



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

S	M	T	W	T	F	S
						Knife Skills at 3 3:00 - 4:00 pm \$30 1
2		Free Demo Karen's Broccoli Cheddar Rice Fritters 11:00 am - 2:00 pm 4	AI Forno Pasta (Paul Richards) 6:30 - 9:00 pm \$85 5	Pacific Northwest: First Crush (Robin Nathan) 6:30 - 9:00 pm \$90 6		Cobbler, Crisps, and Buckles, Oh My! (Rachel Cuzzone) 10:00 am - 12:30 pm \$80 8
Sugar Cookie Decorating (Rachel Cuzzone) 12:00 - 2:30 pm \$80 9		Free Demo Denise's Lebanese Style Spicy Potatoes 11:00 am - 2:00 pm Dinner at 7: Autumn AI Fresco (Kelly Sears) 7:00 - 8:30 pm \$60 11	12	Greek Taverna (Robin Nathan) 6:30 - 9:00 pm \$90 13	Piedmont Autumn Truffle Fest (Paul Richards) 6:30 - 9:00 pm \$100 14	
		Free Demo Hope's Goat Cheese Toast w/ Honey & Bacon 11:00 am - 2:00 pm 18	Family Cooking: Fall Flavor Favorites (Brandy Fernow) 6:00 - 8:30 pm \$60 19	Dinner of Souls (Paul Richards) 6:30 - 9:00 pm \$85 20	Date Night: Reef & Beef (Roger Herring) 6:30 - 9:00 pm \$95 21	Little Kids: Goblins & Gremlins Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 Mid Kids: Ghosts & Ghouls Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50 Game Day Big Bowl Chili (Kelly Sears) 6:30 - 9:00 pm \$95 22
23	Big Kids: Fall Jam Session Ages 12-16 (Kelly Sears) 4:00 - 6:00 pm \$55 24	Free Demo Teri's Sweet & Savory Ebelskivers 11:00 am - 2:00 pm Dinner at 7: Late Harvest (Roger Herring) 7:00 - 8:30 pm \$60 25	26	Smoked! (Roger Herring) 6:30 - 9:00 pm \$85 27	Chef's Table: Día de Los Muertos (Rudy Galindo) 6:30 - 9:00 pm \$100 28	
30		31	26	27	28	29



RESERVE

FIRST

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CLASSES

NOW



OCTOBER
COOK CREATE CELEBRATE



CLASS, DEMO + EVENT DETAILS

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



OCTOBER



Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store



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.



08.15.22

Saturday, October 1 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**

Wednesday, October 5 Hands On: Al Forno Pasta Paul Richards 6:30 – 9:00 pm \$85
In Italian, "al forno" translates directly as "to the oven." We believe al forno translates into baked pasta deliciousness! Tonight's baked-in-the-oven pasta dishes combine high quality ingredients + big flavor. The result? Short pasta with rich, meaty tomato sauce, melty cheese in less than an hour. This ultimate comfort food is perfect for a weeknight dinner or special occasion, and you don't have to be a nonna to make them! **On the menu: Champagne Cocktail, Crab Macaroni Gratin, Baby Kale & Apple Salad, Fennel Sausage & Pecorino Baked Ziti and Lemon Semolina Cheesecake "Lasagna" with Fall Fruit "Ragu"**

Thursday, October 6 Hands On: Pacific Northwest: First Crush Robin Nathan 6:30 – 9:00 pm \$90
Pick, crush, stomp, and repeat. Harvest in the Pacific Northwest wine regions, typically from mid-August through October, bursts with vibrant golden yellow and crimson colors, mingled with aromas of ripening fruit and crushed grapes. Celebrate the first loads of fruit to be crushed to create a new vintage with a wine country inspired meal perfect for your next dinner party. **On the menu: Ginger-Pear & Bourbon Cocktails, Pumpkin Soup with Garam Masala & Honey Pepitas, Garlic and Spice Rubbed Pork Tenderloin with Pinot Noir-Blackberry Mostarda, Wild Rice Pilaf with Mushrooms and Greens, Pear and Dried Cherry Crumble with Cinnamon Whipped Cream**

Saturday, October 8 Hands On: Cobbler, Crisps, and Buckles, Oh My! Rachel Cuzzone 10:00 am – 12:30 pm \$80
One is a spoon pie in which biscuit dough is dropped onto the fruit before baking, one is a fruit dessert made with a topping made of oats, flour, butter, and sugar, and one is a fruit and caked baked together with a streusel topping designed to make the cake "buckle." Match the dessert with the definition as we bake up the fruits of the season with these tasty desserts. **On the menu: Apple Pumpkin Crisp with Amaretto Chantilly Creme, Classic Blueberry Buckle, and Cinnamon Pear Cobbler with Crème Anglaise**

Sunday, October 9 Hands On: Sugar Cookie Decorating Rachel Cuzzone 12:00 - 2:30 pm \$80
Decorating sugar cookies like a pro takes a lot of practice but even a novice can have a "nailed it" result with the right insider information! Chef Rachel is sharing her secrets to ensure success for the perfect decorated cookie. She has done the baking, now it's time for you to do the decorating. Master icing consistency, keep your equipment simple, choose the right kind of food coloring, practice piping, learn to flood quickly, and appreciate the toothpick! You'll leave with your personal hand decorated sugar cookies to eat or share. **On the menu: Sugar Cookies, Royal Icing and Pomegranate Spritzers**

Tuesday, October 11 Demo: Dinner at 7: Autumn Al Fresco Kelly Sears 7:00 – 8:30 pm \$60
Autumn holds such allure, with picture-perfect weather and a colorful swirl of fiery hues across the landscape. You don't need a reason to entertain and get together with friends or family. This is the time of year when the weather is just the right temperature by day, a little nippy at night, and just right for a patio dinner party at sunset. Bring out a rustic table, serve up some fall favorites, and make the transition from summer to fall Al Fresco style. Wine and beer will be available for purchase by the glass. **On the menu: Roasted Butternut Squash Bisque with Black Pepper Parmesan Croutons, Pan Seared Chicken Thighs with Fall Relish over Toasted Brown Butter Farro, and Petite Caramel Apple Galettes with Pecan Crunch**

Thursday, October 13 Hands On: Greek Taverna Robin Nathan 6:30 – 9:00 pm \$90
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. With influences from Persian and Turkish cuisine, 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: Metaxa and Cointreau Cocktails, Greek Mezze with Eggplant Dip and Tzatziki, Shrimp with Lemon and Ouzo, Grilled Lamb Kebab with Fennel & Cabbage Slaw, Fresh Flatbreads, and Lemon-Soaked Cake with Honey Yogurt**

Friday, October 14 Hands On: Piedmont Autumn Truffle Fest Paul Richards 6:30 – 9:00 pm \$100
It's autumn again in Piedmont and the scent of white truffles is in the air. From late September through January, the Piedmont region plays host to gastrotourists from around the world who flock to the fleeting aroma and flavor: the earthy, garlicky, perfume of tartufi bianchi, or white truffles. Whether it's shaved atop tajarin, Alba's ubiquitous egg pasta we know as tagliolini, paired with the regional favorite, robiola cheese, or crowning a shallow bowl of meat-filled agnolotti, white truffles are precious nuggets of white gold and Chef Paul is here tonight to share the underground magic. **On the menu: Truffled Anjou Cocktail, White Truffle Deviled Egg with Crispy Leek, Risotto Tartufo with Mushrooms & Robiola, Chicken Scallopine Piedmontese with Broccolini, and Truffle Honey Crème Brûlée**

Wednesday, October 19 Hands On: Family Cooking: Fall Flavor Favorites Brandy Fernow 6:00 – 8:30 pm \$60
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: Maple Glazed Butternut Squash with Honey Mascarpone on Toasted Bread, Crispy Buttermilk Chicken with Bacon Apple Chutney, Savory Sweet Potato Waffles, and Pumpkin Whoopie Pies with Cardamom Cream Cheese Filling**

Thursday, October 20 Hands On: Dinner of Souls Paul Richards 6:30 – 9:00 pm \$85
Mexico's Day of the Dead, or Dia de los Muertos, is a celebration of lost loved ones with food and drink. Deep rooted in Mexican culture, the day of the dead is steeped in tradition and time-honored customs. Beyond Pan de Muertos and sugar skulls, tonight's class features symbolic soul warming comfort food designed as a feast for the spirit! **On the menu: Atole Adultas with Anejo Rum, Poblano & Cheese Tamale with Salsa Verde, Pork Pozole Rojo, Chicken Mole with Squash Dotted Rice, and Caramel Flan**

Friday, October 21 Hands On: Date Night: Reef & Beef Roger Herring 6:30 – 9:00 pm \$95
Surf and turf, pier and steer, land and sea, whatever variation you might call it, this center of the plate combination of beef raised on land and treasures from the sea is a classic. Popularized in the 1960s, this dish represents two alternate proteins together on one plate sharing a sauce to unite the flavors. Explore these modern takes on reef and beef. From a delicious grilled salmon and bacon sandwich to seafood-chorizo tacos, these dishes will prove that seafood and meat can be the perfect pair. **On the menu: Beef Tartare Bruschetta with Oyster Aioli, Seared Salmon Belly and Arugula Salad, Old School Shrimp Scampi, Asian Krispy Beef, Creamed Kale and Spinach, and Bananas Foster Style Croissant Bread Pudding**

Saturday, October 22 Hands On: Little Kids: Goblins & Gremlins Heather Ude Ages 6 - 8 11:00 am – 12:30 pm \$45
Today is the perfect day for your little ghouls or goblins to spend having a howling good Halloween time in the kitchen. On the menu are some super-spooky foods that prove treats don't have to be tricky. **On the menu: Jack-o-Lantern Sub Sandwiches, Candy Corn Fruit Cup, and Tombstone Brownies**

Saturday, October 22 Hands On: Mid Kids: Ghosts & Ghouls Heather Ude Ages 9 - 11 2:00 – 3:30 pm \$50
Who says treats are tricky? Add some fun to your Halloween and get frighteningly festive with Chef Heather to whip up some Halloween dishes that are spooky, kooky, and fun! **On the menu: Sloppy Goblins, Spider Web Nacho Dip, and Candy Corn Push Pop**

Saturday, October 22 Hands On: Game Day Big Bowl Chili Kelly Sears 6:30 - 9:00 pm \$95
College or professional football, late season baseball, on the court with the Bulls or on the ice with the Blackhawks, whatever your sport of choice, nothing says game day like chili and a slew of sidekicks! Sure- fire crowd pleasers for the backyard, tailgate, kitchen or the man cave, Chef Kelly has designed the perfect play book with all-star dishes designed for cheering on your team. No matter who you root for, you'll score big with these game-day winners. **On the menu: Black Bean and Roasted Corn Salad with Spicy Cilantro Vinaigrette, Chorizo and Pork Chili, Roasted Pepper and Sweet Potato Chicken Chili, Cast Iron Skillet Rolls, and Spicy Mexican Chocolate Brownies with Vanilla Gelato and Cinnamon Chocolate Sauce**

Monday, October 24 Hands On: Big Kids: Fall Jam Session Kelly Sears Ages 12- 16 4:00 – 6:00 pm \$55
Somewhere between September and November you realize that peaches are gone, and pumpkins are in the field. Fall brings an urgency to capture the fleeting season before winter sets in and fresh is on hold until spring. Let's prepare for the holidays ahead by making some jam and baking it into delicious treats. **On the menu: Caramel Apple Jam (thumbprint cookies), Chunky Cranberry Jam, (cranberry jam bars) and Pumpkin Butter (pumpkin butter turnovers)**

Tuesday, October 25 Demo: Dinner at 7: Late Harvest Roger Herring 7:00 – 8:30 pm \$60
Let the seasonal bounty of the greenmarket be your guide to creating your own rustic-chic harvest dinner. Warm and welcoming flavors guarantee a meal with unparalleled of-the-moment flavors. At this time of year, the market is packed with savory gems like hearty squash, crisp apples, and earthy roots. This elegant, yet casual menu showcases them all. **On the menu: Mille-Feuille Wrapped Roasted Fall Vegetables with a Fontina Truffled Cheese Fonduta, Fennel Dusted Fish over Fall Squash Purée with Pickled Fennel Port Vinaigrette, and Apple and Cinnamon Oat Crumble**

Thursday, October 27 Hands On: Smoked! Roger Herring 6:30 – 9:00 pm \$85
Smoke infused dishes are hot! Chefs are smoking everything from soup to nuts while American mixologists are creating smoked cocktails using everything from tobacco-laced syrup to smoke-infused ice. Smoke is an elemental tool used to give foods that kiss of the campfire by working on a chemical level to trigger the sensation of "umami," the Japanese term for a fifth taste beyond hot, sour, salty and sweet. Smoke's umami creates a sensation of meatiness and fullness in foods, even vegetables. **On the menu: Whiskey Smoked Cheddar, Lightly Smoked Scallops, Smoked Bacon and Potato Hash, Arugula Salad with Charred Root Vegetables, Soft Goat Cheese, Toasted Hazelnuts and Speck Vinaigrette, and Whiskey Caramel, Sugar Smoked Almonds, Vanilla Gelato with Smoked Sea Salt**

Friday, October 28 Demonstration with Plated Dinner: Chef's Table: Día de Los Muertos Rudy Galindo 6:30 – 9:00 pm \$100
Bring your favorite dining partner(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 showcases the breadth of Mexican cuisine and wines from Mexico. While most people are familiar with French and California wines and others will rave about Italian and Spanish wines, but Mexico? Yes. Mexico makes great wines, too. Chef Rudy is sharing the culinary customs that bring Dia de Los Muertos to life and uncorking Mexico! **On the menu: Trio of Salsa Verde with Tomatillo, Salsa Rona with Dried Chiles and Smoked Tomato, and Guacamole with Fresh Tortilla Chips, Roasted Poblano, Corn and Chihuahua Cheese Tamales, Arroz con pollo (Chicken Rice Stew), Grilled Skirt Steak and Elote, Tequila Corn Cakes, and Cilantro Flan, plus Curated Wine Pairings**