




CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2023 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
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MAY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
		Free Demo Potato Salad à la Julia Child (Julia Child) 11:00 am - 2:00 pm	Fresh Spring Pasta (Kelly Sears) 6:30 - 9:00 pm \$85	Paris Bistro (Veronica LePinske) 6:30 - 9:00 pm \$85	Cinco de Mayo: Mexico City Street Food (Robin Nathan) 6:30 - 9:00 pm \$95	
Springtime French Baking (Rachel Cuzzzone) 12:00 - 3:00 pm \$80		Free Demo Asparagus w/ Green Goddess Dressing 11:00 am - 2:00 pm		Cooking with Mom (Kelly Sears) 6:30 - 9:00 pm \$85		Knife Skills at 3 3:00 - 4:00 pm \$30
		Mediterranean Inspiration (Robin Nathan) 6:30 - 9:00 pm \$85				Thai Caliente (Paul Richards) 6:30 - 9:00 pm \$95
		Free Demo Carrot Lentil Soup w/ Feta 11:00 am - 2:00 pm	Family Cooking: A Taste of Thailand (Brandy Fernow) 6:00 - 8:30 pm \$60	Food & Wine Pairing 101 (Robin Nathan) 6:30 - 9:00 pm \$95	Chef's Table: New York Steakhouse (Roger Herring) 6:30 - 9:00 pm \$100	Little Kids: Sweet! Early Seasonal Fruits Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45
						Mid Kids: Spring Favorites Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50
		Free Demo Sweet Pea & Pecorino Risotto 11:00 am - 2:00 pm		Cocktail Party: UK Pub Crawl! (Roger Herring) 6:30 - 9:00 pm \$85	Carolina BBQ (Paul Richards) 6:30 - 9:00 pm \$95	
		French Spring (Veronica LePinske) 6:30 - 9:00 pm \$95				
		Free Demo Pulled Chicken w/ A Cook's Canvas BBQ Sauce 11:00 am - 2:00 pm	Vibrant Spring Bowls (Paul Richards) 6:30 - 9:00 pm \$85			



CLASS, DEMO + EVENT DETAILS

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



MAY

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

Wednesday, May 3 Hands On: **Fresh Spring Pasta** Kelly Sears 6:30 – 9:00 pm \$85
With spring in full bloom, you can almost taste it in the air. Heavy comfort foods have taken a back seat to lighter fare designed to welcome back the sun, longer days, and warmer weather. Pasta is the blank slate for supporting ingredients to take center stage and shine. These dishes showcase fresh, vibrant items like earthy asparagus, baby greens and sweet spring peas. Chef Kelly is sharing her secret to the tenderest fresh pasta, celebrating the best that spring has to offer. **On the menu: Kale Caesar with Sourdough Croutons, Duo of Pasta: Sun-dried Tomato & Basil Pesto Pasta with Pancetta, Spring Peas and Pea Shoots, Linguini with Roasted Asparagus and Creamy Lemon Sauce, and Raspberry Jam Bomboloni**

Thursday, May 4 Hands On: **Paris Bistro** Veronica LePinske 6:30 – 9:00 pm \$85
Transport to another time and place - the Parisian bistro in the 1930's. Found on any avenue in Paris, the French bistro earned its name by the foods served. Menus are built around foods that are simple, homestyle and slow cooked; a chilled glass of Bordeaux Blanc, a plate of saffron-infused mussels. Slip through the doors of the Parisian Bistro where the ingredients are seasonal, and the dishes are traditional and bursting with flavor. **On the menu: Crudités Platter with a Provençal Aioli, Haricots Verts Almondine (Herb Green Beans with Toasted Almonds), Braised Chicken Thighs in a Creamy French Mustard Sauce, and Canelé de Bordeaux**

Friday, May 5 Hands On: **Cinco de Mayo: Mexico City Street Food** Robin Nathan 6:30 - 9:00 pm \$95
Festive cocktails, small plates, and mingling among friends both known and new, what better way to spend Cinco de Mayo 2023? Bring your best amigos and join Chef Robin for an evening of sipping and sampling the finest fare from south of the border. **On the menu: Pineapple Micheladas (Pineapple, Tajin, Mexican Lager), Spiced Mexican Street Fruit Cups, Masa Cakes with Tomatillo Salsa and Avocado, Shrimp Tostadas with Lime Crema and Salsa Mexicana, Street Corn on the Cob, and Mango Ice Cream**

Sunday, May 7 Hands On: **Springtime French Baking** Rachel Cuzzone 12:00 - 3:00 pm \$80
Join Chef Rachel for an afternoon of French deliciousness fresh from the oven. Create luxurious pastries of exceptional quality within a masterful blend of classic European traditions with modern flavor profiles and contemporary palettes. Try your hand at classic French techniques like luscious mousse and classic macarons. **On the menu: Classic Almond Macaron with Mixed Berry Buttercream, Madeleine, and Chocolate Mousse**

Tuesday, May 9 Hands On: **Mediterranean Inspiration** Robin Nathan 6:30 – 9:00 pm \$85
Chef Robin has lined up an evening filled with dishes that are a testament to a Mediterranean spring: a market driven style of cooking featuring simple, quality ingredients. Mediterranean cuisine covers a lot of territory - from the French Riviera to the Greek Islands to North Africa, flowing over the border onto the beaches of Turkey. The alluring flavors and textures will carry you on a spring voyage to the culinary coast. **On the menu: Kir Royale Cocktails, Pinchos Moruños with Romesco (Spanish Spiced Grilled Pork Brochettes), Italian Spice Grilled Flank Steak with Sicilian Style Lemon-Garlic Vinaigrette, Charred Focaccia and Tomato Salad with Feta, and Goat Cheese Ice Cream with Pistachio Brittle & Roasted Strawberries**

Thursday, May 11 Hands On: **Cooking with Mom** Kelly Sears 6:30 – 9:00 pm \$85
It's in our mother's kitchen where we make our first taste discoveries, where we learn our first lessons in cooking, where we understand that food is not just for feeding the body but also for nourishing the soul. Bring your mother, your grandmother, your daughter, or your favorite cooking partner and spend an evening enjoying a meal, reconnecting, and participating in a Marcel's tradition with Chef Kelly and her mom, Sam. **On the menu: Roasted Cherry Tomato Caprese on Grilled Toasts, Pea Shoot & Little Gem Salad with Poached Citrus Shrimp, Avocado & Green Goddess Dressing, Crispy Chicken with Charred Green Onion Butter on a bed of Spring Peas and Honey Roasted Carrots, Spring Herb Roasted Potato Stacks, and Creamy Lemon Tart with Vanilla Sugar Berries and Whipped Cream**

Saturday, May 13 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, May 13 Hands On: **Thai Caliente** Paul Richards 6:30 – 9:00 pm \$95
Limes, chiles, cilantro - all common ingredients in Thai and Mexican cuisine - can meet in the middle and become fabulous food friends! Both cuisines share several staple ingredients and spices, that, when combined, lead to delicious results. So, if you have cravings for both Mexican and Thai, don't choose, fuse! **On the menu: Charred Margarita, Jalisco Shrimp Ceviche with Totopos, Watercress & Berry Salad with Basil Orange Vinaigrette, Pomelo Chicken with Cilantro Coconut Rice, and Lemon Ricotta Cake**

Wednesday, May 17 Hands On: **Family Cooking: A Taste of Thailand** 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: Soba Noodle Salad with Honey Ginger Dressing, Chicken Satay with Peanut Sauce, Thai Fried Rice with Pineapple Nuac Chom, and Fried Banana Mango Rolls with Coconut Caramel**

Thursday, May 18 Hands On: **Food & Wine Pairing 101** Robin Nathan 6:30 – 9:00 pm \$95
Pairing food and wine to bring out the best in both is much simpler than you realize! Food consumed with wine will influence the way wine tastes. Wine also affects the taste of the food. The goal of food and wine pairing is to take advantage of these effects, deriving more pleasure from the food and wine than either would provide separately. A great food and wine pairing creates a balance between the components of a dish and the characteristics of a wine. A class that combines education, good wine, and good food? Sign me up! **On the menu: Cava Aperitif, Lemon-Garlic Shrimp with Smoked Paprika, Warm Brie over Baby Greens with Honey-Rosemary Vinaigrette and Pistachios, Spice Rubbed Flank Steak with Herb Cream Sauce, Herb Tossed Potatoes with Baby Spinach, and Salted Chocolate Tart with curated pairings**

Friday, May 19 Demonstration with Plated Dinner: **Chef's Table: New York Steakhouse** Roger Herring 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's feature: Bold cocktails and hearty steakhouse dishes make the perfect couple! Chef Roger emulates the classic steakhouse element; from juicy steaks to hearty sides, decadent desserts, and the perfect cocktail, it's why we visit steak houses above all others. **On the menu: Shrimp and Cognac Bisque, Salmon Tartar with Potato Chips, Arugula Caesar with Soft Egg and Focaccia Crisps, Tenderloin Steak Medallions with Mushroom, and Gorgonzola, and Bananas Foster Croissant Bread Pudding**

Saturday, May 20 Hands On: **Little Kids: Sweet! Early Seasonal Fruits** Heather Ude Ages 6 – 8 11:00 am – 12:30 pm \$45
Vibrant kiwi, spring-sweet strawberries, tart rhubarb, and juicy apricots all shine in the Spring. In season fruit always tastes best, whether eaten out of hand, or cooked or better yet, baked in a savory or sweet dish. **On the menu: Spring Fruit Rolls with Strawberry Lemonade Dipping Sauce, Baked Lemon Butter Chicken Meatballs with Creamy Orzo, and Strawberry Crunch Cupcakes**

Saturday, May 20 Hands On: **Mid Kids: Spring Favorites** Heather Ude Ages 9 – 11 2:00 - 3:30 pm \$50
Spring is the ultimate season for fresh produce. After months of root vegetables and hearty meals, it's time to celebrate the return of in-season herbs, and bright and colorful fruits and vegetables. **On the menu: Spring Veggie Primavera, Cheese and Herb en Croute, and Strawberry Angel Food Cupcakes**

Tuesday, May 23 Hands On: **French Spring** Veronica LePinske 6:30 – 9:00 pm \$95
At a time when “fresh” and “seasonal” are the words on every food-lover's lips, Provençal cooking has never looked more modern, even if many of the most popular recipes are centuries old. Vividly colored vegetables and olive oils, thoughtfully prepared fish and seafood, Provence in the spring is the season to savor. **On the menu: Moules Marinières (French Mussels in a White Wine Sauce), Watercress and Arugula Salad with Roasted Beets and Champagne Vinaigrette, Sole Meunière (Sole in a Brown Butter Sauce with Fresh Herbs), and Fruit Crisp with Butter, Oats, and Crème Anglaise**

Thursday, May 25 Cocktail Party with Interactive Demos: **UK Pub Crawl!** Roger Herring 6:30 – 9:00 pm \$85
Let's cross the pond and head to the British pub. The central hub to the social scene, pubs are an important part of life and culture in England, Scotland, Wales, and Ireland. These “public houses” are well-known for serving a variety of comfort foods, appetizers, and bar snacks. Standard pub food is meant to be simple but rib-sticking and matches well with stout beers and ales. Chef Roger is updating the pub classics and pairing them with a pint. **On the menu: Duhallow Cheese and Asparagus Grits Souffles, Beer Battered Zucchini Fries, Yukon Smash Potatoes with Garlic & Lemon, Crispy Hot Smoked Salmon Cakes with Fennel and Apple Slaw, Smash Burger with Irish “Mushy Peas”, and Chocolate Banoffee Pie**

Friday, May 26 Hands On: **Carolina BBQ** Paul Richards 6:30 – 9:00 pm \$95
The Carolinas proud barbecue traditions claim barbecue was invented there. While there is little evidence to back this up, they can confidently boast one of the country's oldest and most vibrant barbecue traditions. With grilling season heating up, it's time to brush up on your barbecue knowledge and experience Carolina's finest. Vinegar-based sauce, piled high pork, and traditional sides are on the table tonight. Let's stop talking and start cooking! **On the menu: Quick Cherry Bounce Cocktail, Chicken Thigh Brunswick Stew, Bean Salad with Carolina Mustard Dressing, Pulled Pork with Red Slaw & Greenville Vinegar Sauce; and Blueberry Cobbler with Vanilla Ice Cream**

Wednesday, May 31 Hands On: **Vibrant Spring Bowls** Paul Richards 6:30 – 9:00 pm \$85
Want to get creative with your weeknight dinners? Keep the plates in the cabinet and turn to the bowl. Featuring Spring freshness, these one-bowl dishes are flexible, fun to create, and delicious. Reflective of the qualities we love to see in pull-together-quick dinners, tonight's dishes are unfussy, components can be made ahead of time, and they are super, element-combining satisfying! This is jam-packed, one-bowl goodness. **On the menu: Fishbowl Cocktail; Ricotta Dumplings with Green Garlic & Asparagus, BLT Salad Bowl, Thai Beef Bowl with Rice Noodles, and Mixed Berry Trifle**