



NOVEMBER

COOK CREATE CELEBRATE

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
			Cookware we Love: Favorites with Le Creuset (Kelly Sears & Trish Ranallo) 6:30 - 9:00 pm \$85	Big Bowls: Chili, Gumbo, & Stew (Clair Smith) 6:30 - 9:00 pm \$85		Knife Skills at 3 3:00 - 4:00 pm \$30 Día de Acción de Gracias; Day of Thanks Paul Richards 6:30 - 9:00 pm \$95
		Free Demo Jennifer's Thanksgiving Salad 11:00 am - 2:00 pm Vegetarian Thanksgiving (V) (Clair Smith) 6:30 - 9:00 pm \$85		Autumn on the Bayou (Paul Richards) 6:30 - 9:00 pm \$85	Cocktail Party: Steak and Big Reds (Roger Herring) 6:30 - 9:00 pm \$95	Little Kids: Turkeylicious Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45 Mid Kids: Happy Harvest Ages 9 - 11 (Heather Ude) 2:00 pm - 3:30 pm \$50
Big Kids: Pumpkin Pies! Ages 12 - 16 (Heather Ude) 11:00 am - 1:00 pm \$50			Family Cooking: Pasta & Gnocchi (Brandy Fernow) 6:00 - 8:30 pm \$65			Make and Take: Thanksgiving Pies Rachel Cuzzone 10:00 am - 1:00 pm Hands On \$75 The Farmer's Plate Clair Smith 6:30 - 9:00 pm \$95
Make and Take: Thanksgiving Pies (Rachel Cuzzone) 12:00 - 3:00 pm \$75	Make and Take: Thanksgiving Pies (Heather Ude) 12:00 - 3:00 pm \$75	Make and Take: Thanksgiving Pies (Heather Ude) 12:00 - 3:00 pm \$75				
		Free Demo Lynn's "Mor Mor's" Swedish Pancakes 11:00 am - 2:00 pm	Tree Trimming (Kelly Sears) 6:30 - 9:00 pm \$85	Cooking without a Knife (Roger Herring) 6:30 - 9:00 pm \$85		



GIVE
THE
GIFT
OF
EXPERIENCE
AND
TASTE
THAT
YOU
MAKE



CLASS, DEMO + EVENT DETAILS



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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.



Wednesday, November 1	Hands On: Cookware we Love: Favorites with Le Creuset Kelly Sears & Trish Ranallo	6:30 – 9:00 pm	\$85
Who doesn't have a beautiful signature Le Creuset piece of cookware on their Christmas wish list? Perhaps the flagship Dutch oven; multiple sizes, loads of colors, the kitchen workhorse for stews, soups, roasts, breads, even cold dishes. Or maybe the durable, practical cast-iron skillet? With the help of Le Creuset cookware, we're featuring the best of the best, some new to the line up, and our favorites that easily transition from oven to table. All Le Creuset will be 20% off for class participants. On the menu: Thanksgiving Sangria, Cheddar Soup with Black Pepper Croutons, Grilled Pork Tenderloin with Autumn Harvest Relish, Toasted Farro with Caramelized Onion and Fennel, Sweet Potato Biscuits with Orange Honey Butter, and Carrot Cake Blondies			

Thursday, November 2	Hands On: Big Bowls: Chili, Gumbo, & Stew Clair Smith	6:30 – 9:00 pm	\$85
Chili is classic - grab a spoon and it's game day fare. Stew is no muss, no fuss - dinner all in one pot. And gumbo, soup and stews Cajun cousin, is hearty and satisfying - perfect on a weeknight or gussied up for weekend company. In a hurry, or slow and low, there's nothing better for the soul or the belly than a pot of homemade goodness just waiting for your ladle. On the menu: White Chicken Chili with Cannellini Beans & Toasted Cumin, NOLA-Inspired Cajun Gumbo with Chicken & Andouille Sausage, Quick & Easy Beef Bourguignon, and Mini Dulce De Leche Cupcakes			

Saturday, November 4	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, November 4	Hands On: Día de Acción de Gracias; Day of Thanks Paul Richards	6:30 – 9:00 pm	\$95
In Mexico, Thanksgiving is referred to as Día de Acción de Gracias. Chef Paul is diving into the culinary holiday treasures from colonial Mexico with its charm and elegance, transporting this rich heritage to the Marcel's kitchen for a hands-on experience. Whether you're looking to alter your Thanksgiving table completely this year, or add a few tasty changes here and there, from turkey with mole to Dulce de Leche, join us for a Mexican spin on American classics. On the menu: Ahogo Nog; Cumin Accented Butternut Squash Phyllo Cups with Pepitas, Chayote & Dried Cranberry Salad in Cilantro Honey-Lime Vinaigrette, Turkey Breast in Molé with Bolillo Chorizo Dressing & Guajillo Corn Casserole, and Dulce de Leche Pumpkin Cake			

Tuesday, November 7	Hands On: Vegetarian Thanksgiving (V) Clair Smith	6:30 – 9:00 pm	\$85
In search of satisfying meatless alternatives to turkey, or some sensational show-stopping vegetable forward side dishes for this year's holiday? Tonight is your night. No need for vegetables to be the backup singers any longer. Let the spinach, squash, and pumpkin create mic-drop worthy, center table status. This year, add a few dishes that can command top billing and a second helping ovation! On the menu: Spinach Puffs with Feta & Dill, Roasted Beet & Goat Cheese Salad, Stuffed Acorn Squash with Quinoa & Cranberries, Cheesy Ricotta, Parmesan & Pumpkin Lasagna, and Caramel Apple Cookies			

Thursday, November 9	Hands On: Autumn on the Bayou Paul Richards	6:30- 9:00 pm	\$85
Between Houston, Texas and Mobile, Alabama lies the Bayou of Louisiana, the home of Creole and Cajun style cooking. Although usually lumped together, these two types of cuisine have distinct flavor and cultural differences. Creole is a blend of French and Spanish cultures with Portuguese, Italian and African influences. Creole cooking is fancy, classic cuisine featuring shrimp and oysters. Cajun, the simpler, more rustic style often yields dishes made in one pot. The holy trinity of onions, bell peppers and celery, the flavor base for Creole and Cajun dishes, ties the two together in one tasty harmony. On the menu: Abita Brewing Amber Beer; Maque Choux Corn Soup, Louisiana Sunburst Salad, Picayune Shrimp Jambalaya, and Pecan Praline Cookies			

Friday, November 10	Cocktail Party with Interactive Demonstration: Steak and Big Reds Roger Herring	6:30 – 9:00 pm	\$95
There are some iconic inescapable pairings etched into our collective consciousness. Peanut butter and jelly, jeans and a t-shirt, Sonny and Cher, mac and cheese, and of course, red wine and beef. A great wine provides an acidic tang and delightful sweetness that pairs with the salty, fatty, umami-butter flavor profile of steak. Celebrating a special occasion, or just living your best life, tonight is all about big reds and classic cuts. On the menu: Ribeye, New York Strip and Hanger Steak with Tarragon Pepper Corn, Garlic Aioli, and Yuzu Dipping Sauces, Yukon Gold Smashed Potatoes, Creamed Kale and Arugula Caesar, and Chocolate Almond Flour Cake			

Saturday, November 11	Hands on: Little Kids: Turkeylicious Heather Ude	Ages 6 – 8 11:00 am – 12:30 pm	\$45
We're talking turkey, but not the big bird. Chef Heather has a holiday plan to turn the classic turkey character into edible delights that are just as fun to make as they are to eat! On the menu: Baked Turkey Nuggets with Cranberry Dip, Thanksgiving Twist Breadsticks, and Pumpkin Chocolate Chip Cookies			

Saturday, November 11	Hands on: Mid Kids: Happy Harvest Heather Ude	Ages 9 – 11 2:00 pm - 3:30 pm	\$50
From classic to creative, fall's best fruits and vegetables are perfect for lunch or dinner. Chef Heather has taken familiar favorites and given them a special twist or technique that will have you and your family asking for seconds! On the menu: Turkey Cranberry BBQ Meatballs with Savory Mashed Potatoes, Creamy Cheesy Cornbread, and Apple Pie Bites			

Sunday, November 12	Hands On: Big Kids: Pumpkin Pies! Heather Ude	Ages 12 - 16 11:00 am – 1:00 pm	\$50
Getting pies just right can be a challenge: The filling must be fluffy and rich, and the crust must be perfectly light, flaky, and sweet. All of that will be a snap after today. These pies are simple enough for anyone to learn, but tasty enough to be the hit of any party or the Thanksgiving table. You will take home a box of your created goodies to share. On the menu: No Bake Pumpkin Pie with Cinnamon Whipped Cream, Apple Pie Sugar Cookies, and Mini Pear Pies			

Wednesday, November 15	Hands On: Family Cooking: Pasta & Gnocchi Brandy Fernow	6:00 – 8:30 pm	\$65
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: Asiago Pepperoni Pizza Bites, Homemade Fettuccine with Lemon Butter Chicken & Creamy Alfredo Sauce, Hand-Rolled Potato Gnocchi with Parmesan Pomodoro Sauce, and Chocolate Chip Cannoli			
Saturday, November 18	Hands On: Make and Take: Thanksgiving Pies Rachel Cuzzone	10:00 am – 1:00 pm	\$75

Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a cinnamon whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple cranberry filling and make the crumble. To accompany the apple pie, students will make a spiced caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. **On the menu:** Apple Cranberry Crumble Pie with Spiced Caramel Sauce, and No Bake Pumpkin Pie with Cinnamon Whipped Cream

Saturday, November 18	Hands On: The Farmer's Plate Clair Smith	6:30 – 9:00 pm	\$95
Versatile, seasonal, bountiful, these are the fruits and vegetables of fall. As seasons change, so does the produce at their peak. Fill your plate from the farmer, emphasizing just the right combination of spices and herbs taking the natural sweetness of the season's bounty to new heights. On the menu: Pear & Pomegranate Salad with Fig Vinaigrette, Spaghetti Squash with Pecorino, Sautéed Creminis & Cherry Tomatoes, Pork Tenderloin with Grilled Peaches & Red Onion, Roasted Brussels Sprouts with Pistachios & Dried Cherries, and Sweet & Tart Apple Cranberry Galette			

Sunday, November 19	Hands On: Make and Take: Thanksgiving Pies Rachel Cuzzone	12:00 – 3:00 pm	\$75
Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a cinnamon whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple cranberry filling and make the crumble. To accompany the apple pie, students will make a spiced caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. On the menu: Apple Cranberry Crumble Pie with Spiced Caramel Sauce and No Bake Pumpkin Pie with Cinnamon Whipped Cream			

Monday, November 20	Hands On: Make and Take: Thanksgiving Pies Heather Ude	12:00 – 3:00 pm	\$75
Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a cinnamon whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple cranberry filling and make the crumble. To accompany the apple pie, students will make a spiced caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. On the menu: Apple Cranberry Crumble Pie with Spiced Caramel Sauce and No Bake Pumpkin Pie with Cinnamon Whipped Cream			

Tuesday, November 21	Hands On: Make and Take: Thanksgiving Pies Heather Ude	12:00 – 3:00 pm	\$75
Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a cinnamon whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for an apple cranberry filling and make the crumble. To accompany the apple pie, students will make a spiced caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. On the menu: Apple Cranberry Crumble Pie with Spiced Caramel Sauce and No Bake Pumpkin Pie with Cinnamon Whipped Cream			

Wednesday, November 29	Hands On: Tree Trimming Kelly Sears	6:30 – 9:00 pm	\$85
One holiday down, one to go! With less than a month to go until the big day, get into the holiday spirit by baking, decorating and of course, picking out a tree. And what better way to celebrate than with a tree-trimming party. Once you've decided between a balsam or fir, ditch the Thanksgiving leftovers, and get the party started with a casual gathering, kicking off the countdown to Christmas and guaranteed to get you in the holiday spirit. On the menu: Cranberry Bourbon Sour Cocktail, Grilled Crusty Bread with Roasted Pears, Creamy Blue Cheese and Maple Drizzle, Salad of Fall Greens with Plum Vinaigrette, Chicken Thighs with Savory Caramel, Apple, and Fig Compote, Roasted Vegetable Galette, and Warm Apple Cider Cake with Homemade Caramel and Vanilla Gelato			

Thursday, November 30	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. The perfect class for this short-on-time time of the year. On the menu: Torn Garden Greens with Mustard Vinaigrette, Roasted Chicken Thighs with Soft Polenta and Mushroom Sugo, Charred Broccolini with Pine Nuts and Parmesan, and Coconut Custard with Chocolate Crisps			