



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2022 marcelsculinaryexperience.com  
490 North Main, Glen Ellyn, IL  
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# SEPTEMBER

## COOK CREATE CELEBRATE

S	M	T	W	T	F	S
				<b>Corn Roast</b> (Kelly Sears) 6:30 - 9:00 pm \$85	<b>Friends for the Weekend</b> (Roger Herring) 6:30 - 9:00 pm \$95	
		<b>Free Demo Teri's Ginger Miso &amp; Honey Grain Bowl</b> 11:00 am - 2:00 pm		<b>Holding on to Summer</b> (Kelly Sears) 6:30- 9:00 pm \$85		<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30  <b>Passport Series: Destination Havana</b> (Paul Richards) 6:30 - 9:00 pm \$95
		<b>Free Demo Jennifer's Flank Steak w Fruit Salsa</b> 11:00 am - 2:00 pm	<b>Family Cooking Caribbean Kitchen</b> (Brandy Fernow) 6:00 - 8:30 pm \$55		<b>Arrivederci Summer</b> (Robin Nathan) 6:30 - 9:00 pm \$95	
		<b>Free Demo Denise's Golden Malted Waffles with Runamok Syrups</b> 11:00 am - 2:00 pm		<b>NOLA</b> (Paul Richards) 6:30- 9:00 pm \$85		<b>Little Kids: Saturday Soups</b> Ages 6 - 8 (Katie Heath) 11:00 am - 12:30 pm \$45  <b>Mid Kids: An Apple a Day</b> Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50  <b>Farm to Fork; Late Harvest</b> (Brandy Fernow) 6:30 - 9:00 pm \$95
<b>Nostalgic Baking</b> (Rachel Cuzzone) 12:00 - 2:30 pm \$75	<b>Big Kids: Fall Fruit</b> Ages 12 - 16 (Heather Ude) 4:00 - 6:00 pm \$55	<b>Free Demo Jennifer's Tex Mex Migas with Chorizo</b> 11:00 am - 2:00 pm	<b>Eat! Key West</b> (Brandy Fernow) 6:30- 9:00 pm \$85	<b>Korean BBQ</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Passport: Mexico</b> (Roger Herring) 6:30 - 9:00 pm \$95	



back  
to  
school  
planning

GIFT THE SEASON

# CLASS, DEMO + EVENT DETAILS

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



SEPTEMBER

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

**Thursday, September 1 Hands On: Corn Roast Kelly Sears 6:30 – 9:00 pm \$85**  
The brief season when farm-grown ears of corn go straight from the truck into your kitchen is as anticipated as summer itself. Easy to prepare, and fun to eat, Chef Kelly is sharing kernels of wisdom for cooking and enjoying the season's sweet-salty, soft-crunchy staple. **On the menu: Grilled Corn and Ricotta Dip with Crispy Toasts, Mixed Garden Greens & Herbs with Bell & Jalapeno Peppers and Roasted Sweet Corn Vinaigrette, Tagliatelle with Grilled Chicken and Sweet Corn Pesto, Cilantro Scallion Bread, and Warm Orange Corn Cake with Vanilla Scented Plums and Blackberries**

**Friday, September 2 Hands On: Friends for the Weekend Roger Herring 6:30 – 9:00 pm \$95**  
Summertime meals center around campfires, backyards, and al fresco dining all paired with the perfect beverage. Even though the Labor Day weekend signals the end of white pants, flip flops, and dinner under the stars, we can still hold on for a little longer to the ease of summer meals. Chef Roger has created the perfect menu for gathering a group together to toast one another in anticipation of fall just around the corner. **On the menu: Crostini with Feta, Roasted Tomato, Olive Oil, and Lemon, Arugula Salad with Roasted Garlic Shrimp, End of Summer Ricotta and Parmesan Gnocchi with Roasted Chicken Thighs, Mélange of Tomatoes, and Basil Pesto, and Mini Ricotta Cheesecakes with Mint Anglaise**

**Thursday, September 8 Hands On: Holding on to Summer Kelly Sears 6:30- 9:00 pm \$85**  
Summer's screeching halt is right around the corner; homework, sports, carpools, early mornings, and late nights are lurking. Celebrate Summer's end with peak produce inspiring peak flavors. Hold on to the summer cooking philosophy - fun, fresh, easy - just a little longer with this simple, delicious, farmer's market driven meal. **On the menu: BLT Salad with Charred Tomato Vinaigrette, Pan Seared Pork Chops with Pickled Peach Relish, Roasted Sweet Potato & Fingerling Wedges with Charred Corn Planks and House-made Aioli, and Lemon Buttermilk Pudding with Crushed Ginger Snaps and End of the Summer Berries**

**Saturday, September 10 Hands On: Knife Skills at 3 Roger Herring 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, September 10 Hands On: Passport Series: Destination Havana Paul Richards 6:30 – 9:00 pm \$95**  
Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. Take garlic, onions, cumin, and oregano, add a splash of lime or sour orange juice, and finish it off with a good dose of olive oil—and you have the essence of Cuban cooking. Aromatic spice, not the fiery kind, is what makes this cuisine so deliciously addictive. By the end of the night, you'll feel like you've spent a sultry night sipping mojitos in Old Havana. ¡Buen provecho! **On the menu: Watermelon Daiquiri, Pickled Ham Salad "Tea Sandwich," Avocado and Watercress Salad with Red Onion, Radish, Tomato, and Lemon Vinaigrette, Lomo Beef Steak with Chimichurri and Patatas Ali-Oli, and Rice Pudding with Candied Orange and Spiced Rum Drizzle**

**Wednesday, September 14 Hands On: Family Cooking: Caribbean Kitchen 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: Cheesy Corn Empanadas with Lime Crema, Caribbean Pork Sliders with Citrus Mojo Mayonnaise, Crispy Fries with Guava Ketchup, and Passionfruit Cheesecake with Cookie Crust**

**Friday, September 16 Hands On: Arrivederci Summer Robin Nathan 6:30 – 9:00 pm \$95**  
Fall is right around the corner and the shift to shorter days, colder nights, and a ramped-up schedule! The change of seasons is as good a reason as any to gather your closest circle to savor a casual meal highlighting the upcoming flavors of fall while holding on to the end of summer. The perfect in-between-the-seasons meal to shake off the soon-to-be-over summer blues! **On the menu: Negroni Cocktails, Late Summer Panzanella with Lemon-Garlic Shrimp, Grilled Flank Steak with 3 Herb Italian Salsa Verde, Garlic & Herb Tossed Potatoes with Arugula, and Tiramisu Gelato with Chocolate Shell**

**Thursday, September 22 Hands On: NOLA Paul Richards 6:30 – 9:00 pm \$85**  
Over time, New Orleans has transformed from French and Spanish to Caribbean and African and all of those cultures together. From the grand dames of New Orleans fine dining to the gas stations outside of Lafayette, eating is communal, packed with flavor, and as common place as arguing over the color of the roux. **On the menu: Pear Cider, Southern Corn Dip and Chips, Frisee Salad with Pickled Fennel, Yellow Squash, Strawberries, Goat Cheese, and Meyer Lemon Vinaigrette Dressing, Grilled Shrimp and Andouille Sausage Kebobs over Bayou Boursin Potatoes, and Bananas Foster Pot de Crème with Shortbread Sticks**

**Saturday, September 24 Hands on: Little Kids: Saturday Soups Katie Heath Ages 6 – 8 11:00 am – 12:30 pm \$45**  
Busy schedules don't always allow for a lot of cooking time. Soups to the rescue! One pot = less dishes, less prep, and more time to play. Set it and forget it and let slow cooking do the rest. There's something for everyone on today's menu and the whole family can sit down together to enjoy! **On the menu: Chicken and Wild Rice Soup with Homemade Buttery Croutons, Roasted Butternut Squash Topped with Crispy Bacon, Kid-Friendly One Pot Chili with Cheddar Cheese and Fritos, and Crock Pot Spiced Cider with Cinnamon Sticks and Fresh Whipped Cream**

**Saturday, September 24 Hands on: Mid Kids: An Apple a Day Heather Ude Ages 9 – 11 2:00- 3:30 pm \$50**

If your September tradition includes heading to the apple orchard to pick a bushel of America's favorite fruit, this is the class for you! Ranging in variety, taste, color, and characteristics, some apples are best for eating out of hand, others are considered best for baking, and still others are selected for their ability to cook down into a rich smooth puree. Get to the core of the apple with these tasty dishes. **On the menu: Fried Chicken and Apple Croissant Panini, Apple Nachos with Marshmallow Crème and Apple Spice Waffle Chips, and Apple Pie Punch**

**Saturday, September 24 Hands On: Farm to Fork: Late Harvest Brandy Fernow 6:30 – 9:00 pm \$95**  
With root vegetables, gourds, apples, and shorter days right around the corner, it's easy to want to cling to the butter-slathered ear of corn, the last bowl of berries, and tomatoes so ripe you can eat them like a peach. Summer is fading fast but Chef Brandy is offering a lingering taste of summer's best; one last hurrah to enjoy summer to the very end. **On the menu: Zucchini and Potato Fritters with Mint Crème Fraiche, Heirloom Tomato Bisque with Basil Pistou, Balsamic Flank Steak with All the Herbs Vinaigrette, Sweet Corn Souffle, and Huckleberry Buckle with Warm Vanilla Cream**

**Sunday, September 25 Hands On: Nostalgic Baking Rachel Cuzzone 12:00 – 2:30 pm \$75**  
Nostalgic desserts hold a beloved place in our culinary repertoire. They instantly transport us back to another time and place: from the most novice to the most renowned chefs, there is at least one recipe that holds this space for us all. Take a trip down memory lane with these old-fashioned classics and flashback flavors. **On the menu: Oatmeal Cream Pies, Caramel Chocolate Crunch (Star Crunch), and Funfetti Butter Cakes with Sprinkle Streusel and Glaze**

**Monday, September 26 Hands On: Big Kids: Fall Fruit Heather Ude Ages 12 – 16 4:00 – 6:00 pm \$55**

Today's class is all about fall's favorite fruits: crisp apples, juicy pears, tart dried cherries, and the vegetable that sweetens to taste like a fruit, pumpkin! In class, Because, yes, believe it or not, fall is not that far away, these are all great options for breakfast, a healthy afternoon snack, or a warm fruity dessert in the cool fall months ahead. **On the menu: Individual Pear and Cranberry Crisp with Homemade Vanilla Ice Cream, Plum Galette, Stone Fruit and Whipped Ricotta Crostini, and Apple Pie Cupcakes with Cinnamon Buttercream**

**Wednesday, September 28 Hands On: Eat! Key West Brandy Fernow 6:30- 9:00 pm \$85**  
The beach is beautiful, the water's pristine, the nightlife pure Key West, but the food, ah the food, now there's a reason to pack your bags. Key West may be a tiny island, but its cuisine is big on flavor. The waters are full of seafood found nowhere else in the world; sweet pink shrimp, perfect for tacos paired with juicy island pineapple. Bite into a plantain chip for lunch or order mojo marinated pork for dinner. For dessert, Key Lime Pie Whether topped with meringue or whipped cream, don't miss a slice! **On the menu: Tamarind Basil Mojito, Shrimp Fritters with Lemon Piquillo Sauce, Cochinita Pork Tacos with Pineapple Pico, White Rice with Sweet Plantains, and Hazelnut Crusted Key Lime Cheesecake with Toasted Coconut**

**Thursday, September 29 Hands On: Korean BBQ Robin Nathan 6:30- 9:00 pm \$85**  
The flavors of Korean cuisine -- they're strong, super savory, salty, sweet, and spicy all rolled into one and nothing short of intense. Join Chef Robin as soul meets Seoul and BBQ goes beyond slaw and sauce to kimchi, beef infused with the flavors of sesame, gochujang, soy, miso, garlic, and ginger. **On the menu: Sobak Soju Cocktails (Korean Rice Wine & Watermelon), Korean Potato Salad, Cucumber Salad with Sesame & Gochujang, Beef Bulgogi with Ssamjang Sauce, and Patbingsu (Korean Shave Ice with Fruits)**

**Friday, September 30 Hands On: Passport: Mexico Roger Herring 6:30 – 9:00 pm \$95**  
Some like it hot, some more mild, but most everyone has a special place in their hearts for tacos and tostadas. Tonight's culinary inspiration is pulled from south of the border, paying homage to beloved Mexican classics with twist. Whether you're planning a fiesta or your family's next dinner, what better way to spend a Friday night! These meals are sure to have you saying "mas por favor!" **On the menu: Elote "Street Corn" with Lime, Mayo, Cotija, and Chili, Roasted Butternut Squash and Black Bean Quesadilla, Chicken Tomatillo Tacos with Cilantro Lime Rice and Salsa Verde, and Toasted Coconut Churros Pudding.**