favorite recipes, beloved foods are deeply personal. This seems especially true of desserts, which often take center stage at celebrations and traditional holidays. Join Chef Rachel and recreate some of the best desserts around the world and take an assortment home with you. **On the menu: Tiramisu Jars, Brigadeiros (Brazilian Chocolate Truffles), and Sticky Toffee Pudding**

Saturday, February 26 Hands On: Romancing the Red Robin Nathan 6:30 – 9:00 pm \$100

The temps have dipped below zero outside, 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 bossy paired with the season's comforting fare, let their earthy bouquet kick the night off right. **On the menu: Smoked Trout Rillettes with Crusty Baguette, Red Wine Sautéed Pears over Arugula with Wine Reduction Vinaigrette, Spanish Style Red Wine Braised Chicken with Chorizo and Chickpeas and Chocolate Panna Cotta with Red Wine Syrup. Specially Curated Red Wine Pairings with every course**

Sunday, February 27 Hands On: Global Pastry Rachel Cuzzone 12:00 – 2:30 pm \$75

Get ready for a worldwide trip specifically designed to delight your taste buds and make your mouth water! From childhood treats to a grandparent's favorite recipes, beloved foods are deeply personal. This seems especially true of desserts, which often take center stage at celebrations and traditional holidays. Join Chef Rachel and recreate some of the best desserts around the world and take an assortment home with you. **On the menu: Tiramisu Jars, Brigadeiros (Brazilian Chocolate Truffles), and Sticky Toffee Pudding**

Monday, February 28 Hands On: Big Kids: Bread Baking Kelly Sears Ages 12- 16 4:00 – 6:00 pm \$55

Step aside Pillsbury and Wonder, there's a new baker in town. Now is the time to learn the basics of yeast, how it works and the toast-making, sandwiching-building, burger-holding, breakfast roll results it can yield. Participants will take home an assortment. **On the menu: Focaccia, Russian Khachapuri, Chocolate Babka, and Soft Rolls**