



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2022 marcelsculinaryexperience.com  
490 North Main, Glen Ellyn, IL  
630.790.8500

MARCH

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
		Free Demo <b>Denise's Moroccan Chickpea Carrot Tagine</b> 11:00 am - 2:00 pm 1	<b>Chilly Chile</b> (Kelly Sears) 6:30 - 9:00 pm \$85 2	<b>Specialty Techniques: Rack of Lamb for Home Cooks</b> (Robin Nathan) 6:30 - 9:00 pm \$125 3	<b>Date Night: Le Menu Français</b> (Brandy Fernow) 6:30 - 9:00 pm \$95 4	<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30 5
		Free Demo <b>Angie's One Pot Burrito Bowl</b> 11:00 am - 2:00 pm <hr/> <b>Dinner at 7: Citrus Spotlight</b> (Brandy Fernow) 7:00 - 8:30 pm \$60 8		<b>Intoxicating Flavors</b> (Kelly Sears) 6:30 - 9:00 pm \$85 10		<b>Confections</b> (Rachel Cuzzone) 10:00 am - 1:00 pm \$75 <hr/> <b>Indian Street Food &amp; Snacks</b> (Kiley Fields) 6:30 - 9:00 pm \$95 12
<b>Confections</b> (Rachel Cuzzone) 12:00 pm - 2:30 pm \$75 13		Free Demo <b>Denise's Cannoli Pound Cake</b> 11:00 am - 2:00 pm 15	<b>Family Cooking: Pasta &amp; Sauces</b> (Brandy Fernow) 6:00 - 8:30 pm \$55 16	<b>Provencal Cuisine</b> (Kiley Fields) 6:30 - 9:00 pm \$85 17	<b>Demonstration with Plated Dinner: Chef's Table: Spanish Wine &amp; Tapas</b> (Robin Nathan) 6:30 - 9:00 pm \$100 18	
		Free Demo <b>Teri's Chocolate Rye Crumb Cake</b> 11:00 am - 2:00 pm 22		<b>Northern Italian</b> (Robin Nathan) 6:30 - 9:00 pm \$85 24	<b>Cocktail Party with Interactive Demonstrations: Four Cities, Four Cocktails</b> (Paul Lindemuth) 6:30 - 9:00 pm \$95 25	
	<b>LITTLE KIDS SPRING BREAK ROAD TRIP!</b> Ages 6-8 (Heather Ude) 11:00 am - 12:30 pm \$45 each day/\$120 all three days		<b>MID KIDS SPRING BREAK CAMP AMUSEMENT PARKS</b> Ages 9-11 (Kelly Sears) 2:00 - 3:30 pm \$50 each day/\$180 all four days			
						



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• make your own feast



# CLASS, DEMO + EVENT DETAILS

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



MARCH

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

**Wednesday, March 2** Hands On: **Chilly Chile** Kelly Sears 6:30 – 9:00 pm \$85  
Chile peppers have distinct personalities. They are a flavor powerhouse that can range in temperature from tame to sweat inducing. Even without the heat, chiles pack a lot of complexity, adding layers of additional components to a dish. Different cooking methods coax out the subtleties, floral notes, hint of fruit, a dash of earthiness. Chiles are the building blocks of flavor, a big piece in the culinary Lego set, sure to perk up any dish. **On the menu: Mexican Chopped Salad with Creamy Chipotle Herb Dressing, Charred Chile, Tomatillo and Cauliflower Tacos with Romesco Salsa, Poblano Peppers Stuffed with Chorizo Corn Pudding, and Chocolate Chile Pots de Cream with Cinnamon Whipped Cream**

**Thursday, March 3** Hands On: **Specialty Techniques: Rack of Lamb for Home Cooks** Robin Nathan 6:30 – 9:00 pm \$125

Baby lamb racks are readily available at many markets and warehouse stores, yet many of us aren't comfortable cooking this fabulous cut at home. Or maybe you've tried roasting what is labeled as "Frenched Rack of Lamb" as is, only to be disappointed by an overly greasy and game-y final product. This class will teach you the proper prep and "Frenching" technique, so you'll be able to enjoy rack of lamb at home whenever the mood strikes. Once you know a few of the tricks, the process can just as easily be applied to pork, venison, or beef ribs. With the help of Chef Robin, a sharp knife, and a little practice, you'll learn the proper technique to Prepping and Frenching a rack of lamb, proper seasoning, and preparing the finished rack in a complete meal. We will prepare and eat a rack of lamb meal in class, and everyone will prep their own rack to take home to roast at their convenience. **On the menu: Baby Greens with Fresh Orange and Goat Cheese Croutons, Frenched & Roasted Baby Lamb Racks with Panko & Herb Vinaigrette, White Bean Smash with Rosemary and Lemon with Lacinato Kale Ribbons and Pear Crostada with Brown Sugar Vanilla Ice Cream**

**Friday, March 4** Hands On: **Date Night: Le Menu Français** Brandy Fernow 6:30 – 9:00 pm \$95

Invite your favorite cooking partner and saunter along the banks of the Seine. Enticed by the array of patisseries, boulangeries, and fromageries tempting a menu of classic bistro fare to soothe the late winter's chill and welcome in the spring to come. **On the menu: Mussels with Herbed Breadcrumbs, Caramelized French Onion Soup with Gruyere Crouton, Herb Crusted Salmon with Tarragon Beurre Blanc, Savory Pancetta, Roquefort Potato Souffle, and Chocolate Croissant Bread Pudding with Cocoa Crème Anglaise**

**Saturday, March 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**

**Tuesday, March 8** Demo: **Dinner at 7: Citrus Spotlight** Brandy Fernow 7:00 – 8:30 pm \$60

Cold weather is citrus' time to shine. With so many varieties, Cara Cara and Valencia Oranges, Meyer Lemons, Ruby Red Grapefruit, there are a multitude of ways to enjoy their individual personalities with each sweet, puckery bite. Learn to use citrus as your main squeeze to liven up the simplest of dishes and the gloomiest of months. **On the menu: Broccolini Bread Salad with Meyer Lemon Vinaigrette, Zuzu Marinated Steak with Fregola Orange Salad and Mandarin Ginger Syrup Cake with Candied Citrus Zest**

**Thursday, March 10** Hands On: **Intoxicating Flavors** Kelly Sears 6:30- 9:00 pm \$85

Wine, spirits, and beer make a splash in cooking, marinating, and tenderizing with their flavors intensifying each recipe. Beyond coq au vin, and boeuf bourguignon, cooking wines, liquors and ales enhance flavor in modern dishes and desserts. Experience the depth of flavor your favorite libation can add to a dish. **On the menu: Tequila Spiked Caramel Corn, Pan Roasted Mushrooms with Madeira Cream on Toast, Dark and Stormy Short Ribs over Sweet Potato Mash, Broccoli Sauteed in Wine and Garlic with Nutty Herb Confetti, and Maple Bacon Bourbon Cupcakes**

**Saturday, March 12** Hands On: **Confections** Rachel Cuzzone 10:00 am – 1:00 pm \$75

Confections are sheer bliss. Homemade confections are even better! Chocolate tangos with salt and cream, egg whites whipped into light, fluffy clouds, perfectly popped corn slathered with sticky sweet caramel; what's not to love! Twists on childhood favorites, tried and true indulgences, there's a treat to satisfy every sweet tooth. Participants will be sent home with an assortment. **On the menu: Caramel Corn, Meringue Kisses, Peanut Brittle, and Marshmallows**

**Saturday, March 12** Hands On: **Indian Street Food & Snacks** Kiley Fields 6:30 – 9:00 pm \$95

Sweet, sour, spicy, and tantalizing, Indian street food include specialties unique to its country and culture. Chef Kiley is guiding you through the sights and atmosphere of a Mumbai Street with dishes that you can easily recreate at home. South Indian Street food, Chaat street food, and stir-fried street food all intersect tonight at the corner of tasty and irresistible. **On the menu: Crispy Paneer with Coriander Peanut Chutney, Masala Puri Chaat, Chicken Tika Boti with Roti, Spiked Mango Lassi, and Spiced Cardamom Nankhatai**

**Sunday, March 13** Hands On: **Confections** Rachel Cuzzone 12:00 – 2:30 pm \$75

Confections are sheer bliss. Homemade confections are even better! Chocolate tangos with salt and cream, egg whites whipped into light, fluffy clouds, perfectly popped corn slathered with sticky sweet caramel; what's not to love! Twists on childhood favorites, tried and true indulgences, there's a treat to satisfy every sweet tooth. Participants will be sent home with an assortment. **On the menu: Caramel Corn, Meringue Kisses, Peanut Brittle, and Marshmallows**

**Wednesday, March 16** Hands On: **Family Cooking: Pasta & Sauces** 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: Homemade Fettucine with Beef Ragù, Ricotta and Pea Stuffed Ravioli with Pesto Cream Sauce and Castagnole (Italian Sweet Fried Doughnuts)**

**Thursday, March 17** Hands On: **Provençal Cuisine** Kiley Fields 6:30 – 9:00 pm \$85

Provençal cuisine is high-spirited but simple, focusing on preserving the taste and texture of seasonal, fresh ingredients like tomatoes, garlic, saffron, peppers, anchovies, olives, olive oil and wild herbs. The brightness of these ingredients elevates vegetables, meat and seafood freshly harvested from their habitat. Provence's warm, Mediterranean climate influences its cuisine, a cuisine that is both complex and comforting, and that's exactly why we love it. **On the menu: Sauced Baguettes with Fresh Mozzarella, Capers and Cured Ham, Frisee Salad with Apples, Walnuts and Roquefort, Bouillabaisse with Rouille, and Seasonal Clafoutis with Crème Fraiche**

**Friday, March 18** Demonstration with Plated Dinner: **Chef's Table: Spanish Wine & Tapas** 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. Chef selected wines will pair with each course. Tonight, we'll de-mystify Spanish wines. Is Rioja a region or a grape? How does Cava differ from Champagne? How can I tell from looking at a label, what is inside that bottle? All will be revealed in this class, as we taste several of the most famous Spanish wines - sparkling, white, and red, and pair them with classic Spanish tapas designed to bring out the best in both wine and food. **On the menu: Salmon Tartare Crostini with Green Olives, Marché Spanish Cheese Sampler with Green Apples and Marcona Almonds, Albondigas Caseras with Tomato (Homestyle Pork Meatballs), Lamb Chop Pops with Romesco, and Almond Ice Cream with Roasted Pears**

**Thursday, March 24** Hands On: **Northern Italian** Robin Nathan 6:30 – 9:00 pm \$85

Invoke Italian hospitality and feasting with this shared meal that's sure to bring a sense of la dolce vita to your table with its hands-on approach and tasty results. Enjoy a variety of scrumptious Italian pleasures, from fresh and uncomplicated to rich and complex. **On the menu: Prosecco & Campari Cocktails with White Bean & Basil Crostini, Quick Pickle Antipasto Salad, Braised Tuscan Style Pork with Clove and Juniper over Creamy Herbed Polenta, and Fior di Latte Gelato with Roasted Balsamic Strawberries**

**Friday, March 25** Cocktail Party with Interactive Demonstrations: **Four Cities, Four Cocktails** Paul Lindemuth 6:30 – 9:00 pm \$95

Cocktails don't have to be complicated. In fact, they shouldn't be. Invest in some high-quality liquor and glassware and you're halfway home to a show-stopping evening. Emerging from local trends and local ingredients, these creative cocktails have global appeal. Pull up a stool and learn the fine points of these four cocktails and their cities of origin. **On the menu: Japanese Whiskey/Ginger Highball, Tuna Tartare with Avocado and Sriracha Mayonnaise in Crisp Wonton (Tokyo), Bywater Cocktail, Muffuletta Deviled Eggs (New Orleans), Red Snapper Bloody Mary, Beef and Mushroom Meatballs (New York City), and Pavlova Bellini, and Curried Carrot/Parsnip Soup Shots (Auckland)**

**LITTLE KIDS SPRING BREAK** Hands On: **Road Trip! – Ages 6 - 8**

**Monday, March 28 – Wednesday, March 30** Heather Ude 11:00 am – 12:30 pm \$45 each day/\$120 all three days

Time to burn some asphalt and enjoy the best of what America has to offer in its roadside and boardwalk restaurants, from Southern BBQ to California's taco trucks. The only roadmap you'll need is to Marcel's at 490 N. Main Street. So buckle up, let's cook! **On the menu:**  
Day 1: Southern BBQ Chicken Pizza with Homemade BBQ Sauce, Baked Mac and Cheese Cups, and Old-Fashioned Peach Cobbler  
Day 2: Texas Tex-Mex Sloppy Joe Sliders, Individual Mexican Sweet Corn Cakes, and Fried Ice Cream with Homemade Chocolate Sauce  
Day 3: California Chicken Tacos with Avocado Salsa, Elote Corn with Black Beans and Tomatoes, and California Dream Smoothie

**MID KIDS SPRING BREAK** Hands On: **Amusement Parks – Ages 9 - 11**

**Monday, March 28 – Thursday, March 31** Kelly Sears 2:00 – 3:30 pm \$50 each day/\$180 all four days

Hot dogs, turkey legs, churros, funnel cakes, theme park foods are attractions all on their own. Each day, a different amusement park where the food is just as thrilling as the rides. Let's hear it for no school, Woo Hoo!! **On the menu:**  
Day 1: Disney World's Cheddar Cheese Sticks, Loaded Buffalo Tater Tots, and Dole Whip Float  
Day 2: King's Island Skyline Chili 3-Way, Galactic Fries, and Universal's Butterbeer  
Day 3: Disney's Fresh Fruit and Nutella Waffle, Legoland's Granny's Apple Fries, Epcot's American Dream Milkshake  
Day 4: Coney Island's Corn Dog Nuggets, Animal Kingdom's Skip's Mac & Cheese, and Frozen Apple Slushies