



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2022 marcelculinaryexperience.com
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JANUARY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
						
2	3			6 Steak Frites Night (Robin Nathan) 6:30 - 9:00 pm \$85	7 Warm Winter Tapas (Brandy Fernow) 6:30 - 9:00 pm \$95	8 Knife Skills at 3 3:00 - 4:00 pm \$30
		11 Free Demo Sharon's "For Good Granola" Berry Bars 11:00 am - 2:00 pm	12 Cooking 101: Cooking for Beginners (Kelly Sears) 6:30 - 9:00 pm \$85	13 International Dumplings (Kiley Fields) 6:30 - 9:00 pm \$85		15 Twisted Breads Workshop: Pretzels, Bagels & More (Rachel Cuzzone) 10:00 am - 2:00 pm \$75 Cocktail Party with Interactive Demonstrations: Scotch and Steak Paul Lindemuth 6:30 - 9:00 pm \$95
16	17 Little Kids Pizza Re-boot Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 ----- Mid Kids Pasta Basics Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50	18 Free Demo Jennifer's Bacon Wrapped Brussels Sprouts 11:00 am - 2:00 pm	19 Family Cooking Night: Intro to Indian (Brandy Fernow) 6:00 - 8:30 pm \$55	20 Feel Good Vegetarian (V) (Kelly Sears) 6:30 - 9:00 pm \$85	21 Demonstration with Plated Dinner Chef's Table: Cozy Country Bistro (Robin Nathan) 6:30 - 9:00 pm \$100	
23 	24 Big Kids Breakfast for Dinner Ages 12 - 16 (Heather Ude) 4:00 - 6:00 pm \$55	25 Free Demo Teri's Tuna Melts (Modern Comfort Food) 11:00 am - 2:00 pm Dinner at 7: Cook Once, Eat Twice (Kelly Sears) 7:00 - 8:30 pm \$60	26	27 Spoonful of Comfort: Soups & Snacks (Brandy Fernow) 6:30 - 9:00 pm \$85		29 Eat, Drink: Austin (Kelly Sears) 6:30 - 9:00 pm \$95
30 Filled Pasta Workshop (Kiley Fields) 12:00 - 3:00 pm \$80	31	25	26	27	28	29



warm
winter
fun
creating
new
memories

CLASS, DEMO + EVENT DETAILS

(V) Vegetarian All hands on and cocktail party classes include a selection of our wines and beers



JANUARY

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, January 6	Hands On: Steak Frites Night	Robin Nathan	6:30 – 9:00 pm	\$85
Who doesn't love a steak and potatoes meal? Steak frites, meaning "steak and fries" in French, is served throughout Europe in brasseries, both casual and fine dining. Belgium claims bragging rights to invention, and to some, it is considered the national dish. There are many variations of this dish, but in the end, crispy hand cut fries, paired with a perfectly seasoned steak are a match made in brunch, lunch, or dinner heaven! On the menu: Ginger-Pear and Bourbon Cocktails, Steamed Mussels with White Wine, Saffron and Tomato, Spice Crusted Flank Steak with Bordelaise Butter, Fresh Cut Frites with Honey-Mustard Aioli and French Apple Cake with Sugar Crust and Chantilly Cream				
Friday, January 7	Hands On: Warm Winter Tapas	Brandy Fernow	6:30 – 9:00 pm	\$95
There is something comforting about a tiny Spanish bar with its tall wooden stools, impossibly narrow entryway and more often than not, standing room only. As you toast with your glass of Rioja or caña of beer, enter the tapa; that quintessentially Spanish bite of food that has become synonymous with Spanish culture. Tonight's offerings are warming and hearty, ideal for snacking and sharing with friends. On the menu: Sweet Sausage Stuffed Fried Olives, Sauteed Shrimp with Cocoa Nib Romesco, Potato and Spanish Ham Croquettes, Pimenton Spiced Cauliflower Dip, Herbed Lamb Meatballs with Almond Parsley Sauce, and Orange and Clove Crème Catalana				
Saturday, January 8	Hands On: Knife Skills at \$30		3:00 – 4:00 pm	
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, January 12	Hands On: Cooking 101: Cooking for Beginners	Kelly Sears	6:30 – 9:00 pm	\$85
If part of your New Year's Resolution is to spend more time in the kitchen and receive less delivery from Door Dash, this is the class for you. If you love food but have no idea how to cook it, tonight offers a base of useful tips and recipes that will build a solid base to success, a roadmap to kitchen competence. On the menu: Mixed Greens with Roasted Squash, Pomegranate Arils, and Creamy Buttermilk Ranch, Pan Seared Chicken with Cherry and Five Spice Pan Sauce, The Perfect Brown Rice with Orange and Fennel, Flaky Buttermilk Biscuits with Citrus Honey Butter, and Apple Crumble with Homemade Salted Caramel				
Thursday, January 13	Hands On: International Dumplings	Kiley Fields	6:30 – 9:00 pm	\$85
A dumpling may be defined as a pocket of dough filled with some form of savory or sweet stuffing, but they are oh so much more than the sum of their parts. Dumplings are a marvel of world cuisine, both simple and complex, local and global, adaptable yet fixed in tradition. From Asian Dumplings and Georgian Khinkali, to sweet Guava Turnovers, dumplings come in all shapes, sizes, and flavors and from all corners of the globe. On the menu: Ricotta Gnudi with Caramelized Shallots, Shrimp Siu Mai, Beef and Pork Khinkali, and Guava and Cream Cheese Turnovers				
Saturday, January 15	Hands On: Twisted Breads Workshop; Pretzels, Bagels & More	Rachel Cuzzone	10:00 am – 2:00 pm	\$75
Some breads are round, some stick straight. But the fun breads are the ones tied in knots, twists, and have a hole in the middle. If you ooh and aah through the bakery window at twisted plump braids baked to a glossy golden brown, it's time to roll up your sleeves. Spend the class baking, forming, and braiding breads that look as amazing as they taste! On the menu: Danish Knots with Cream Cheese Filling and Icing, Bagels and Schmears, and Classic Salted Pretzels				
Saturday, January 15	Cocktail Party with Interactive Demonstrations: Scotch and Steak	Paul Lindemuth	6:30 – 9:00 pm	\$95
Warm up your evening with this classic pairing, reviving the days of a good steak and a solid scotch. Chef Paul is sharing his knowledge of steak cuts, tips for cooking the perfect steak, and the secret to the perfect steak side dishes. Learn and taste the differences between single malt and blended scotch and whether you enjoy your scotch in a cocktail, neat or "watered." On the menu: Mr. Howell's Scotch Cocktail plus tastings, Charred Beef Tenderloin, Cacio e Pepe Farro, Soy/Ginger Flank Steak, Sweet Potato Flan, and Salted Caramel/Milk Chocolate Pot de Crème				
Monday, January 17	Hands On: Little Kids: Pizza Re-boot	Ages 6 - 8 Heather Ude	11:00 am – 12:30 pm	\$45
Just when you thought you couldn't love pizza any more, Chef Heather is treating you to new recipes that will have them asking for seconds! Easy to make for a snack or a meal, these twists on pizza classics will become your new favorites. On the menu: Veggie and/or Meat Calzones, Pepperoni Pizza Twists, and Individual Dessert Pizzas				
Monday, January 17	Hands On: Mid Kids: Pasta Basics	Ages 9 - 11 Heather Ude	2:00 – 3:30 pm	\$50
Who would have thought that three staple ingredients of flour, eggs, and water could produce such a delicious result? Fresh pasta is the necessary ingredient that transforms a good dish into a great dish. Gain the confidence and skills to create a beautiful meal of fresh pasta any time that will make your sauce proud! On the menu: Homemade Pasta with Roasted Tomato Sauce, Broccoli Alfredo, and Individual Chocolate Nutella Trifle with Whipped Cream and Strawberries				

Wednesday, January 19	Hands On: Family Cooking Night: Intro to Indian	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: Fried Potato and Pea Samosas with Tamarind Chutney, Naan Bread with Yogurt Raita, Chicken Tikka Masala and Carrot Chai Cake				
Thursday, January 20	Hands On: Feel Good Vegetarian (V)	Kelly Sears	6:30 – 9:00 pm	\$85
Whether life-long vegetarian, new resolution, or checking out the benefits to eating less meat, if the ultimate goal is to make healthier practices a part of your everyday life, this class offers takeaways to help you learn how to re-introduce delicious, nutritious home cooking that happens to be good for you too! On the menu: Winter Greens and Citrus Salad with Manchoego and Toasted Pepitas, Crispy Hen-Of-The-Woods Mushrooms with Roasted Tomato, Pepper & Onion Sauce, Pan-fried Farro Cakes with Goat Cheese, Crispy Ribbons of Parsnip, and Swiss Chard, and Sticky Pecan Squash Cake				
Friday, January 21	Demonstration with Plated Dinner: Chef's Table: Cozy Country Bistro	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 gastronomy of winter in Northern France. Imagine it's a cold winter's evening, hunger has set in, and you open the door to your favorite bistro. The fragrance of warm bread, slow simmered beef and creamy chocolate greet you. Simple fresh ingredients that are rich on flavor. Sit back, relax, and enjoy! On the menu: Rosemary and Cognac French 75 Cocktails, Marché International Cheese & Charcuterie, Warm Tomato Soup Shots with Roquefort Crumble, Classic Boeuf Bourguignon with Scallion & Herb Tossed Potatoes, and Salted Chocolate Tart with Raspberry Coulis				
Monday, January 24	Hands On: Big Kids: Breakfast for Dinner	Ages 12- 16 Heather Ude	4:00 – 6:00 pm	\$55
#putaneggonit doesn't have to apply to just the morning hours. Go from AM to PM with these great breakfast for dinner sensations. On the menu: Monte Cristo Donut Sandwiches, Cheese and Veggie Egg Cups, and Homemade Strawberry "Pop Tarts"				
Tuesday, January 25	Demo: Dinner at 7: Cook Once, Eat Twice	Kelly Sears	7:00 – 8:30 pm	\$60
Everyone has a busy schedule and whether you're cooking for one, two or a small army, it's time to cook smarter, not harder. This class will feature one main protein that, once cooked, will be shaped into two meals. On the menu: Savory Short Rib Protein to create: Braised Short Rib Ragu over Root Vegetable Mash, Short Rib Sliders with Crunchy Slaw, and Creamy Vanilla Rice Pudding				
Thursday, January 27	Hands On: Spoonful of Comfort: Soups & Snacks	Brandy Fernow	6:30 - 9:00 pm	\$85
Soup is a like a blanket. It keeps us warm and toasty, and everyone has a favorite kind. Soul warming, hearty, budget friendly and with recipes yielding multiple bowls for sharing, soup says grab a bowl and stay awhile. Nourish yourself with a ladle full of these dishes guaranteed to cure colds, mend broken hearts and erase bad days. On the menu: Creamy Kabocha Squash and Cauliflower Soup with Fried Beet Chips, Crisp Bacon, Lentil and Sweet Potato Soup, Mini Gruyere Grilled Cheese with Plum Zinfandel Jam, and Chocolate Stout Brownies				
Saturday, January 29	Hands On: Eat, Drink: Austin	Kelly Sears	6:30 – 9:00 pm	\$95
Austin, Texas pays homage to their diverse and expansive food and drink culture. From James Beard Award-winning eateries to the best dives in Austin, this heart-thumping food city offers it all. Valentina's for ATX- Mex BBQ, hot chicken at Bird, Bird Biscuits, and odd duck on Lamar make up the brick and mortar. And no Austin visit is complete without a visit to its food trucks, trailer venues, craft breweries, and coffee roasters. On the menu: Winebelly Blistered Shishito Peppers with Sesame & Salt, Valentina's Pulled Pork Taco with Sea Salt Lime Guacamole and Tomatillo Serrano Salsa, Bird Bird Biscuits' Hot Chicken Sandwich with Hot Honey and Chipotle Mayo, Odd Duck Riff Smoked Sweet Potatoes with Chorizo Butter, and Chilled Gelato Coffee Affogato with House-Made Whip				
Sunday, January 30	Hands On: Filled Pasta Workshop	Kiley Fields	12:00 – 3:00 pm	\$80
Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes. This class introduces stuffed pasta techniques. From ravioli to tortellini, stuffed pasta can star in hearty main meals in the winter and, as the weather warms, shine in light and fresh salads. You'll gain the confidence and skills to create a beautiful meal of fresh pasta any time. On the menu: Tuscan Panzanella Salad, Meat Ricotta and Basil Tortellini with Garden Tomato Sauce, Wild Mushroom Ravioli with Browned Butter and Sage, and Cannoli with Sweet Ricotta Filling				