



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

 S	 M	T Free Demo Didi's Spicy Shrimp and Chickpea Salad 11:00 am - 2:00 pm 2	W Summer in Napa (Pat McLaughlin) 6:30 - 9:00 pm \$95 3	T BIG KIDS Ages 12 - 16 SUMMER SIPS & SNACKS (Kelly Sears) 11:00 am - 1:00 pm \$100 for both days Caribbean Cookout (Paul Richards) 6:30 - 9:00 pm \$85 4	F	S Knife Skills at 3 3:00 - 4:00 pm \$30 <hr/> Sand, Sun, & Rum (Kelly Sears) 6:30 - 9:00 pm \$95 6
 7	MID KIDS Ages 9 - 11 SUMMER GARDEN (Heather Ude) 11:00 am - 12:30 pm \$95 for both days 8	T 9	LITTLE KIDS Ages 6 - 8 VIVA ESPANA (Katie Heath) 11:00 am - 12:30 pm \$85 for both days Family Cooking Night: Summer Ripe and Ready (Brandy Fernow) 6:00 - 8:30 pm \$55 10	Mexico City Street Food (Robin Nathan) 6:30 - 9:00 pm \$85 11	Local French Country (Roger Herring) 6:30 - 9:00 pm \$95 12	 13
14	 15	T Free Demo Maria's Zucchini & Roasted Corn Pizza 11:00 am - 2:00 pm 16	17	Tomato Harvest (Roger Herring) 6:30 - 9:00 pm \$85 18	 19	Chef's Table: Tuscan Summer Garden (Robin Nathan) 6:30 - 9:00 pm \$100 20
 21	 22	T Free Demo Hope's Seared Spinach & Chickpeas with Lemon 11:00 am - 2:00 pm 23	Summer Heat: Spiced Up Summer Dishes (Brandy Fernow) 6:30 - 9:00 pm \$85 24	Summer Paella (Robin Nathan) 6:30 - 9:00 pm \$95 25	Patio Party (Brandy Fernow) 6:30 - 9:00 pm \$95 26	Desserts in a Jar (Rachel Cuzzone) 10:00 am - 1:00 pm \$75 27
28	29	T Free Demo Pam's Thai Chicken Curry 11:00 am - 2:00 pm 30	Tuscan Al Fresco (Paul Richards) 6:30 - 9:00 pm \$85 31			

AUGUST
COOK / CREATE / CELEBRATE




summer
camp
with
good
food

GIFT THE SKILLS

CLASS, DEMO + EVENT DETAILS

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



AUGUST

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.



05.16.22

Wednesday, August 3 Hands On: Summer in Napa Pat McLaughlin 6:30 – 9:00 pm \$95
The finest memories begin with a single glass. Fresh, seasonal, and simple preparations are the hallmark of Northern California wine country. This California inspired heart-of-the-summer menu paired with wine selections will have you raising a glass to toast the passing of summer and autumn on the horizon. **On the menu: Wine Pairings Throughout the Meal, Smoked Salmon Deviled Eggs, Persimmon and Laura Chenel Goat Cheese Profiteroles, Prosciutto Wrapped Chicken Breast stuffed with Fontina on Wilted Greens with Fig Compote, and Crème Caramel**

BIG KIDS Hands On: Summer Sips & Snacks – Ages 12 - 16

Thursday, August 4 and Friday, August 5 Kelly Sears 11:00 am – 1:00 pm \$100 for both days
One of the great things about summer is the longer days and the warmer temperatures. That means more time outdoors working up an appetite. Set aside the bottled “energy” drinks and sugar packed bars for great homemade summer drinks and tasty bites. Refreshing never tasted so good. **On the menu:**

Thursday: Fresh Fruit Bruschetta with Bacon and Basil, Summer Savory Pate a Choux Two Ways: Caprese Profiteroles & Parisienne Gnocchi, and Frozen Chocolate Bananas

Friday: Homemade Focaccia Garden, Watermelon Pizza, and Summer Berry Frozen Yogurt Bark

Thursday, August 4 Hands On: Caribbean Cookout Paul Richards 6:30 – 9:00 pm \$85
No island, no shoes, no problem! Pack the cooler and a portable grill and take this island-themed party to a beach or campground near you. The Caribbean islands may be geographically close together, but there is plenty of variety within Caribbean foods. Jamaica is famous for its spicy jerk chicken while roti is all the rage in Trinidad. Chef Paul is sharing some of his favorite Caribbean dishes and introducing you to the islands through its cuisine. **On the menu: Lemongrass Mojito, Caper Aioli Shrimp Crostini, Yucatan Wedge Salad with Roasted Garlic and Cotija Dressing, Jamaican Jerk Chicken with Coconut Rice and Green Beans, and Spicy Chocolate Cake with Passionfruit Cream Cheese Frosting and Macerated Blueberries**

Saturday, August 6 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, August 6 Hands On: Sand, Sun, & Rum Kelly Sears 6:30 – 9:00 pm \$95
Warm breezes, sand between your toes, and a bright hued beach drink with an umbrella equals happy dial to ten! Life doesn't get much better when the toughest decision you must make all day is whether to choose fresh pineapple or fresh coconut. Join us for beachside bar inspired fruity cocktails and island bites designed to carry you off to a sun-drenched slip of sand, sun, and fun. **On the menu: Rum Flight: Caribbean Rum Punch, The Jungle Bird, and The Old Cuban, Tempura Sweet Potato Chips with Lemongrass and Lime Salt, Chilled Spiced Coconut Soup with Spicy Caribbean Shrimp, Jerk Fish Tacos with Black Bean Salsa and Mango Guacamole, Cilantro-Lime Coconut Rice with and House-Made Pineapple-Coconut Soft Serve**

MID KIDS Hands On: Summer Garden – Ages 9 - 11

Monday, August 8 and Tuesday, August 9 Heather Ude 11:00 am – 12:30 pm \$95 for both days
The season's stars – cucumbers, stone fruit, peppers and more brighten everything on the plate. This two-day camp features summer's greatest garden hits with this fresh, fabulous collection of Mother Nature's finest peak season offerings. **On the menu:**

Monday: Zucchini Meatballs with Garden-Fresh Tomato Sauce, Mini Cucumber Sandwiches with Homemade Veggie Cream Cheese, and Fresh Strawberry Cupcakes with Strawberry Buttercream

Tuesday: Rainbow Veggie Pizzas, Veggie Spring Rolls with Dipping Sauce, and Blueberry Dump Cake with Vanilla Whipped Cream

LITTLE KIDS Hands On: Food on the Go – Ages 6 - 8

Wednesday, August 10 and Thursday, August 11 Katie Heath 11:00 am – 2:30 pm \$85 for both days
Summer in Spain is synonymous with breezy backyard dining, ice-cold summer beverages, and splendidly summery dishes. Chef Katie is sharing a few of her favorites to bring Spanish inspiration to your next meal that surely the whole family will love. **On the menu:**

Wednesday: Tortilla Espanola (Egg and Potato Omelet), Manchego Cheese and Serrano Ham Brioche Grilled Cheese with Fig Spread, and Churros con Chocolate

Thursday: Patatas Bravas with Garlic Aioli Dipping Sauce, Warm Manchego Stuffed Dates Wrapped in Crispy Bacon, and Platanos con Helado (Sauteed Bananas with Caramel Sauce and Vanilla Ice Cream)

Wednesday, August 10 Hands On: Family Cooking: Summer Ripe and Ready 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: Sweet Peach and Burrata Crostini, Balsamic Chicken with Backyard Basil Pesto, Pasta with Burst Cherry Tomatoes and Parmesan Ribbons, and Mini Summer Berry Galettes with Apricot Glaze**

Thursday, August 11 Hands On: Mexico City Street Food Robin Nathan 6:30- 9:00 pm \$85
How classic do the classic dishes of Mexico need to be? Forget about the “Combination Platter” at your neighborhood Mexican joint and courageously make Mexican your own way! Tonight, Chef Robin is reinventing the classics with twists on the traditional with one common thread - an abundance of flavor! **On the menu: Ranch Water Cocktails (Silver Tequila, Lime, Topo Chico Mineral Water), Grilled Avocados with Scallion-Cilantro Salsa Verde, Grill Kissed Pork Tenderloin with Pineapple & Achiote, Sweet Corn and Tomato Rice, and Mexican Chocolate Ice Cream with Peanut Brittle**

Friday, August 12 Hands On: Local French Country Roger Herring 6:30 – 9:00 pm \$95
Bring the rich and robust flavors of French farmhouse cooking to your table with a generously satisfying menu that's served best with good company. Even though there's no excuse necessary to throw a French dinner party, these classic French ingredients, incorporated in this classic French Country meal are certainly cause for celebration. **On the menu: Classic French Ratatouille Socca, Raised Bed Summer Greens and Asparagus Salad with Farm-Fresh Egg, Chive Wisps, and Champagne Vinaigrette, Wild Salmon with Indiana Fingerling Potatoes, Haricot Verts, Pickled Summer Red Tomato Onions, and Scarecrow Red Beurre Blanc, and Michigan Blackberry Brown Butter Almond Tart**

Thursday, August 18 Hands On: Tomato Harvest Roger Herring 6:30 – 9:00 pm \$85
Got Tomatoes? Whether it's your garden or your local farmer's market overflowing with beautiful tomatoes, you're going to want to take full advantage of these sweet, ruby-hewed jewels of summer. Grab a couple of heavy beefsteaks for the quintessential BLT, a few pints of Sun-golds to brighten a caprese, and an armful of heirlooms for eating straight out of hand with a sprinkle of salt. Nab a pound, or twenty, of your favorite variety and “tomato-fy” while you can. **On the menu: Sun-gold Bruschetta with Fresh Mozzarella and Sweet Garden Basil, Salad “BLT” of Garden Spinach, Big Beefy Grilled Tomato, and Warm Pancetta Vinaigrette, Grilled Shrimp and Tomato Gazpacho, Garlic Crisps, Olive Oil and Lime, Seared Halloumi with Marinated Tomatoes and Crispy Caper Vinaigrette, and Toasted Croissant Bread Pudding Topped with Strawberry and Mint**

Saturday, August 20 Demonstration with Plated Dinner: Chef's Table: Tuscan Summer Garden 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. Tonight, explore a variety of Tuscan-inspired summer dishes and the beverages that pair best with them. Chef Robin leads you through an exciting, flavor- and friend-filled evening. Come on your own or with a group, unplug while we uncork. **On the menu: Campari & Soda Cocktails with Orange, Prosciutto and Melon with Balsamic Reduction, Chilled Tomato Soup Shots with Gorgonzola Dolce, Spice Grilled Flank Steak with 3 Herb Pesto over Quick Pickle Peach and Cherry Salad with Arugula & Artisan Croutons, and Chocolate Hazelnut Ice Cream with Chef Robin's Biscotti**

Wednesday, August 24 Hands On: Summer Heat: Spiced Up Summer Dishes Brandy Fernow 6:30 – 9:00 pm \$85

America loves spicy food, as the hot dishes found in all corners of the country easily-and deliciously-demonstrate. In all their idiosyncratic guises, spices lend richness, heat, and complexity to literally every food imaginable. In this class, you will make some of those regional favorites, along with a few treats that defy state boundaries, with a menu that includes Chef Brandy's favorites. All guaranteed to bring the heat! **On the menu: Flatbread with Poblano Pesto, Chorizo and Corn, Kale and Manchego Salad with Spicy Lemon Vinaigrette, Tequila-Infused Scallops and Shrimp with Serrano Shishito Mole, and Fire Roasted Tomatoes, and Dark Chocolate Chipotle Cake with Jalapeño Jam and Sweet Cream**

Thursday, August 25 Hands On: Summer Paella Robin Nathan 6:30 – 9:00 pm \$95

This iconic dish of Spain can take on many forms, each more delicious than the next. We'll explore the paella, the origin, the classic ingredients, and the accoutrements that best pair with this Spanish dish. Of course, no party would be complete without fruity sangria! **On the menu: Peach & Cava White Sangria, Chilled Garlic-Almond Soup Shots with Green Grapes, Sizzling Shrimp with Smoked Paprika, Paella Mixta with Clams, Mussels & Chorizo, and Chocolate Crema Catalana with Orange Macerated Berries**

Friday, August 26 Cocktail Party with Interactive Demos: Patio Party Brandy Fernow 6:30 – 9:00 pm \$95

This is a no-fuss get together designed to be easy, breezy, and tasty. Think handheld for summer party fare; one hand for nibbles and bites, one for frosty cocktails. String some lights, strike up the tiki torches, and choose your favorite playlist; it's patio party time. **On the menu: Citrus Paradisi Cocktail, Hominy and Roasted Corn Soup Shooters, Tenderloin Tomato Tartlets with Ricotta Salata, Honey-Drizzled Hatch Green Chile Hush Puppies, Skewered Beef Tenderloin and Bell Pepper with Ponzu Dipping Sauce, Summer Sopaipillas Sandwich with Pulled Pork and Pickled Summer Veggies, and Mason Jar Plum Crisp with Hazelnut Crumb**

Saturday, August 27 Hands On: Desserts in a Jar Rachel Cuzzone 10:00 am – 1:00 pm \$75

Sometimes the best things in life come in the smallest packages. Give your meal the perfect ending with one of these individually portioned (and totally portable!) desserts. Simple and compact, mason jar desserts offer individual portions that are easy to make ahead of time, or quick to whip up on the spot. Fun and colorful layers of sweetness, desserts in jars are stunning, decadent, and impossible to resist! **On the menu: Grasshopper Jar - Chocolate Cake, Mint Ganache, Marshmallow Fluff, Tempered Chocolate Decos and Key Lime Jar - Oreo Crust, Key Lime Mousse, Fresh Raspberries, Whipped Cream, Streusel**

Wednesday, August 31 Hands On: Tuscan Al Fresco Paul Richards 6:30 – 9:00 pm \$85

Tuscany's idyllic countryside, artistic treasures and fragrant, rustic cuisine combine to make it one of Italy's most idealized regions. Whether the product of one of Florence's great restaurants or the simple dishes from a country kitchen, the integrity of Tuscan cooking is an expression of the Mediterranean diet; simple fresh ingredients that are rich on flavor. Bring Tuscany to your table and take your taste buds on a journey, no plane ticket required! **On the menu: Aperol Spritz, Bruschetta di Prosciutto with Spinach, Sundried Tomatoes, and Fresh Mozzarella Cheese, Field Greens with Blistered Tomato, Grilled Squash, Buttery Ciabatta Croutons, and Basil-Orange Vinaigrette Dressing, Rosemary Brined Grilled Pork Chops, Citrus Almond Farro with Apricot, and Dried Fruit and Almond Biscotti with Stracciatella Mascarpone Dip**