



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
						Toast to Summer Kelly Sears 6:30 - 9:00 pm \$95
						
		Free Demo Layered Roasted Red Pepper & Blue Cheese Spread 11:00 am - 2:00 pm		Korean BBQ (Roger Herring) 6:30- 9:00 pm \$85		Early Autumn Baking (Rachel Cuzzone) 10:00 am - 1:00 pm \$80 Knife Skills at 3 3:00 - 4:00 pm \$30 Chef's Table: Arrivederci Summer Robin Nathan 6:30 - 9:00 pm \$100
Early Autumn Baking (Rachel Cuzzone) 12:00 - 3:00 pm \$80		Free Demo Charred Brussels Sprout Toast with Ricotta 11:00 am - 2:00 pm	Family Cooking: Outer Banks Road Trip (Brandy Fernow) 6:00 - 8:30 pm \$60	Mediterranean Small Plates (Paul Richards) 6:30 - 9:00 pm \$85	Cocktail Party: Scotch and Steak (Roger Herring) 6:30 - 9:00 pm \$100	Little Kids: Last Call Summer Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 Mid Kids: Early Fall Treats Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$50
	Big Kids: Taco Time Ages 12 - 16 (Clair Smith) 4:00 - 6:00 pm \$55	Free Demo Corn Muffins with Tomato Jam 11:00 am - 2:00 pm Routine Break-out: Breakfast for Dinner (Paul Richards) 6:30 - 9:00 pm \$85		Road Trip; Eating Chicago! (Clair Smith) 6:30 - 9:00 pm \$85		Tailgate Italia (Paul Richards) 6:30 - 9:00 pm \$95
		Free Demo Dana's 12th Anniversary Celebration Treat 11:00 am - 2:00 pm	Early Fall Favorites (Clair Smith) 6:30- 9:00 pm \$95	Chef's Table: Rustic Comfort (Rudy Galindo) 6:30 - 9:00 pm \$100	Willamette Valley Food and Wine (Robin Nathan) 6:30 - 9:00 pm \$95	

BACK
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SCHOOL

TIME
TO
PLAN
ALL
THE
CLASSES
+
EVENTS
+
TASTINGS



SEPTEMBER

COOK CREATE CELEBRATE



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.



05.15.23

Saturday, September 2 Hands On: **Toast to Summer** Kelly Sears 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 Kelly 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: Watermelon Bites with Lemon and Goat Cheese, Charred Skirt Steak with Slow-Roasted Tomatoes, Arugula, and Grilled Onions, Deviled Potato Salad, Roasted Corn on the Cob with Tarragon Chili Butter, and Dark Chocolate Bourbon Cherry Soda Floats**

Thursday, September 7 Hands On: **Korean BBQ** Roger Herring 6:30- 9:00 pm \$85
The flavors of Korean cuisine: strong, super savory, salty, sweet, and spicy all rolled into one and nothing short of intense. Join Chef Roger 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: Hwachae (Traditional Korean Fresh Fruit Drink), Kimchi Grilled Cheese, Pork Belly and Waygu Short Rib with Roasted Daikon and Pineapple Kimchi Lettuce Wraps, Gochujang Rice Cakes, Chili Crisp Smashed Cucumbers, and Dalgona Matcha!**

Saturday, September 9 Hands On: **Early Autumn Baking** Rachel Cuzzone 10:00 am – 1:00 pm \$80
Ice cream, berries, popsicles, all in the rear-view mirror as dreams of apples, caramel, pears, and pumpkin slip into the driver's seat. As cooler weather arrives with crisp evenings and brilliant foliage, weekend trips to the orchard yields bushels and pecks nature made for classic comfort soul warming desserts. Preheat the oven for Chef Rachel's autumn treats. Ready, set, bake! **On the menu: Apple Streusel Cheesecakes with Salted Caramel, Dark Chocolate Pumpkin Pecan Bark, and Maple Macaron**

Saturday, September 9 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, September 9 Demonstration with Plated Dinner: **Chef's Table: Arrivederci Summer** 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. Fall is right around the corner so let's give summer a proper send-off before we 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 summer's last hurrah. The perfect in-between-the-seasons meal to shake off the soon-to-be-over summer blues! **On the menu: Classic Negroni Cocktails, Marché Charcuterie and Antipasto, Late Summer Agrodolce Stone Fruit Salad with Basil & Baby Greens, Penne with Roasted Garlic Tomatoes and Shrimp, Spice Rubbed Grill Kissed Pork Tenderloin with 3 Herb Salsa Verde, and Tiramisu Panna Cotta.** Curated wine pairings with each course

Sunday, September 10 Hands On: **Early Autumn Baking** Rachel Cuzzone 12:00 – 3:00 pm \$80
Ice cream, berries, popsicles, all in the rear-view mirror as dreams of apples, caramel, pears, and pumpkin slip into the driver's seat. As cooler weather arrives with crisp evenings and brilliant foliage, weekend trips to the orchard yields bushels and pecks nature made for classic comfort soul warming desserts. Preheat the oven for Chef Rachel's autumn treats. Ready, set, bake! **On the menu: Apple Streusel Cheesecakes with Salted Caramel, Dark Chocolate Pumpkin Pecan Bark, and Maple Macaron**

Wednesday, September 13 Hands On: **Family Cooking: Outer Banks Road Trip** Brandy Fernow 6:00 – 8:30 pm \$60
It's 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: Pimento Cheese Spread with Homemade Cheddar Ranch Crackers, North Carolina Barbeque Pork Sliders, Fried Corn Fritters with Creamy Creole Dipping Sauce, and Sweet Tea Cakes with Vanilla Powdered Sugar Glaze**

Thursday, September 14 Hands On: **Mediterranean Small Plates** Paul Richards 6:30 – 9:00 pm \$85
Chef Paul has lined up an evening filled with dishes that are a testament to the idea of a Mediterranean Late Summer, 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 Asian-European border onto the beaches of Turkey --- that's 3 continents! The alluring flavors and textures will carry you on a voyage to the culinary coast. **On the menu: Raspberry Ouzo Slushie, Pita Chips with Mint Hummus and Pulled Greek Chicken, Spanakopita with Tzatziki, Grilled Octopus with Fava Bean, Greek Meatballs in Tomato Sauce, and Orange Laced Almond Cookies**

Friday, September 15 Cocktail Party with Interactive Demonstration: **Scotch and Steak** Roger Herring 6:30 – 9:00 pm \$100
Back by popular demand, scotch, and steak! In this classic pairing, Chef Roger is whipping up some masterful steak dishes and sides and our scotch expert will be educating on all things scotch. Lift your glass! **On the menu: Swiss Onion Soup with Crispy Shallots, The Strip, 48 hr. Short Rib with a Trio of Dipping Sauces; Stilton Cream, Tarragon Peppercorn, Soy Ginger, Creamed Kale & Spinach, and Kiln Dry Cherry Bread Pudding with a Sazerac Cream**

Saturday, September 16 Hands on: **Little Kids: Last Call Summer** Heather Ude Ages 6 – 8 11:00 am – 12:30 pm \$45
School is back in session, but we are holding on to summer for as long as we can. Savor the best of what's left of summertime foods with roasted corn, summer sweet melon, and the dessert that just screams summer! **On the menu: Homemade Corn Dogs, Watermelon Salsa with House Made Tortilla Scoops, and Fizzy Peach Shakes**

Saturday, September 16 Hands on: **Mid Kids: Early Fall Treats** Heather Ude Ages 9 – 11 2:00- 3:30 pm \$50
With summer bowing out, and the fall harvest right around the corner, the farmers markets still have plenty of delectable seasonal fruits to choose from. Chef Heather is sharing a hearty fall lunch followed by some of her favorite desserts highlighting late summer and soon-to-take-a-starring-role fruits of early fall. Pass the whipped cream! **On the menu: Butternut Squash Risotto, Pear Mug Pies with Puff Pastry and Fresh Vanilla Whipped Cream, and Apple Cider Ice Cream Floats**

Monday, September 18 Hands On: **Big Kids: Taco Time** Clair Smith Ages 12 – 16 4:00 – 6:00 pm \$55
By simple definition, a taco is a traditional Mexican dish composed of a corn or wheat tortilla folded or rolled around a filling. And who doesn't love that? Tonight, you'll learn to make 2 different tacos and 3 different toppings, plus we'll finish with classic Mexican Tropical Fruit Soda Floats. Olé! **On the menu: Roasted Pineapple Float, Crispy Beef Tacos Dorados, Chorizo Breakfast Tacos, and Chocolate Dessert Tacos**

Tuesday, September 19 Hands On: **Routine Break-out: Breakfast for Dinner** Paul Richards 6:30 – 9:00 pm \$85
There's a child-like pleasure that comes from eating your morning meal in the evening. You feel like a natural-born rule breaker, someone who lives on the edge! Decadent Scones English style, Dessert-like waffles, or creamy benedict, #putaneggonit doesn't have to apply to just the morning hours. Go from AM to PM with these great breakfast for dinner sensations. **On the menu: Date Syrup blushed Prosecco, Cherry Pecan Scones with Clotted Cream, Potato Egg & Gouda Bites with Green Salad, Smoked Beef Benedict, and Waffle Shortcake Sundae with Ice Cream, Fresh Berries & Chocolate Fudge Sauce**

Thursday, September 21 Hands On: **Road Trip; Eating Chicago!** Clair Smith 6:30 – 9:00 pm \$85
The culinary soul of Chicago lives in the 77 vibrant neighborhoods and communities with their own mix of personality. Tonight, focuses on Germantown, Pilsen, Greek Town, and the heart of Iconic Downtown. Discover all the tasty options these mini countries within the city have to offer. **On the menu: Chicken Vesuvio with Herb Spätzle, Shrimp de Jonghe, Greek Lemon Potatoes, Traditional Jibarito Sandwich and Decadent Goopy Brownies**

Saturday, September 23 Hands On: **Tailgate Italia** Paul Richards 6:30 – 9:00 pm \$95
Whether you open the tailgate, spread out the stadium blanket, or convoy with a fleet of conversion vans and motor homes, there's nothing like a great football tailgate! No matter how many different traditions there are, it always boils down to a few basic steps to ensure the fundamental essentials that encompass a truly amazing and unforgettable tailgate. **On the menu: Basil Limoncello Fizz; Grilled Pizzettas, Panzanella Salad, Italian Sausage Patty Hoagies with Provolone and Stewed Peppers & Onion Relish, Caesar Style Potato Salad, and Chocolate Dipped Biscotti**

Wednesday, September 27 Hands On: **Early Fall Favorites** Clair Smith 6:30- 9:00 pm \$95
From classic to creative, fall's best fruits and vegetables are the perfect accompaniment to any meal. Chef Cherise has taken familiar favorites and given them a special twist or technique. Just picked apples shine both sweet and savory, rediscover plums, dig into kale, tomatoes, and peppers. 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. **On the menu: Timeless Italian Salad, Creamy Tuscan Chicken, Three-Mushroom Risotto, Roasted Broccoli, and Lemon Ricotta Cake with Almonds**

Thursday, September 28 Demonstration with Plated Dinner: **Chef's Table: Rustic Comfort** 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 recipes from Chef Rudy's first cookbook, Comfort and Rustic Recipes. Fresh ingredients and traditional techniques are the foundation, from fresh salads, to pasta, soups, and desserts. Chef Rudy is cooking from the book, bringing the pages of Rustic Comfort to life! **On the menu: Avocado Bruschetta, Classic French Onion Soup, Pan Seared Barramundi, Roasted Seasonal Vegetables with Citrus and Fennel Sauce, Chocolate Pots de Crème**

Friday, September 29 Hands On: **Willamette Valley Food and Wine** Robin Nathan 6:30 – 9:00 pm \$95
The Willamette Valley, close to the same latitude as France's Burgundy wine growing region, is known for its world class Pinot Noir and Pinot Gris. Riding the rising wave of popularity in the U.S. as well as around the world, Oregon is being hailed as the new home of these grapes. Sip and share Pinot Noir and Pinot Gris from Willamette Valley wineries and imagine a view of the Oregon coastal range on the western horizon. **On the menu: Lacinato Kale and Pear Salad with Hazelnuts & Goat Cheese, Seared Duck Breast with Pinot Noir-Blackberry Mostarda, Wild Rice Pilaf with Autumn Green, and Apple & Dried Cherry Custard Crumble with Cinnamon Whipped Cream**

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.