



# CLASS, DEMO + EVENT SCHEDULE

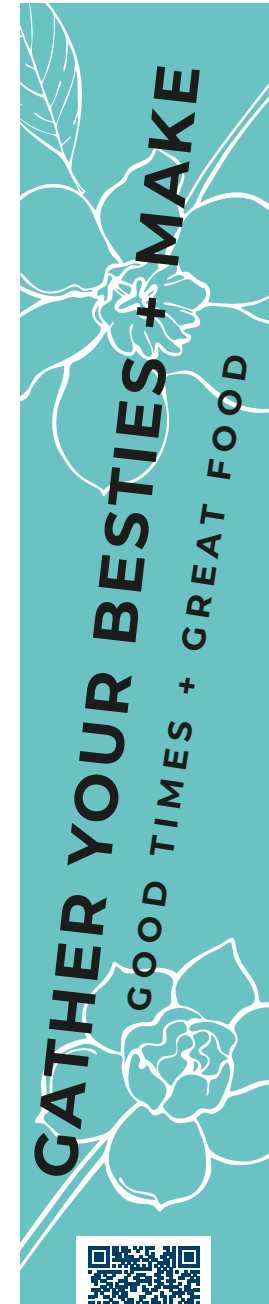
*la joie de vivre*

2023 marcelsculinaryexperience.com  
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# JUNE

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
				<b>Cooking without a Knife</b> (Roger Herring) 6:30 - 9:00 pm \$85		<b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30 <hr/> <b>Chef's Table: Pacific Northwest Wine Dinner</b> (Robin Nathan) 6:30 - 9:00 pm \$100
		<b>Free Demo Shrimp &amp; Basil Flatbread</b> 11:00 am - 2:00 pm <hr/> <b>Ripe Right Now!</b> (Kelly Sears) 6:30 - 9:00 pm \$85		<b>Garden Party: Food &amp; Friends</b> (Kelly Sears) 6:30 - 9:00 pm \$85	<b>Jamaica, Mon!</b> (Paul Richards) 6:30 - 9:00 pm \$95	<b>Pate à Choux 102</b> (Rachel Cuzzone) 10:00 am - 1:00 pm \$80
	<b>BIG KIDS SUMMER BREAK</b> Ages 12 - 16 <b>Farmer's Market Fresh</b> (Heather Ude) 11:00 am - 1:00 pm \$55 per day			<b>Family Cooking: Strawberry Season</b> (Brandy Fernow) 6:00 - 8:30 pm \$60	<b>Pick of the Picnic</b> (Paul Richards) 6:30 - 9:00 pm \$85	 <b>One Night in Paris</b> (Veronica LePinske) 6:30 - 9:00 pm \$95
	<b>MID KIDS SUMMER BREAK</b> Ages 9 - 11 <b>Let Summer Begin!</b> (Heather Ude) 11:00 am - 12:30 pm \$50 per day			<b>Eat the Mediterranean</b> (Veronica LePinske) 6:30 - 9:00 pm \$85	<b>Hello Summer!</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Weekend Entertaining: Italian Bites</b> (Kelly Sears) 6:30 - 9:00 pm \$95
	<b>LITTLE KIDS SUMMER BREAK</b> Ages 6 - 8 <b>No Fork Zone!</b> (Kelly Sears) 11:00 am - 12:30 pm \$45 per day			<b>Baja Fresh</b> (Robin Nathan) 6:30 - 9:00 pm \$85	<b>Summer Wine and Tapas</b> (Veronica LePinske) 6:30 - 9:00 pm \$85	<b>Cocktail Party: Kuala Lumpur: Street Food of Malaysia</b> (Roger Herring) 6:30 - 9:00 pm \$95
						



# CLASS, DEMO + EVENT DETAILS

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



JUNE

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.



2.15.23

**Thursday, June 1** Hands On: **Cooking without a Knife** Roger Herring 6:30 – 9:00 pm \$85  
Perhaps you haven't taken that knife skills class on your to-do list, or maybe you haven't gotten around to purchasing those knives on your shopping list. If you've ever pulled out the cutting board and sighed, wishing you could skip the chopping and go straight to the cooking, this is the class for you. No slicing, no dicing, just a slight modification can turn standard knife wielding recipes into a knife-free zone. **On the menu: Seared Wagyu Beef with Ponzu Dipping Sauce, Smashed Cucumber Salad, Pan Roasted Salmon with Baby Greens, Chickpea and Roasted Garlic Mash, and Cheesecake Whip with Berries and Graham Cracker Crunch**

**Saturday, June 3** 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, June 3** Demonstration with Plated Dinner: **Chef's Table: Pacific Northwest Wine Dinner** Robin Nathan 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. Tonight, Chef Robin is focusing on the lush and green Pacific Northwest. Famous for wild salmon, oysters, and beers, but that's just the tip of the gastronomic iceberg. Its forests are home to game and berries that can turn into countless recipes imparting the unmistakable flavor of the Northwest. **On the menu: Willamette Valley and Washington State Wine Pairings, Pacific Northwest Cheese Selection, Mini Crabcakes with Oregon Fry Sauce Aioli, Layered Roasted Beet Salad with Hazelnut Granola and Goat Cheese, Rack of Lamb with Garlic-Herb Crumb and Mint Vinaigrette over Baby Greens, and Blackberry Pie Ice Cream with Butter Cookies**

**Tuesday, June 6** Hands On: **Ripe Right Now!** Kelly Sears 6:30 – 9:00 pm \$85  
Any good cook will tell you that great food starts with great ingredients. When it comes to choosing fruits and vegetables, this means selecting what's perfectly ripe and in season. Learn how fruit and vegetables can go from bitter and inedible to sweet and ready to eat. Feel, smell, and taste your way to a meal that's bursting with flavor. **On the menu: Spring Radish Sandwiches with Herb Butter, Cast Iron Skillet Chicken Thighs over Warm Grain Salad with Spring Pea Shoots, Peas, Charred Early Onions, and Preserved Lemon Vinaigrette, Grilled and Pickled Asparagus with Prosciutto and Fried Egg, and Passion Fruit Pots de Crème with Rhubarb and Ginger Snap**

**Thursday, June 8** Hands On: **Garden Party: Food & Friends** Kelly Sears 6:30 – 9:00 pm \$85  
There's no better summer 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 and eating 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 good food and good friends. **On the menu: Fried Green Tomatoes with Basil Mayonnaise and Baby Lettuce, Cast Iron Seared Pork Blade Steaks with Sweet and Hot Pepper Relish, Roasted Garlic and Herb Potato Stacks, Roasted Carrots with Carrot Top Pesto, and Sweet Shortcake Bar with Lemon Whipped Cream**

**Friday, June 9** Hands On: **Jamaica, Mon!** Paul Richards 6:30 – 9:00 pm \$95  
Jamaican food is a feast for the taste buds and at every corner of this big little island, you'll find something to whet your appetite. Seasonal fruits bursting with flavor, deep earthy spices, and a melting pot of culinary traditions, make Jamaica a culinary paradise. Like the soft white sand of the beaches or the pulsating beats of reggae music, jerk cuisine is world famous. Sip a cool Rum Punch or a Red Strip beer and experience the taste of Jamaica without the travel. **On the menu: Rum Punch; Scotch Bonnet Shrimp, Veggie & Cabbage Salad with Honey/Lime Dressing, Jerk Chicken with Coconut Rice; and Banana Fritters with Rum Glaze**

**Saturday, June 10** Hands On: **Pate à Choux 102** Rachel Cuzzone 10:00 am – 1:00 pm \$80  
In the world of pastry, some superheroes exist: pastry cream, pie crust, meringue, but none equal the ease and versatility of Pate à Choux. Better known as cream puff dough, this one single dough can produce a myriad of results simply by altering the shape. Cream Puffs, Eclairs, Beignets, Profiteroles, all leavened by steam and ready to be filled savory or sweet. By the end of class, you'll be making restaurant worthy desserts just in time for your next dinner party. Pate à Choux 101 not required! **On the menu: Choquette, Paris Brest with Hazelnut Cream, and Eclair with Chocolate Mousseline and Ganache Glaze**

## BIG KIDS Hands On: Farmer's Market Fresh – Ages 12 - 16

**Monday, June 12, Tuesday, June 13, Wednesday, June 14, Thursday, June 15** Heather Ude 11:00 am – 1:00 pm \$55 per day  
One trip to your local farmers market and you'll experience bountiful bunches of vegetables, seasonal fruits, freshly baked bread, honey, and more, all yielding from the local food economy. Fresh picked, uber nutritious, and regionally supported, join Chef Heather this week and introduce yourself to what's growing right in your own backyard. **On the menu:**

**Monday, June 12: Lemon Chicken Skewers with Fresh Green Goddess Dressing, Dill Garden Salad, and Quick and Easy Strawberry Jam with Ricotta Lemon Toast**

**Tuesday June 13: Summer Meatballs and Spaghetti, Fresh Herb Biscuits with Sundried Tomato Compound Butter, and Panna Cotta with Balsamic Strawberries**

**Wednesday, June 14: Sweet Pea Tartine, Lemon Sicilian Potato Salad, and Strawberry Glazed Old-Fashioned Donuts**

**Thursday, June 15: Farmer's Market Pasta, Dill Pickle Galettes, and Individual Jumbleberry Crumbles**

**Wednesday, June 14** Hands On: **Family Cooking: Strawberry Season** 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: Strawberry Citrus Sodas, Roasted Balsamic Strawberry Spread on Toasted Baguette, Grilled Pork Ribs and Crispy Potatoes with Strawberry BBQ Sauce, and Lemon Strawberry Parfaits with Oatmeal Cookie Crumble**

**Thursday, June 15** Hands On: **Pick of the Picnic** Paul Richards 6:30 – 9:00 pm \$85  
It's picnic season! The blanket, the basket, the cooler, all ready for action. Now, all you need is the food - simple dishes that hold up well in a cooler and make a meal spread out on a blanket feel special. A park, a field, your backyard, the porch, or the back of a friend's hatch, no matter where you choose to enjoy Chef's Paul's lineup of tasty bites for your next outdoor picnic, they are sure to be delicious. **On the menu: Lynchburg Lemonade Jars; Egg Salad Blini Bites, Watermelon with Feta and Mint, Cold Fried Chicken with Green Goddess Grilled Veggies, and Oat Crusted Raspberry Bars**

**Saturday, June 17** Hands On: **One Night in Paris** Veronica LePinske 6:30 – 9:00 pm \$95  
If you've ever been to Paris, you most likely fell in love with it on your very first trip. Perhaps it was biting into a salted-caramel macaron or stumbling upon a sublime new bistro hidden in an alley, or simply observing the city bloom to life. Between casual strolls along the Seine and cultural stops along the way, summer is the perfect time to indulge in the city's most delicious cuisine. Come taste Chef Veronica's take on Parisian's finest cuisine from the hub of the French capital. **On the menu: Rainbow Tomato Carpaccio with Herb Goat Cheese, Fresh Thyme, and Chopped Hazelnuts, Light and Savory Gruyere Bread with Ham and Herbs, Ratatouille with a Red Pepper Sauce and Pistou, and Seasonal Fresh Fruit and Berries with Sugared Crème Fraiche**

## MID KIDS Hands On: Let Summer Begin! – Ages 9 - 11

**Monday, June 19, Tuesday, June 20, Wednesday, June 21, Thursday, June 22** Heather Ude 11:00 am – 12:30 pm \$50 per day  
Summertime; the sun, the fun, the heat, and the treats! What's better than a picnic in the park, a day at the zoo, or lunch at the beach? Our four days of camp zero in on the best adventures summer has to offer and the food that's as much fun to make as it is to eat. Let's hear it for no school, woo hoo!! **On the menu:**

**Monday, June 19: Roasted Summer Vegetable Pasta, Peach and Cucumber Salsa with Grilled Pita, and Fruity Spring Rolls with Raspberry Sauce**

**Tuesday, June 20: Chicken Fries with Homemade Fry Sauce, Sweet Corn Fritters with Black Bean Salsa, and Cookie Dough Brownie Sandwiches**

**Wednesday, June 21: Chicken and Halloumi Burgers, Couscous Salad with Roasted Corn and Herbs, and Cherry Lime Cupcakes**

**Thursday, June 22: Summer Veggie Flatbread, Herb Hummus with Homemade Bagel Chips, and Individual Lemon Angel Cakes**

**Tuesday, June 20** Hands On: **Eat the Mediterranean** Veronica LePinske 6:30 – 9:00 pm \$85  
Big on flavor, minimal on preparation, add this casual fare to your mealtime rotation. With access to a variety of fresh vegetables, fruits, beans, fish, and legumes, as well as yogurt and olive oil, the Mediterranean style of eating (naturally low in fat and utilizing the "good" fats) has proven to be one of the best ways to "eat healthy". Join Chef Veronica as she brings the focus of the Mediterranean kitchen to your kitchen. **On the menu: Hummus with Za'atar, Israeli Salad, Sumac Onions, Chicken Shawarma, and Yogurt Parfait with Kahlua and Nuts**

**Thursday, June 22** Hands On: **Hello Summer!** Robin Nathan 6:30 – 9:00 pm \$85  
Worth the wait...months seem to unfold in dog years between the last perfect berries of the previous season to the little gems now returning to the farmers markets. We can finally fill our basket and not wait a second longer to gobble them up. The season's stars - stone fruit, fresh herbs, and garden grown vegetables brighten everything on the plate. Tonight, we're premiering summer with the fresh, fabulous collection of Mother Nature's finest peak season offerings. **On the menu: Strawberry-Basil Prosecco Cocktails, Baby Greens with Quick Pickle Stone Fruits, Grill Kissed Pork Tenderloin with 3 Herb Pesto, Sautéed Sweet Corn with Tomatoes and Shell Beans, and Mixed Berry Eton Mess (berries, meringues, whipped cream)**

**Friday, June 23** Hands On: **Weekend Entertaining: Italian Bites** Kelly Sears 6:30 – 9:00 pm \$95  
As a snack or an appetizer, there's nothing quite as light, restorative and fun as a sampling of Italian small bites. Beyond crostini, these hearty appetizers can double as a main dish or side dish. Mix and match, serve one or two, or a spread for a whole crowd. Spirits, including Campari and Aperol quench the thirst, while bites quell the hunger; the perfect tag team for an evening that's strong on fresh and vibrant and highlight the flavors of the Italian kitchen. **On the menu: Aperol Spritz, Italian Fizz, Pecorino Romano with Apples and Fig Jam, Prosciutto Wrapped Zucchini with Garlic Oil, Antipasto Panzanella Salad Skewers, Tuscan Meatballs with White Bean, Bacon, Buttered Toast and Tomato Jam, Burrata with Pepperonata, and Basil, and Ricotta with Vanilla Sugar Toasted Pound Cake and Berry Syrup Trifles**

## LITTLE KIDS Hands On: No Fork Zone! – Ages 6 - 8

**Monday, June 26, Tuesday, June 27, Wednesday, June 28** Kelly Sears 11:00 am – 12:30 pm \$45 per day  
This week we are ditching the silverware and, one day, even the dishes! Eating is more fun when you can skip the utensils and eat the plate too! When breakfast, lunch, and dinner include the vessel itself, who wouldn't be in the clean-plate club! Less dishes, more edible feast. **On the menu:**

**Monday June 26: Food on a Stick: Fruit Bug Skewers, Antipasti Skewers, Mini Burgers on a Stick, and Banana Split Kabobs**

**Tuesday June 27: Edible Dishes: Kiwi Yogurt Fruit Bowls, Crunch Edible Taco Bowls with Taco Dip, Edible Sprinkle Bowls with Ice Cream and Chocolate Sauce**

**Wednesday June 28: Finger Food: Veggie Sushi, Crispy Baked Chicken Tenders with Honey Dijon dipping Sauce, and Creamy Toffee Dip with Homemade Graham Cracker Sticks**

**Wednesday, June 28** Hands On: **Baja Fresh** Robin Nathan 6:30 – 9:00 pm \$85  
Baja California is bordered by the Pacific and the Sea of Cortes and divided into two states, Baja Sur & Baja Norte and it's the trifecta of culinary delights. A lesson in culinary contrasts, Baja's food scene runs hip and trendy parallel with traditional Mexican fare. But one thing remains constant; from low rent street-side taco stands to the swankiest seaside five stars, Baja ensures you can eat like a king. **On the menu: Grilled Pineapple Margaritas, Scallop Ceviche with Mango, Classic Baja Fried Fish Tacos with Cabbage & Crema, Mexican Style Rice with Plantains, and Negro Modelo Ice Cream**

**Thursday, June 29** Hands On: **Summer Wine and Tapas** Veronica LePinske 6:30 – 9:00 pm \$85  
Summertime means food that's bright yet effortless and nothing complements nice weather and sunshine quite like picnics and barbecues. We're bringing those elements indoors and serving them up small-plate style. Chef Veronica offers up a selection of great bites that you can mix and match for a variety of occasions and pairs them with the perfect summer wine. **On the menu: Iberian Jamón Canapé with Manchego and Fig Chili Jam, Calabacin al Ajillo (Spanish Garlic Zucchini with Manchego), Albondigas (Spanish Meatballs with a Sofrito Sauce), Gambas al Ajillo (Spanish Garlic Shrimp), Chocolate Madeleines with Dried Fruit and Nuts**

**Friday, June 30** Cocktail Party with Interactive Demos: **Kuala Lumpur: Street Food of Malaysia** Roger Herring 6:30 – 9:00 pm \$95

Cooking isn't just about putting food on the table. The sound of sizzling garlic, the bright crunch of cilantro, and the tongue-numbing sensation of exotic spice -- every ingredient is part of a culinary story, a taste of place. All around the world, street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures, and life as we guide you on this culinary journey. **On the menu: Chicken Drumettes with Nasi Lemak Steamed Rice, Hot Pot Pork Lok Lok, Malay Beef Roti John, Grilled Fishcakes Otak-otak, and Pineapple Custard Tart and Coconut Shake**