



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2023 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

S	M	T	W	T	F	S
		Free Demo Strawberry, Fennel and Arugula Salad 11:00 am - 2:00 pm Summer Simple (Clair Smith) 6:30 - 9:00 pm \$85 1			BIG KIDS Ages 12 - 16 TWO DAY CAMP: SUMMER GRILLING (Heather Ude) 11:00 am - 1:00 pm \$100 for both days Summer Nights-Small Bites Party (Rudy Galindo) 6:30 - 9:00 pm \$85 3	Knife Skills at 3 3:00 - 4:00 pm \$30 Porch Party (Kelly Sears) 6:30 - 9:00 pm \$95 5
	MID KIDS Ages 9 - 11 TWO DAY CAMP: LUNCH FROM THE GARDEN (Clair Smith) 11:00 am - 12:30 pm \$95 for both days 		LITTLE KIDS Ages 6 - 8 TWO DAY CAMP: PACK A PICNIC (Clair Smith) 11:00 am - 12:30 pm \$85 for both days Family Cooking: Baja Summer (Brandy Fernow) 6:00 - 8:30 pm \$60 9	Burger Bash (Paul Richards) 6:30 - 9:00 pm \$85 10	Friends for the Weekend: On the Deck (Kelly Sears) 6:30 - 9:00 pm \$95 11	Summer Pies and Tarts (Rachel Cuzzzone) 10:00 am - 1:00 pm Hands On \$80 12
Summer Pies and Tarts (Rachel Cuzzzone) 10:00 am - 1:00 pm Hands On \$80 13		Free Demo Crispy Hash Brown Frittata 11:00 am - 2:00 pm Havana Summer (Robin Nathan) 6:30 - 9:00 pm \$85 15		Escape to the Cape: Clam Bake & Lobster Boil (Roger Herring) 6:30 - 9:00 pm \$100 17		Block Party: Soda Fountain Nostalgia (Paul Richards) 6:30 - 9:00 pm \$95 19
		Free Demo Roasted Sweet Potato & Black Bean Salad with Mustard Vinaigrette 11:00 am - 2:00 pm 22	Eat the Garden (GF/Vegan) (Roger Herring) 6:30 - 9:00 pm \$85 23		Chef's Table: Italian Summer Garden (Robin Nathan) 6:30 - 9:00 pm \$100 25	
		Free Demo Whipped Frozen Lemonade 11:00 am - 2:00 pm Ladies Night Out: Happy Hour (Clair Smith) 6:30 - 9:00 pm \$85 29				

**KIDS
2 DAY
CAMP**

BIG
Ages 12-16
3 + 4

MID
Ages 9-11
7 + 8

LITTLE
Ages 6-8
9 + 10



AUGUST
COOK CREATE CELEBRATE



CLASS, DEMO + EVENT DETAILS



AUGUST

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.



05.15.23

Tuesday, August 1 Hands On: Summer Simple Clair Smith 6:30 – 9:00 pm \$85
In the thick of the summer, there is nothing quite like a cool drink on the porch combined with a handful of the season's best ingredients to complete the perfect meal for the perfect date night. A great date night begins by connecting around the table, sharing great food, and bringing your story. That is summer simple (and delicious!). **On the menu:** Chilled Avocado and Cucumber Soup, Mexican Street Corn Flat Bread, Grilled Shrimp Tacos with Avocado Salsa, Corn Lollipops with Latin Spiced Butter & Honey Flan

BIG KIDS Hands On: Two Day Camp: Summer Grilling – Ages 12 - 16

Thursday, August 3 and Friday, August 4 Heather Ude 11:00 am – 1:00 pm \$100 for both days
Summertime and the grilling is easy! It is your turn to be the grill master by learning the principles of great grilling. Seasoned or marinated meats, just-charred side dishes, and a slathering sauce are the perfect components for your next grilling session. Chef Heather will help you get it right every time. **On the menu:**
Thursday: Marinated Grilled Chicken Kabobs with Banana Pepper Dip and Grilled Pita, Grilled Summer Veggie Noodle Bowls, and Grilled Peach Cobbler
Friday: Grilled Steak Fajitas with Charred Poblanos and Sweet Onions, Honey Lime Grilled Corn, and Caramelized Pineapple Sundaes with Homemade Caramel Sauce

Thursday, August 3 Hands On: Summer Nights-Small Bites Party Rudy Galindo 6:30 – 9:00 pm \$85
The wine is chilled, the bites unforgettable, the perfect melody of sips and nibbles. This decadent celebration of summer is both a palate-expanding tasting class and a festive social event. Chef Rudy has created the perfect bevy of bites designed to curb hunger and delight the palate. The table is set for an exciting, flavor-and-friend filled evening with a gastronomic fest of fun food and drink! **On the menu:** Goat Cheese Stuffed Peppadew Peppers, Marinated Olives and Arugula Greens, Charred Cauliflower and Ratatouille with Chimichurri Sauces, Harissa Butter and Halibut Skewers, and Grilled Pineapple with Nutella

Saturday, August 5 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, August 5 Hands On: Porch Party Kelly Sears 6:30 – 9:00 pm \$95
It's the thick of the summer so let's keep the party going! No need to vacuum or have those throw pillows perfectly positioned. This is a no-fuss get together designed to be easy, breezy, and tasty. Think handheld for summer party fare; one hand for nibbles and bites, one for frosty cocktails. String some lights, strike up the tiki torches, and choose your favorite playlist; it's porch party time. **On the menu:** Frozen Gin and Juice, Flatbread with Savory Marinated Peaches, Goat Cheese, Bacon, and Basil, Espresso Rubbed Pork Tenderloin, Pickled Slaw, Chimichurri Slathered Roasted Potatoes, and Warm Vanilla Cake with Bourbon Macerated Stone Fruit

MID KIDS Hands On: Two Day Camp: Lunch from the Garden – Ages 9 - 11

Monday, August 7 and Tuesday, August 8 Clair Smith 11:00 am – 12:30 pm \$95 for both days
The season's stars – cucumbers, stone fruit, peppers and more brighten everything on the plate. This two-day camp features summer's greatest garden hits with this fresh, fabulous collection of Mother Nature's finest peak season offerings. **On the menu:**
Monday: Watermelon Arugula and Feta Salad, Fresh Pasta with Sugar Snap Peas and Asparagus, and Fresh Fruit Smoothies
Tuesday: Refreshing Chilled Watermelon Soup, Cheesy Tomato Pizza Bread, and Chocolate Covered Fresh Fruit Bites

LITTLE KIDS Hands On: Two Day Camp: Pack a Picnic – Ages 6 - 8

Wednesday, August 9 and Thursday, August 10 Clair Smith 11:00 am – 12:30 pm \$85 for both days
The blanket, the basket, the cooler, all ready for action. A park, a field, your backyard, or the porch, no matter where you choose to enjoy lunch, Chef's Clair has a lineup of tasty treats for your next outdoor picnic that are sure to be delicious. **On the menu:**
Wednesday: Fruit Kabobs with "Fluffy" Fruit Dip, Pizza Mac and Cheese, and Chocolate Dipped Ice Cream Cone Cupcakes
Thursday: Homemade Honey Grahams Crackers, Cheeseburger Cups, and Rice Krispies Treat Chocolate Dipped Sprinkle Bar

Wednesday, August 9 Hands On: Family Cooking: Baja Summer Brandy Fernow 6:00 – 8:30 pm \$60
It is family night in 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:** Stone Fruit Guacamole, Mojo Lime Marinated Chicken Tacos with Tomatillo Salsa, Handmade Tortillas, Smoky Cotija Corn, and Mexican Chocolate Dulce de Leche Brownies

Thursday, August 10 Hands On: Burger Bash Paul Richards 6:30- 9:00 pm \$85
When grilled meats hang out with cold ones from the cooler, good things happen. Whether classic beef or a non-beef version, all summer thrill seeking burger aficionados will be pleased. Crank up the cast iron and fall in love with the traditional or out-of-the box ooey goey juicy goodness sandwiched between two buns. If you agree that nothing says hello weekend like burgers on the grill, venture from the classic traditional to burgers with a twist. **On the menu:** Boulevardier Whiskey Cocktail, Bacon/Blue Cheese Mini Burgers, Portobello Ham & Swiss Sandos, Buffalo Chicken Sliders with Ranch, Lamb & Beef "Pastitsio" on Ciabatta Buns; and Ice Cream "Burgers" with Mint "Lettuce" and Strawberry "Tomato"

(V) Vegetarian All hands on and cocktail party classes include a selection of our wines and beers

Friday, August 11 Hands On: Friends for the Weekend: On the Deck Kelly Sears 6:30 – 9:00 pm \$95

The cocktails are chilled, the ingredients gathered, the perfect melody for a night of cooking with friends. The outdoor party is a celebration of summer that we anxiously await all winter long. Chef Kelly 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:** Whiskey Sour Slushy, Heirloom Tomato and Burrata Salad with Lemon Vinaigrette, Hot Sauce Butter Grilled Chicken Thighs, Griddled Zucchini & Corn Cakes with Charred Scallion Butter, and Peach & Blackberry Brown Butter Crumble

Saturday, August 12 Hands On: Summer Pies and Tarts Rachel Cuzzone 10:00 am – 1:00 pm \$80
Summer berries, Mother Nature's sweet juiciness we anxiously await all year long. Yes, delicious eaten out of hand fresh from the orchard or farmers market, but even more spectacular when nestled in a flaky crust, tossed with sugar and lemon juice. Celebrate summer with mouth-watering tarts and pies perfect for picnics, brunches, or just because. **On the menu:** S'mores Tartlet with Homemade Marshmallow, & Crust, and Key Lime Coconut Cream Pie with House-made Coconut Cream, Key Lime Filling and Crust. Each guest will take home a Tartlet and a Mini Pie.

Sunday, August 13 Hands On: Summer Pies and Tarts Rachel Cuzzone 12:00 pm – 3:00 pm \$80
Summer berries, Mother Nature's sweet juiciness we anxiously await all year long. Yes, delicious eaten out of hand fresh from the orchard or farmers market, but even more spectacular when nestled in a flaky crust, tossed with sugar and lemon juice. Celebrate summer with mouth-watering tarts and pies perfect for picnics, brunches, or just because. **On the menu:** S'mores Tartlet with Homemade Marshmallow, & Crust, and Key Lime Coconut Cream Pie with House-made Coconut Cream, Key Lime Filling and Crust. Each guest will take home a Tartlet and a Mini Pie.

Tuesday, August 15 Hands On: Havana Summer Robin Nathan 6:30 – 9:00 pm \$85
Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. Mint leaves, white rum, club soda, sugar and lime muddled together and served over ice is the perfect pairing with Latin American cuisine. A pitcher of Cuban cocktails and Latin/Caribbean/Cuban influenced bites can turn your next backyard bash into an island vacation. By the end of the night, you'll feel like you've spent a sultry night sipping mojitos in Old Havana. **On the menu:** Classic Dquiris, Tostones with Shrimp, Queso Blanco and Herb Dipping Sauce, Cuban Mojo Marinated Pork Shoulder, Cuban Style Black Beans and Rice, and Dulce de Leche Ice Cream with Sweet Rum Sauce

Thursday, August 17 Hands On: Escape to the Cape: Clam Bake & Lobster Boil Roger Herring 6:30 – 9:00 pm \$100

From the moment you cross the Bourne and Sagamore bridges until you reach the tip of Provincetown, there are dining options on Cape Cod to satisfy any palette, from classic clam shacks and lobster huts to world-class cuisine. The Cape and Islands offer everything from traditional New England fare prepared with contemporary flair, to innovative American, authentic Italian and classic French cuisine. Escape for a taste. **On the menu:** Lobster, Clams, Smoked Sausage, Corn, Potatoes, and Pearl Onions! A Little Classic Lobster Roll, and Pistachio Strawberry Short Cake-n-Cream

Saturday, August 19 Hands On: Block Party: Soda Fountain Nostalgia Paul Richards 6:30 – 9:00 pm \$95

Before the school bell rings kicking off the new year, grab the lawn chairs, the citronella, and block off the streets, it's party time. Take a trip down memory lane, when Tiffany's was Glen Ellyn's neighborhood soda fountain shop. Stained glass, marble counters, upholstered swivel stools at the counter, and classic American fare. Tonight's block party menu puts a spin on traditional sips and nibbles to form a union of flavors perfect for hot August nights. **On the menu:** Grasshopper Cocktail, Mini Jackfruit Patty Melts, Bougie Grilled Ham & Cheese, Chopped Cobb Salad, Lavender Buttermilk Chicken Fingers, and a sampling of assorted Ice Creams: Vanilla Bean, Stracciatella, Double Chocolate, and Caramel Banana Pecan

Wednesday, August 23 Hands On: Eat the Garden (GF/Vegan) Roger Herring 6:30 – 9:00 pm \$85

Come summer when cilantro takes over the garden and mint is piled high, fresh vegetables, fruits and herbs take more of a starring role! Shopping at the local farmers market, or harvesting from your own garden, brings you closer to the food source and is a great way to add tasty, fresh, and often organic veggies to your diet. Explore fresh takes on the freshest of the season with this menu. **On the menu:** Watermelon and Garden Mint Prosecco Spritz, End of Summer Veggie Socca, Charred Broccolini and Tomato Pie, and Summer Berries with Coconut Custard and topped with Gluten Free Granola Crunch

Friday, August 25 Demonstration with Plated Dinner: Chef's Table: Italian Summer Garden Robin Nathan 6:30 – 9:00 pm \$100

Come to Marcel's for an evening of the perfect blend of live cooking, instruction, chef tips, and course-by-course service. On the menu tonight: the regions of Tuscany, Emilia-Romagna, Sardinia; a feast of Italy. This class may take place in Glen Ellyn, but with a little imagination and a lot of flavors, we could be dining al fresco in the rolling hills outside Rome or Florence, or on the rocky Sardinian coast! **On the menu:** Aperol Spritz Cocktails, Marché Italian Cheese & Charcuterie sampler, Summer Panzanella with Ciabatta Croutons and Burrata, Herb Crusted Baby Lamb Racks with Basil-Mint Pesto, Sweet Corn, and Fava Sauté with Fregola Pasta, and Limoncello Ice Cream with Caramel Drizzle. Curated wine pairings with each course

Tuesday, August 29 Hands On: Ladies Night Out: Happy Hour Clair Smith 6:30 – 9:00 pm \$85

It's still officially summer and in the summer, once it's noon, it's happy hour, right? Far better than the usual two for one draughts and free bowls of stale, communal snack mix, Chef Clair is serving up some terrific finger foods, craft cocktails and sharable dishes designed to kick off the party and keep it rolling well into the night. **On the menu:** Spiked Sparkling Basil Lemonade, Garlicky White Bean Crostini, Grilled Shrimp Cocktail with Homemade Cocktail Sauce, Chorizo Queso Potato Skins, Cherry Tomato Confit with Basil Burrata, and Petite Pina Colada Cupcakes

Please note: We cannot change class menus or guarantee that those with dietary restrictions will be able to eat everything made during class. Our kitchens are not an allergen-free environment.