



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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



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MAY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
1	 2	Free Demo Teri's Toast w/ Lemony Pea Mash 11:00 am - 2:00 pm 3	Triple Crown: Derby Delights (Kelly Sears) 6:30 - 9:00 pm \$85 4	Cinco de Mayo (Paul Lindemuth) 6:30 - 9:00 pm \$85 5	Chef's Table: Latin Style (Robin Nathan) 6:30 - 9:00 pm \$100 6	Knife Skills at 3 3:00 - 4:00 pm \$30 7
8	 9	Free Demo Didi's Sheet Pan Fried Rice w/ Ginger Garlic Sauce 11:00 am - 2:00 pm ----- Dinner at 7: Road Trip - New England Spring (Kiley Fields) 7:00 - 8:30 pm \$60 10	 11	Santa Margarita Ranch (Robin Nathan) 6:30 - 9:00 pm \$85 12	 13	From Dock to Door (Brandy Fernow) 6:30 - 9:00 pm \$95 14
 15	 16	Free Demo Dana's Sweet Potato Quinoa Patties 11:00 am - 2:00 pm 17	Family Cooking: Southern Suppers (Brandy Fernow) 6:00 - 8:30 pm \$55 18	Get Crackin' (Kelly Sears) 6:30 - 9:00 pm \$85 19	In Bloom: Spring Cocktails and Snacks (Kelly Sears) 6:30 - 9:00 pm \$90 20	Little Kids: Maya Monkey Makes Eggs Ages 6 - 8 (Katie Heath) 11:00 am - 12:30 pm \$45 ----- Mid Kids: How Does Your Garden Grow Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50 21
Springtime Cakes (Rachel Cuzzone) 12:00 - 3:00 pm \$75 22	Big Kids Burgers, Shakes, and Fries Ages 12- 16 (Katie Heath) 4:00 - 6:00 pm \$55 23	Free Demo Jennifer's Dragon's Breath Spicy Pecans 11:00 am - 2:00 pm ----- Dinner at 7: Springtime Dinner with Friends (Kelly Sears) 7:00 - 8:30 pm \$60 24	 25	Cocktails, Mocktails, Nibbles, & Bites (Kiley Fields) 6:30 - 9:00 pm \$85 26	Food, Friends, & Wine (Robin Nathan) 6:30 - 9:00 pm \$95 27	28
29	 30	Free Demo Denise's Cold Peanut Noodles 11:00 am - 2:00 pm 31				

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CLASS, DEMO + EVENT DETAILS

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



MAY

Wednesday, May 4 Hands On: **Triple Crown: Derby Delights** Kelly Sears 6:30 – 9:00 pm \$85
Celebrate the run for the roses with a down home delicious Kentucky influenced derby party. A spread of snacks and cocktails out of the gate, round the bend into main dish Louisville traditional derby eats, and gallop into the homestretch for a sweet finish. Whether you end up wearing the crowing wreath or not, tonight will be a winning evening. **On the menu: Kentucky Mule Cocktails, Peppered Smoked Salmon Deviled Eggs, Kentucky Derby Wedge Salad with Benedictine Dressing, Buttermilk Biscuits with Ham & Peach Bourbon Jam, Pimento Mac and Cheese with Bacon Crumbles, and Chocolate Pecan Derby Cakes with Praline Sauce**

Thursday, May 5 Hands On: **Cinco de Mayo** Paul Lindemuth 6:30 – 9:00 pm \$85
Festive cocktails, small plates, and mingling among friends both known and new, what better way to spend Cinco de Mayo 2022? Bring your best amigos and join Chef Paul for an evening of sipping and sampling the finest fare from south of the border. **On the menu: Grapefruit Margaritas, Mango and Salmon Ceviche, Red Chile Short Rib Tacos with Pickled Red Onions, Sautéed Potatoes with Chorizo, and Miguelito with Chocolate**

Friday, May 6 Demonstration with Plated Dinner: **Chef's Table: Latin Style** 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. A cocktail starts the meal, and chef selected wines will be poured and paired with each course. Spend an evening exploring the wines and 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 Latin America. **On the menu: Herb Infused Cava Sangria with Berries, Marché Spanish Cheese & Charcuterie, Chilled Spanish White Garlic Soup Shots with Marcona Almonds, Masa Cakes with Avocado Salad, Paella Mixta with Shrimp, Mussels & Chicken, and Latin Chocolate Pots de Crème with Orange Macerated Berries**

Saturday, May 7 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, May 10 Demo: **Dinner at 7: Road Trip - New England Spring** Kiley Fields 7:00 – 8:30 pm \$60
Spring has sprung! Daffodils, crocuses, and forsythia have begun to bloom, and New Englanders are throwing open the windows and planning outdoor weekend adventures. Hiking in New Hampshire, mountain biking in Vermont, or beach-combing on the Massachusetts coast, there are plenty of places worth exploring. Pair spring's best offerings with all that activity: bright earthy greens, local wild blueberries, and juicy strawberries. Wine and beer will be available for purchase by the glass. **On the menu: Spring Vegetable Salad with Maple Dijon Vinaigrette, New England Fish and Clam Stew, and Blueberry Grunt with Vanilla Bean Ice Cream**

Thursday, May 12 Hands On: **Santa Margarita Ranch** Robin Nathan 6:30 – 9:00 pm \$85
Rancho Santa Margarita was a 17,735-acre Mexican land grant in the Santa Lucia Mountains, in present day San Luis Obispo County, central California. Located just off Highway 101, the now historic Santa Margarita Ranch is one of California's longest continually operated cattle ranches. Currently the ranch is run by three local families dedicated to advancing its heritage as a working ranch and vineyard. Chef Robin transports this unique property to the plate by honoring some of the best culinary offerings from Santa Margarita Ranch. **On the menu: Mexican Mules, Grilled Flatbreads with Sautéed Shrimp and Cotija-Herb Pesto, Chipotle Rubbed Tri Tip Steak with 3 Chile Butter, Smoky Pink Beans with Salsa Fresca, and Mexican Chocolate Brownie Sundaes**

Saturday, May 14 Hands On: **From Dock to Door** Brandy Fernow 6:30 – 9:00 pm \$95
Flown in daily from the coastal waters of the United States, the Spring season highlights some of the most sought-after seafood in the Midwest. Spring caught seafood and fish pair well with the fresh herbs and vegetables of spring; think peas, asparagus, and fava beans with bright sauces. As the weather warms and life bursts back into bloom, these dishes will be right at home on your table, in spring and even summer too. Perfect for a weekend meal, or a get-together with friends, a delicious way to celebrate the seasons from dock to door. **On the menu: St. Germain Boat House Cocktail, Honey and Orange Braised Fennel on Garlic Crostini, Pan-Seared Sea Scallops with Herb Butter, Fava and Pistachio Pesto Pasta, Crispy Skin Salmon with Spring Peas, Asparagus and Mushrooms, and Elderflower Cake with Sweet Lemon Cream**

Wednesday, May 18 Hands On: **Family Cooking: Southern Suppers** 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 Hush Puppies with Creamy Creole Dipping Sauce, Grilled Sweet and Sticky Baby Back Ribs, Sweet Corn Succotash Pasta, and Brioche Chocolate Chip Bread Pudding**

Thursday, May 19 Hands On: **Get Crackin'** Kelly Sears 6:30 – 9:00 pm \$85
Eggs can turn anything, not just the usual breakfast suspects, into a stellar dish. Staples in most households around the world because they're nutritious, a great source of protein, readily available, and affordable, eggs also happen to be delicious! Try one on a salad, in with toasted grains, or deviled with a twist. The possibilities are endless. Go beyond breakfast and wake up your routine just by putting an egg on it. **On the menu: Deviled Eggs Carbonara, Caesar Salad Bites with Jammy Quail Eggs, Grilled Pork Shoulder Steaks, Toasted Farro with Asparagus, Peas, Fresh Herbs, and Olive Oil Poached Egg, and Lemon Curd with Fresh Berries and Pecan Crumbles**

Friday, May 20 Cocktail Party with Interactive Demos: **In Bloom: Spring Cocktails and Snacks** Kelly Sears 6:30 – 9:00 pm \$90
Tonight's soiree combines the perfect cocktail partners with a bevy of bites designed to curb hunger and delight the palate. We're jazzing up kid favorite lemonade to an adult level with a flight of boozy lemonade cocktails! Paired with a few fresh, seasonal early summer noshes, you have the makings of one tasty party. **On the menu: Spring Lemonade Cocktail Flight: Peachy Bourbon Lemonade, Cilantro Lime Jalapeno and Tequila Lemonade, and Strawberry and Rhubarb with Grand Marnier Lemonade, Radishes with Herb Salt and Butter, Sweet Melon in Lemongrass Syrup, Shaved Asparagus with Prosciutto Vinaigrette, Skirt Steak Sliders with Arugula and Lemon Aioli, Spring Skillet Flatbreads with Ricotta, Pea Puree and Olive Oil Basted Egg, and Sweet Tea Julep Pops**

Saturday, May 21 Hands On: **Little Kids: Maya Monkey Makes Eggs** Katie Heath Ages 6 - 8 11:00 am – 12:30 pm \$45

Chef Katie combined her passion for writing and cooking to create fictional character Maya Monkey. Maya learns simple recipes in the kitchen alongside her mother. Join Chef Katie and create some delicious Maya inspired recipes and leave with a copy of the book too! **On the menu: The Perfect Scrambled Eggs, Oven Roasted Bacon with Maple Syrup, and Yummy Wake Up Smoothie**

Saturday, May 21 Hands On: **Mid Kids: How Does Your Garden Grow** Heather Ude Ages 9 – 11 2:00 – 3:30 pm \$50

Plant seeds, watch them sprout, harvest the growth; it's almost like magic! Armed with a simple plan, a few supplies, and some attention, you can coax a handful of seeds into a mini farm by summer's end. Chef Heather has created some farm fresh fruit and vegetable focused dishes to enjoy now, and you'll leave with your own little garden to nurture and enjoy during the summer. **On the menu: Vegetable Spaghetti, Zucchini Fritters with Homemade Ranch Dip, Strawberry Mousse with Homemade Whipped Cream, and a Take Home Herb Garden**

Sunday, May 22 Hands On: **Springtime Cakes** Rachel Cuzzone 12:00 – 3:00 pm \$75
Spring party season is the perfect excuse to whip up one or more of these sweet treats. Whether you're planning a baby shower, a wedding, birthday, or simply toasting to the season, these versatile spring cakes make the most of all your favorite warm-weather flavors. Sweeten the season with any of these delicious layers of goodness. From strawberries to blueberries, from bright citrus to perfume-packed florals, these stunning bakes are sure to impress any spring party crowd. **On the menu: Chocolate Cake with White Chocolate Buttercream, Strawberry Jam and Ganache, Hummingbird Cake with Cream Cheese Icing and Candied Pecans, and Tempered Chocolate Decos**

Monday, May 23 Hands On: **Big Kids: Burgers, Shakes, and Fries** Katie Heath Ages 12- 16 4:00 – 6:00 pm \$55

Juicy, made-to-order burgers, creamy, rich milk shakes, and hot, crispy fries combine for the quintessential lunch or dinner any day of the week. Chef Katie is sharing her secrets for ensuring each bite is better than the last. **On the menu: Garlic Butter Burger on Mini Brioche, Perfect Sweet Potato Fries with Cinnamon Sugar Dipping Sauce, and Toasted Marshmallow Milk Shakes**

Tuesday, May 24 Demo: **Dinner at 7: Springtime Dinner with Friends** Kelly Sears 7:00 – 8:30 pm \$60

With the fresh fruit and vegetable season beginning, it's easier than ever to enjoy farm fresh goodness and all that spring has to offer. This is the ultimate classic springtime menu, embracing all the season's best. Call your friends, set the table, it's finally spring! Wine and beer will be available for purchase by the glass. **On the menu: Pea Shoot and Arugula Salad with Radish & Hazelnuts, Herb Butter Basted Pork Medallions, Olive Oil and Lemon Orzo with Asparagus and Shaved Parmesan, and Vanilla Roasted Strawberries and Rhubarb with Sweet Cream and Pistachios**

Thursday, May 26 Hands On: **Cocktails, Mocktails, Nibbles, & Bites** Kiley Fields 6:30 – 9:00 pm \$85

Premiering in just a couple of weeks, summer! Let's get ready to kick the season off right. The cocktails, with or without the octane are chilled, the bites are unforgettable. With these addictively delicious recipes and advice on how to present food like a pro, Chef Kiley ensures the next gathering you host will be a memorable one. **On the menu: Mango Mule, Cucumber Caipirinha, Spiked Pomegranate Roasted Lemonade, Celery and Citrus Salad with Pan-Seared Halloumi, Salt Crusted Potatoes with Romesco Sauce, Sous Vide Spicy Shrimp, Lamb Lollipops with Olive and Rosemary Crumble, and Goat Cheese Pudding with Honey and Mixed Berries**

Friday, May 27 Hands On: **Garden Party: Food, Friends, & Wine** Robin Nathan 6:30 – 9:00 pm \$95

There's no better holiday weekend ritual than sharing food with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out-of-town guests, half the fun is cooking, eating, and toasting together. Create a meal with fresh-right-now ingredients that come together quickly. Roll up your sleeves, sip, prep, and dine. The result is the perfect recipe for a night of great food, great friends, and great pairings. **On the menu: Whiskey Smash Cocktails (Whiskey, Mint, Lemon), Baby Green Salad with Warm Mushroom Sauté & Hazelnuts, Spice Grilled Flank Steak with Charred Scallion Salsa Verde, Herb Butter Tossed Baby Potatoes with Spinach, and Classic Eton Mess (Strawberries, Meringues, Whipped Cream)**



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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.



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