



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*











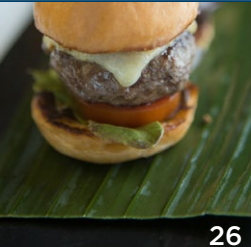
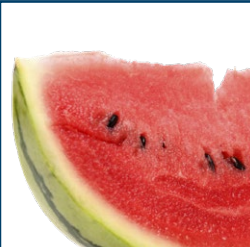
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JUNE

COOK CREATE CELEBRATE

S	M	T	W	T	F	S				
			1	<b>Eating Local</b> (Kiley Fields) 6:30 - 9:00 pm \$85		<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30 <hr/> <b>Shaken &amp; Stirred</b> (Paul Lindemuth) 6:30 - 9:00 pm \$90				
		Free Demo <b>Teri's Invisible Chef Scones w/ American Spoon Preserves</b> 11:00 am - 2:00 pm	8	<b>From the Farm with Jacobson's</b> (Kiley Fields) 6:30- 9:00 pm \$85		<b>Early Summer Baking</b> (Rachel Cuzzone) 10:00 am - 12:30 pm \$75 <hr/> <b>Chef's Table: Flavors of Sonoma Food &amp; Wine</b> (Robin Nathan) 6:30 - 9:00 pm \$100				
12	<b>BIG KIDS</b> Ages 12 - 16 <b>ROAD TRIP!</b> (Heather Ude & Kelly Sears) 11:00 am - 1:00 pm \$55 per day/\$200 for all 4 days				<b>A Burger and a Beer</b> (Kelly Sears) 6:30 - 9:00 pm \$95					
	13	14	Family Cooking <b>Hello Summer</b> (Brandy Fernow) 6:00 - 8:30 pm \$55	15	<b>Summer Ready</b> (Robin Nathan) 6:30 - 9:00 pm \$85	16	17	18		
	<b>MID KIDS</b> Ages 9 - 11 <b>SUMMER'S IN SESSION</b> (Heather Ude) 11:00 am - 12:30 pm \$50 per day/\$180 for all 4 days					22	<b>Midwest Fresh</b> (Robin Nathan) 6:30 - 9:00 pm \$85	23	<b>Summer Solstice</b> Brandy Fernow 6:30 - 9:00 pm \$95	
	<b>LITTLE KIDS</b> Ages 6 - 8 <b>USA ALL THE WAY</b> (Katie Heath) 11:00 am - 12:30 pm \$45 per day/\$120 for all 3 days				27	28	29	<b>Summer Cookout Ready</b> (Kelly Sears) 6:30 - 9:00 pm \$85	30	

personal shopper

personal party planner

custom gift bags

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one-of-a-kind found here

# CLASS, DEMO + EVENT DETAILS

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



JUNE

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.



02.14.22

**Thursday, June 2** Hands On: Eating Local Kiley Fields 6:30 - 9:00 pm \$85  
One trip to your local farmers market and you'll experience bountiful bunches of vegetables, locally crafted cheeses, seasonal fruits, freshly baked bread, honey, and more, all yielding from the local food economy. Eating local means enjoying and supporting the goods from your own community. Fresh picked, uber nutritious, newly discovered finds, less packaging waste, and regional support are all benefits of eating local. Join Chef Kiley and introduce yourself to what's growing right in your own backyard. **On the menu: Farmers Market Antipasto Platter, Early Summer Chopped Salad with Crispy Bacon and Sourdough Croutons, Fresh Pesto Risotto with Pork Medallions, and Rhubarb Crisp with Honey Whipped Cream**

**Saturday, June 4** 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**

**Saturday, June 4** Cocktail Party with Interactive Demonstrations: Shaken & Stirred Paul Lindemuth 6:30 - 9:00 pm \$90  
When should a cocktail be shaken, and when should it be stirred? It's one topic of debate, and general rules apply. Stir spirit-only drinks and shake any cocktail with mixers. As with any rules, there are exceptions. Chef Paul is serving up the classes, both shaken and stirred and pairing them with the best bites of here-comes-summer. **On the menu: Boulevardier Cocktail, The Corpse Reviver Cocktail, Mexican Firing Squad Cocktail, Polenta Bites with Roasted Artichoke Hearts and Feta, Gorgonzola-Stuffed/Bacon-Wrapped Dates, Spicy Tuna Tartare with Cucumber and Avocado, Salt and Pepper Shrimp Rolls, and Crispy Rice Cereal Squares with Browned Butter and Fleur de Sel**

**Thursday, June 9** Hands On: From the Farm with Jacobson's Kiley Fields 6:30 - 9:00 pm \$85  
Sustainably grown, local and pesticide free, family owned and operated, Jacobson's farm is a small-scale farm in rural Antioch. Devoted to responsible land stewardship and a holistic approach to agriculture, the Jacobson family's style of farming emphasizes the restoration of soil health and the humane treatment of animals. Non-gmo seeds, cage-free chickens, ethically raised bees, and time-honored traditions are just a few of the benefits. Come taste the difference. **On the menu: Medley of Mushroom Toast with Radish and Quail Egg, Thyme, Lemon and Honey Spatchcocked Chicken, Farro with Beets, Scallions and Early Summer Greens, and Spiced Carrot Cake with Vanilla Bean Cream Cheese Frosting**

**Saturday, June 11** Hands On: Early Summer Baking Rachel Cuzzone 10:00 am - 12:30 pm \$75  
Simple and perfect, the classic combinations of sweet early summer fruit, cream curd, and cake. Sweet, colorful, grab a pile of fresh berries at the farmer's market to add a bit of sunshine to your baking. Jammy and rich, seductively sweet, beautiful fruits are a thrill to carry home and show off in baked goods. Butter, sugar, flour, seasonal fruit = magic! **On the menu: Angel Food Cake with Creme Anglaise and Fresh Berries, Pavlova with Citrus Curd and Whipped Cream, and Cherry Sable**

**Saturday, June 11** Demonstration with Plated Dinner: Chef's Table: Flavors of Sonoma Food & Wine Robin Nathan 6:30 - 9:00 pm \$100  
Come to Marcel'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, Sonoma. The farms, orchards, and of course vineyards of California's wine country combine to turn the region into one of the most bountiful in the country. Learn the secrets to the best dishes and wines from the kitchen of Napa, Sonoma, and the Russian River Valley. **On the menu: Curated Wine Aperitif and Wine Pairings Throughout the Meal, Thyme Marinated Goat Cheese Rounds with Lemon & Green Olive Garnish, Radicchio & Baby Green Salad with Stone Fruits and Dijon Vinaigrette, Spice Crusted Roast Beef Tenderloin with 3 Herb Pesto & Bleu Cheese Butter, Tomato, Sweet Corn and Fava Sauté with Fregola Pasta, and Lavender & Blueberry Ice Cream with Butter Cookies**

## BIG KIDS Hands On: Road Trip! - Ages 12 - 16

**Monday, June 13 - Thursday, June 16** Heather Ude & Kelly Sears 11:00 am - 1:00 pm \$55 per day/\$200 for all 4 days  
Time to burn some asphalt and enjoy the best of what America has to offer in its roadside and boardwalk restaurants, from the West Coast to the East Coast, Korean Fusion, Lone Star State BBQ, and Midwest Favorites. 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: Los Angeles: Korean Fusion Chicken Burrito, Roasted Anaheim Pepper and Avocado Salsa with Crispy Chips, Hot Fudge Sundaes with Vanilla Bean Ice Cream and Hot Fudge Sauce and Strawberry Basil Sodas**  
**Day 2: Dallas: Shredded BBQ Chicken Cups, Skillet Cornbread, Cowboy Caviar and Cowboy Oatmeal Cookie Ice Cream Sandwiches**  
**Day 3: Philadelphia: Pennsylvania Dutch Soft Pretzels, The Original Philly Cheesesteak, WaWa Hashbrowns, and Hire's Root beer Floats**  
**Day 4: Wisconsin: Fried Cheese Curds, Grilled Sheboygan Brat Burgers with the works, Chips and Door County Cherry Salsa, and Frozen Custard Shakes**

**Wednesday, June 15** Hands On: Family Cooking: Hello Summer 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: Grilled Peach, Mozzarella and Basil Flatbread Pizza, Cheddar Stuffed Sliders with Fried Poblano Rings, Roasted Yukon "Potato Salad" with Honeyed Bacon, and Strawberry Lemon Mascarpone Parfaits with Oatmeal Cookie Crumble**

**Thursday, June 16** Hands On: Summer Ready Robin Nathan 6:30 - 9:00 pm \$85  
Any good cook will tell you that great food starts with great ingredients. When it comes to choosing fruits and vegetables, this means selecting what's perfectly ripe and in season. Learn how fruit and vegetables can go from bitter and inedible to sweet and ready to eat. Feel, smell, and taste your way to a meal that's bursting with flavor. **On the menu: Peach & Cava Sangria, Sautéed Shrimp with Green Goddess Dipping Sauce, Spice Grilled Tri Tip Steak over Charred Focaccia and Tomato Salad with Cilantro-Mint Vinaigrette, and Mascarpone Panna Cotta with Brown Sugar Strawberries**

**Friday, June 17** Hands On: A Burger and a Beer Kelly Sears 6:30 - 9:00 pm \$95  
Summer fare's classic pair when burgers and beer come together: magic! When grilled meats hang out with cold ones from the cooler, good things happen. Whether classic beef or a non-beef version, there's a beer style to complement all things between the buns. **On the menu: Beer Pairings throughout, Hand Wedge Salad with Buttermilk Ranch and Crushed Croutons, Trio of Burgers: Juicy Lucy with Grilled Onions, Spicy Pork Burger with Bourbon Mustard, Pacific Northwest Salmon Burger with Tarragon Mayonnaise, Deviled Potato Salad, and Warm Snickerdoodle Bars with Vanilla Ice Cream and Toffee Sauce**

## MID KIDS Hands On: Summer's in Session - Ages 9 - 11

**Monday, June 20 - Thursday, June 23** Heather Ude 11:00 am - 12:30 pm \$50 per day/\$180 for all 4 days  
Summertime; the sun, the fun, the heat, and the treats! What's better than a picnic in the park, a day at the zoo, or lunch at the beach? Our four days of camp zero in on the best adventures summer has to offer and the food that's as much fun to make as it is to eat. Let's hear it for no school, woo hoo! **On the menu:**  
**Day 1: Chicken Wonton Tacos, Peach Salsa with House-made Corn Chips, and Strawberry Whoopie Pies**  
**Day 2: Sandwich Muffins, Coconut Coleslaw, and Coca Cola Cupcakes with Chocolate Buttercream**  
**Day 3: Grilled Corn Risotto, Guacamole Salad, and Blueberry Pie Pops**  
**Day 4: Pretzel Chicken Skewers with Honey Mustard Dip, Lemon Primavera Bowties, and Blackberry White Chocolate Cheesecake Cups**

**Thursday, June 23** Hands On: Midwest Fresh Robin Nathan 6:30 - 9:00 pm \$85  
The rich farmlands of the Midwest are springing to life, hinting of all the edible treasures the heartland has to offer. Tender greens, soon-to-be summer-sweet berries, and locally grown wheat are all the yield of the flatlands. Teeming with life, America's farmers and ranchers, foragers and chefs contribute to the Midwest's great culinary heritage. **On the menu: Beer Shandies with Fresh Lemonade, Spring Pea Soup Shots with Mint, Grill Kissed Pork Tenderloin with Chimichurri, Arugula Salad with Summer Fruits and Artisan Croutons, and Rustic Peach Cake with Sugar Crust and Chantilly Cream**

**Friday, June 24** Hands On: Summer Solstice Brandy Fernow 6:30 - 9:00 pm \$95  
The longest day of the year seems like the ideal excuse for a party! The spotlight is on all things so much better in the summer: juicy fresh fruits, fresh from the garden herbs and vegetable, grilled meats, and sparkly, light and refreshing batched cocktails. Turn your extra-long day into one extra-long party filled night. **On the menu: Strawberry Basil Mojitos, Peach Panzanella Salad with Avocado, Corn and Heirloom Tomatoes, Grilled Spice-Rubbed Flank Steak with Alla Diavola Butter, Roasted String Beans with Mint, Basil and Pine Nut Vinaigrette, and Summer Berry Potpies with Brown Sugar Whipped Crème Fraiche**

## LITTLE KIDS Hands On: USA All the Way - Ages 6 - 8

**Monday, June 27 - June 29** Katie Heath 11:00 am - 12:30 pm \$45 per day/\$120 for all 3 days  
Join Chef Katie for three fun-filled days of celebration, USA style. Baseball games and ballpark treats, backyard barbecues and messy eats. Holiday bites and fireworks at Fourth of July picnics. summertime fun paired with summertime food, yum! **On the menu:**  
**Day 1: Take me out to the ballgame: Mini Ball Park Hot Dogs with all the fixins, Nachos with Cheese Dipping Sauce, Homemade Crackerjacks, House-made Ice Cream with Whipped Cream and Fudge**  
**Day 2: Backyard BBQ: Pulled Pork Sandwiches with Coleslaw, Grab-n-Go Flat Pies, Kitchen Sink Cookies, and Root Beer Floats**  
**Day 3: 4th of July: 4th of July Parade Punch, Watermelon Star Sticks, Molten Cheese Stuffed Mini Burgers, Confetti Corn, and Red, White, and Blue Popsicles**

**Thursday, June 30** Hands On: Summer Cookout Ready Kelly Sears 6:30 - 9:00 pm \$85  
A summertime and holiday ritual, the cookout is front and center this weekend. Backyard dishes for grillin', chillin', and hanging out with friends and family. There are only two requirements for this great cookout menu: ease and great taste, and Chef Kelly checked those off the list! Go big this year and make those must-have favorites new. Think grilled salad, house-made barbecue sauce and Good Humor Truck worthy, ice cream sandwiches, now that's cooking! **On the menu: Watermelon Bites with Goat Cheese & Lemon, Grilled Brat Burgers with Cheese Curds, Fall-off-the-Bone Barbecue Ribs, Grilled Sweet Peppers with Burst Tomatoes and Ricotta, Bacon Baked Beans, and Homemade Ice Cream Sandwiches**