



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2022 marcelsculinaryexperience.com
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630.790.8500

| S | M | T | W | T | F | S |
|---|---|--|---|--|---|---|
| |  |  | | | Greek Islands Alfresco (Robin Nathan) 6:30 - 9:00 pm \$95 |  |
| |  |  | | Summer Spanish Tapas (Roger Herring) 6:30 - 9:00 pm \$85 | Pints and Plates with Sierra Nevada (Kelly Sears) 6:30 - 9:00 pm \$95 | Knife Skills at 3 3:00 - 4:00 pm \$30 |
|  | BIG KIDS Ages 12 - 16 GLOBAL FAVORITES (Heather Ude) 11:00 am - 1:00 pm \$55 each day | | | | Summer Garden Party (Roger Herring) 6:30 - 9:00 pm \$95 | Summer Dessert Boards (Rachel Cuzzone) 10:00 am - 1:00 pm \$75 |
| |  | | Family Cooking: Thrill of the Grill (Brandy Fernow) 6:00 - 8:30 pm \$55 | Beach Eats (Robin Nathan) 6:30 - 9:00 pm \$85 | | |
| | MID KIDS Ages 9 - 11 AMERICAN CLASSICS (Heather Ude) 11:00 am - 12:30 pm \$50 each day | | | |  | Chef's Table: Summer Wine Country (Robin Nathan) 6:30 - 9:00 pm \$100 |
| |  |  | Southern Style Porch Party (Pat McLaughlin) 6:30 - 9:00 pm \$85 | Summer Passport: Middle East Exploration (Paul Richards) 6:30 - 9:00 pm \$95 | | |
|  | LITTLE KIDS Ages 6 - 8 FOOD ON THE GO (Katie Heath) 11:00 am - 12:30 pm \$45 each day | | | | Girl's Night Out: Rose All Day (Brandy Fernow) 6:30 - 9:00 pm \$95 | Easy, Breezy Backyard Mexican (Paul Richards) 6:30 - 9:00 pm \$95 |
| | |  | Italian Steakhouse (Pat McLaughlin) 6:30 - 9:00 pm \$85 | | |  |



summer
school
w/o
books
(yay!)

GIFT THE EXPERIENCE

COOK CREATE CELEBRATE

JULY



CLASS, DEMO + EVENT DETAILS



JULY



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

Friday, July 1 Hands On: **Greek Islands Alfresco** Robin Nathan 6:30 – 9:00 pm \$95
Greek food is simple and elegant with flavors that range from subtle to robust, textures smooth to crunchy. Mediterranean cooking is the cooking of Greece; fresh, timeless, and nutritious making wide use of vegetables, olive oils, grains, fish, wine, and meat. The flavors of olives, lemon, honey, and nuts will transport you on an adventurous journey into the land of the Greek isles. **On the menu: Ouzo Lemonade Cocktails, Santorini Style Fava Dip, Zucchini Fritters with Feta & Tomato Dipping Sauce, Grilled Pork Souvlaki with Tzatziki and Red Onion Salad, and Orange Semolina Cake with Sweet Yogurt and Pistachios**

Thursday, July 7 Hands On: **Summer Spanish Tapas** Roger Herring 6:30 – 9:00 pm \$85
No matter the region, Spain's famous little plates pack lots of flavor! And what a way to party, whether you serve a few tapas as pre-dinner snacks, or offer a slew of them as a whole meal. With crusty bread, a good olive oil, and a selection of Spanish cured meats, these small plates paired with a crisp glass of sparkling Spanish wine make for a perfectly elegant, relaxed evening. **On the menu: Olive Tapenade Crostini with Citrus Zest, Peppery Garden Arugula Salad with Asparagus, Piquillo peppers and Crispy Brown Butter Goat Cheese, a Squeeze of Lemon, and Drizzle of fruit forward Virgin Olive Oil, Sea Salt and Olive Oil Roasted Salmon, Warm Garlic Potato Salad with Chorizo and Smoked Paprika and Dulce De Leche Caramel Crunch**

Friday, July 8 Hands On: **Pints and Plates with Sierra Nevada** Kelly Sears 6:30 – 9:00 pm \$95
Food and beer are very good friends and both pints and plates are worth sharing and celebrating. Chef Kelly is tapping into flavor with Sierra Nevada to bring you recipes, inspiration, and a little education too! Come and explore beer styles, food pairings, and just plain fun as we balance tastes and characteristics from both the plate and the pint. **On the menu: Beer Pairings Throughout, Chargrilled Peach and Roasted Fig Salad with Prosciutto, Creamy Blue Cheese and Walnuts, Duo of Sliders: Pale Ale Chicken Sliders with Pickled Slaw and Stout-Soaked Flank Steak Sliders with Beer Butter and Beer Braised Onions, Beet & Carrot Salad with Carrot Top Salsa Verde and Pistachios, and Stout Brown Butter Chocolate Chip Cookies with Espresso Ice Cream and Salted Beer Caramel**

Saturday, July 9 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**

BIG KIDS Hands On: Global Favorites – Ages 12 - 16

Monday, July 11 – Thursday, July 14 Heather Ude 11:00 am – 1:00 pm \$55 each day
Take a culinary journey beyond the usual Mexican and Italian fare. This week, take part in an international feast designed to excite the palate by transporting the kitchen into the flight deck. Boldly take your taste buds to countries near and far with these global inspired meals. **On the menu:**

Monday Greece: Keftedes (Greek Meatballs) with Tzatziki Sauce, Patatosolata (Greek Potatoes), Saganaki, and Loukoumades (Greek Donuts)

Tuesday Germany: Schnitzel, Fresh Spaetzle with Brown Butter, Homemade Pretzels, and Black Forest Cherry Cake Trifles

Wednesday Italy: Spaghetti Carbonara with Fresh Pasta, Margherita Pizza, and Zabaglione with Fresh Berries

Thursday France: Croque Madame, Steak Frites Bites with Garlic Chive Butter, Nutella Crepes with Strawberries, and Palmiers

Wednesday, July 13 Hands On: **Family Cooking: Thrill of the Grill** 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 Cornmeal Crusted Pizza with Roasted Corn and Monterey Jack, Beef Sliders with Grilled Pineapple Relish, Grilled and Honey Glazed Sweet Potatoes, and Grilled Strawberry Shortcakes with Chocolate Balsamic Drizzle**

Thursday, July 14 Hands On: **Beach Eats** Robin Nathan 6:30 – 9:00 pm \$85
Soft sand, salty air and great waves are not the only reasons we love the beach. From the Pacific to the Atlantic, from the Gulf to the Caribbean and the Mediterranean too, Chef Robin is cooking coast to coast, delivering the fresh flavors and tastes of beach-centric cuisine with the best beach eats – small plates style! **On the menu: Cape Codder Cocktails, Miami Beach Ceviche Cups with Citrus and Chile, Huntington Beach Grilled Shrimp Tacos with Tomatillo-Avocado Salsa & Cotija, Miami Beach Coconut Pork Skewers, and Lake Michigan Shore S'more Cookie Crumble Bars**

Friday, July 15 Hands On: **Summer Garden Party** Roger Herring 6:30 – 9:00 pm \$95
Summer is the season for casual gatherings. Enjoying a rustic meal with friends, sipping a cold, local brew, tasting the best produce of the year -- this is what we dream of during the long, cold winter. Whether it's a weekend get-together with the neighbors, or sharing special time with out-of-town guests, half the fun is cooking and eating together. Come celebrate the long-awaited gems of the best of the Midwest's growing season. **On the menu: Bruschetta with Whipped Lemon Ricotta, Pencil Asparagus, English Peas, Garden Breakfast Radishes, and White Truffle Balsamic Vinaigrette, Crispy Skin-On Thyme Roasted Chicken Thighs, Summer Greens Risotto with Parmesano Reggiano and Prosciutto, and Limoncello Mascarpone with Summer Berries and Biscotti Crunch**

Saturday, July 16 Hands On: **Summer Dessert Boards** Rachel Cuzzone 10:00 am – 1:00 pm \$75
Savory boards are all the rage for kicking off a celebratory evening, but how about upgrading your dessert game, with a sweet summer dessert board. Curated with a selection of treats everyone will love, Chef Rachel's summer inspired boards combine lots to pick and choose from. Crowd-pleasers for all kinds of celebrations and sure to please all without relying on one single dessert to take the cake! You'll make the treats, then do board design in teams, and finish off by enjoying the fruits of your labors! **On the menu: Pound Cake, Brownie, Churros, Coconut Macaroons, Caramel Sauce, Mixed Berry Coulis, Ganache, and Fresh Fruit**

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

MID KIDS Hands On: American Classics – Ages 9 - 11

Monday, July 18 – Thursday, July 21 Heather Ude 11:00 am – 12:30 pm \$50 each day
Four days as American as apple pie (and burgers, wings, and ranch!) Okay, so maybe nachos, spaghetti and meatballs, and pizza aren't exactly U.S.A.-born-and-bred, but as far as we're concerned, these are the classic foods we think are American as - well, you know. Here are some all-time American Classics we will never tire of no matter how often we eat them. **On the menu:**

Monday: Smash-burgers, Homemade French Fries, and Chocolate Cake Shake
Tuesday: Mini Deep-Dish Pizzas, Caesar Salad with house made Caesar Dressing and Croutons, and Triple Berry Cheesecakes

Wednesday: Spaghettaki and Meatballs, Garlic Bread, and Double Chocolate Cupcakes with Chocolate Buttercream
Thursday: Fried Chicken Tenders with Ranch, Individual Mac and Cheese Cups, and Mini Apple Pies with Homemade Caramel Sauce

Wednesday, July 20 Hands On: **Southern Style Porch Party** Pat McLaughlin 6:30 – 9:00 pm \$85
The cocktails are chilled, the ingredients gathered, the perfect melody for a night of cooking with friends. Chef Pat has created the perfect menu for gathering a group together to toast one another on a warm summer evening, the table is set for an exciting, flavor-and-friend filled evening with a gastronomic fest of fun food and drink! **On the menu: Iced Tea Refresher Cocktail, Pickled Shrimp Amuse Bouche, Fried Green Tomato and Honey Sesame Salad, Fried Chicken Sliders on Buttermilk Biscuits, Southern Style Coleslaw, and Berry Cobbler a la mode**

Thursday, July 21 Hands On: **Summer Passport: Middle East Exploration** Paul Richards 6:30 – 9:00 pm \$95

A dollop of yogurt, a shower of fresh herbs, a swipe of spicy harissa; all signature flavors of Middle Eastern food embraced by people all over the world and they deserve a spot in your kitchen too. The Middle East is a fertile spot on the culinary map. Over the years, various empires have ruled the region's countries, leaving their imprint on the colorful, aromatic, and diverse flavors. From Beirut, the 'Paris of the Middle East,' to Jerusalem, considered the oldest city in the world, you will get a taste of this incredible culinary heritage. **On the menu: Ginger Pomegranate Smash, Za'atar Spiced Goat Cheese Naan Bites with Cherry Chutney, Chickpea and Green Salad with Celery, Radish, Cucumber, Mint, and Lemon/Honey Yogurt Dressing, Harissa Grilled Lamb Chops over Quinoa with Feta and Coriander, and Date and Pistachio Panna Cotta with Cardamom-Orange Glaze**

Saturday, July 23 Demonstration with Plated Dinner: **Chef's Table: Summer Wine Country** 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's menu features Summer's fresh and bright flavors both on the plate and in the glass. We'll pour wines from around the world that celebrate our warmest season, making for perfect summer pairing. **On the menu: Prosecco Cocktails, Wine Country Inspired Marché Cheese & Charcuterie, Watermelon Gazpacho Shots, Napa Grill-Kissed Tri Tip with Bleu Cheese Vinaigrette, Summer Vegetable Sauté with Fregola Pasta, and Stone Fruit Crostata with Sweet Goat Cheese Ice Cream**

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

Monday, July 25 – July 27 Katie Heath 11:00 am – 12:30 pm \$45 each day
Some days are for leisurely lunch at the table, no rush, no fuss. But some days are so hectic and full, there's no time for a sit-down meal. Keep moving without sacrificing eating well by learning some fun and easy foods to make and take to wherever your sneakers, bicycle, or floaty may take you. **On the menu:**

Monday: Lunch on the go: Turkey and Cheese Pinwheel Sandwiches, Homemade Granola Bars, Famous Sugar Cookies with Cream Cheese Frosting and Sprinkles, and Caterpillar Fruit Kabobs with Yogurt Dipping Sauce

Tuesday: Breakfast in a hurry: Mini Muffin Egg Frittatas, Make Ahead Overnight Oats with Honey, and Vanilla, walk out the door Sweet Green Kale Smoothies, and Pre-bake Lemon Blueberry Scones

Wednesday: Portable desserts for sharing: Addicting White Chocolate Snack Mix, Mascarpone Mini Cupcakes with Strawberry Glaze, Monster Cookies, and S'mores Crispy Bars

Wednesday, July 27 Hands On: **Italian Steakhouse** Pat McLaughlin 6:30 – 9:00 pm \$85
Among the great rites of summer: a game at the ballpark, a concert in the park, and a thick steak on the grill. Chef Pat is in the kitchen sharing the bold, natural flavors that dominate the steak tradition of Italy. With a drink in hand, a few grilled sides, and one fabulous steak, the menu is full, and the weather is warm. Eat, drink, grill and enjoy! **On the menu: Grilled Fontina Sandwich with Pear Mostarda and Pancetta, Heirloom Tomato Panzanella Salad, Beef Braciola with Risotto Milanese, and Tiramisu**

Thursday, July 28 Hands On: **Girl's Night Out: Rose All Day** Brandy Fernow 6:30 – 9:00 pm \$95
Chill, pour, sip, repeat. Ah, this is how all summer evenings should glide by. Grenache, Sangiovese, Tempranillo; the wine color-palette blushes pink tonight with notes of red juicy fruits, bright citrus, and melon. Rose pairs well with everything from fish to chicken, sushi to salads and appetizers. And is best enjoyed with friends! **On the menu: Rosé pours throughout, Fresh Corn Galette with Herbs and Goat Cheese, Cedar Plank Salmon with Harissa Citrus Crème, Snap Peas with Meyer Lemon and Mint, and Strawberry Rosé Cheesecake**

Friday, July 29 Hands On: **Easy, Breezy Backyard Mexican** Paul Richards 6:30 – 9:00 pm \$95
The aroma of marinated meats cooking over an outdoor grill is a summertime pleasure. Combine south-of-the-border flair with traditional al fresco entertaining, and you've got yourself a fiesta! From classic salsa verde and sweet sopapillas, Mexican flavors benefit from a spin around the flame. Washed down with a splash of rum and that's a night that's tasty and fun. **On the menu: "Old Cuban" Cocktail, Grilled Veggie Quesadilla with Salsa Verde, Red Leaf and Frisee Salad with Avocado, Jicama, and Charred Peppers, "Margarita" Vinaigrette Dressing, Ancho Honey BBQ Chicken with Tajin Slaw, Pickled Radish, and Cilantro, and Sopapillas "Cups" with Mango Mousse and Berries**