



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2024 [marcelsculinaryexperience.com](http://marcelsculinaryexperience.com)  
 490 North Main, Glen Ellyn, IL  
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# FEBRUARY

COOK CREATE CELEBRATE



S	M	T	W	T	F	S
						<p><b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30</p> <hr/> <p><b>Superbowl Style Cocktail Party</b> Kelly Sears 6:30 - 9:00 pm \$95</p>
		<p>Free Demo <b>Denise K's Super Bowl Key Lime Coleslaw</b> 11:00 am - 2:00 pm</p>	<p><b>Family Class: Special Valentines Dinner</b> (Heather Ude) 6:00 - 8:30 pm \$65</p>	<p><b>Mi Lugar Feliz: Favorites from Mexico</b> (Brian Buchna) 6:30 - 9:00 pm \$85</p>	<p><b>Chocolate Lovers: From Savory to Sweet</b> (Paul Richards) 6:30 - 9:00 pm \$95</p>	<p><b>Little Kids: Celebrate Love</b> Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$45</p> <hr/> <p><b>Mid Kids: Valentine's Treats &amp; Eats</b> Ages 9 - 11 (Heather Ude) 2:00 pm - 3:30 pm \$50</p>
<p><b>Scones &amp; Spreads</b> (Elizabeth Madden) 12:00 - 3:00 pm \$80</p>	<p><b>Teens: Joy of Chocolate</b> Ages 12 - 16 (Clair Smith) 4:00 - 6:00 pm \$55</p>	<p>Free Demo <b>Denise's Eggroll in A Bowl</b> 11:00 am - 2:00 pm</p>		<p><b>Chef's Table: Fireside Surf &amp; Turf</b> (Roger Herring) 6:30 - 9:00 pm \$105</p>		<p><b>Night in the French Quarter</b> (Amy Lukasik) 6:30 - 9:00 pm \$95</p>
<p><b>Artisanal Bread Workshop</b> (Robin Nathan) Noon - 4:00 pm \$90</p>		<p>Free Demo <b>Colleen's Good Hair Day Pasta w/ Vodka Sauce</b> 11:00 am - 2:00 pm</p>	<p><b>Family Class: Steakhouse Supper</b> (Brandy Fernow) 6:00 - 8:30 pm \$65</p>	<p><b>Cold Weather Comforts</b> (Paul Richards) 6:30 - 9:00 pm \$85</p>	<p><b>Tuscan Wine &amp; Dine with Marché's John Kay</b> (Robin Nathan) 6:30 - 9:00 pm \$110</p>	
<p><b>French Pastries</b> (Amy Lukasik) 12:00 - 2:30 pm \$80</p>		<p>Free Demo <b>Jennifer's Brie w/ Savannah Honey Flat Bread</b> 11:00 am - 2:00 pm</p>	<p><b>Cozy Kitchen</b> (Clair Smith) 6:30 - 9:00 pm \$85</p>	<p><b>Cooking with For Good Granola Guest Chef</b> (Kiley Fields) 6:30 - 9:00 pm \$85</p>		



- GIRLS' CLUB
- BOOK CLUB
- KIDS' CLUB
- TRAVEL CLUB
- DATE NIGHT
- 
- GATHER YOUR FAVS




# CLASS, DEMO + EVENT DETAILS

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



## FEBRUARY

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.



11.15.23

**Saturday, February 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, February 3** Cocktail Party with Interactive Demonstrations: Superbowl Style Cocktail Party Kelly Sears 6:30 – 9:00 pm \$95  
You may not have a ticket to the big game, but kick off your next party with a winning menu that goes beyond just the chicken wing. Throwing a successful Super Bowl party that won't leave you needing a timeout comes down to an organized offensive plan. Chef Kelly shares tackling tips, touchdown treats, and beyond-Gatorade beverages that will score your guests and you a great time without missing a minute of the big game. **On the menu: Apple & Brie Crostini with Prosciutto Crumbs, Spicy Sambal Chicken, Sloppy José with Avocado and Roasted Poblano Crema, Grilled Emmentaler on Rye with Shallot & Onion Jam, Chili -Garlicky Shrimp with Crusty Bread, and Mexican Chocolate Brownies**

**Wednesday, February 7** Hands On: Family Class: Special Valentines Dinner Heather Ude 6:00 – 8:30 pm \$65  
It's family night in the Marcel's kitchen! Families of any size are welcome with children aged 8 and older. Celebrate cooking with your loved ones tonight while you learn, create, and share a Valentine's inspired meal together. Price is per person; wine and beer will be served with the class for adults. **On the menu: Heart Shaped Tomato, Basil Bruschetta with Ricotta Goat Cheese Spread, Penne Pomodoro with Prosciutto and Parmesan Meatballs, Three Cheese Herbed Garlic Bread, and Raspberry Hand Pies**

**Thursday, February 8** Hands On: Mi Lugar Feliz: Favorites from Mexico Brian Buchna 6:30 – 9:00 pm \$85  
The spicy sensations of the Mexican kitchen are wafting north, making their way into restaurants and home kitchens alike. Spend an evening exploring the cuisine of Mexico as Chef Brian serves up his favorites from south of the border. **On the menu: Warm Chocolate Champurrado, Chilaquiles with Bacon Lardons, Cotija, Sauce Rojo and Pomegranate Guacamole, Chorizo Chicken Pozole with Wild Mushroom & Hominy, and Churro Bites with Chocolate Cinnamon Sauce & Clementines**

**Friday, February 9** Hands On: Chocolate Lovers: From Savory to Sweet Paul Richards 6:30 – 9:00 pm \$95  
Chocolate lovers only! Tried and tested in desserts, there's always space for more in a chocolate lovers repertoire. Enjoy an evening of chocolate inspired courses from savory to sweet, because can you ever really have too much? With the celebrated day of love around the bend, now's the perfect time to find some kitchen time with your favorite cooking partner. **On the menu: Godiva Chocolate Martinis, Cocoa Dusted Bacon Wrapped Dates, Bibb Lettuce Salad with Grilled Fruit and Mexican Cocoa Vinaigrette, Mocha Pulled Pork with Potato Griddle Cakes, and Chocolate Cherry Torte with Valrhona Chocolate Glaze, White Chocolate Sauce and Sour Cherry Gelee**

**Saturday, February 10** Little Kids: Celebrate Love Heather Ude 11:00 am – 12:30 pm \$45  
Set your heart aflutter with this heartfelt menu designed for you to create, bake, eat, and love! Valentine's Day is the perfect time to create chocolate sweet treats designed to make your taste buds sing and your heart happy. **On the menu: Heart Shaped Pasta with Roasted Tomato Sauce, Valentine Pop Tarts, and Brownie Batter Dip with Strawberries**

**Saturday, February 10** Mid Kids: Valentine's Treats & Eats Heather Ude 2:00 – 3:30 pm \$50  
Let your young chef cook, create, and celebrate, Valentine's style with Chef Heather as she steers them down the path to cook, bake and eat the best valentine eats and treats in town. **On the menu: Simple Bolognese and Pasta, Heart Shaped Breadsticks, and Hand-Rolled Chocolate Truffles**

**Sunday, February 11** Hands On: Scones & Spreads Elizabeth Madden 12:00 – 3:00 pm \$80  
Learn the time-honored techniques behind flaky and tender scones as Chef Elizabeth Madden, founder of Rare Bird Preserves, guides you through homemade scones and tasty spreads from quick jams to compound butters. From brunch to snack time, fresh from the oven sweet and savory scones are welcome at any table! You will take home a box of your goodies to share. **On the menu: Traditional Buttermilk Vanilla Scone, Peach & Bourbon Jam, Mascarpone Whipped Cream, Savory Cheddar Bacon Scone, and Smoky Paprika Compound Butter**

**Monday, February 12** Teens: Joy of Chocolate Clair Smith 4:00 – 6:00 pm \$55  
Enjoy the wonderful world of chocolate and learn to craft chocolate desserts like a pro. Create, taste and take home chocolate treats from truffles to cocoa. **On the menu: Decadent Chocolate Truffles with Gem Candies, Chocolate Pot de Crème with Sweet Whipped Topping, Chocolate Whoopie Pies with Fluffy Vanilla Bean Filling, and Make & Take Hot Cocoa Mix in a Jar**

**Thursday, February 15** Demonstration with Plated Dinner: Chef's Table: Fireside Surf & Turf Roger Herring 6:30 – 9:00 pm \$105  
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. With temperatures dropping and snow falling, winter is better served indoors cozying up to a wood fire. Promising the best of both worlds of surf and turf, the tone is set for an unforgettable evening. **On the menu: Cast Iron Seared Sea Scallops, Slow and Low Short Ribs, Truffled Parmesan Risotto with Roasted Tomatoes and Pickled Fennel, and Kiln Dried Cherry Vanilla Bean Tart with Dark Chocolate Sauce & Coconut Sugar Whip**

**Saturday, February 17** Hands On: Night in the French Quarter Amy Lukasik 6:30 – 9:00 pm \$95  
Just in time for Fat Tuesday, celebrate the cuisine of New Orleans. The streets and architecture of New Orleans have a European feel that oozes out of every sidewalk crack. Take a carriage ride through the French Quarter, savor hand-crafted artisan chocolates from Sucre on Magazine Street and a cocktail at Bar Tonique. **On the menu: NOLA Hurricane Cocktail, Chicken & Andouille Sausage Gumbo, New Orleans Spiced Shrimp with Creamy Cheddar Grits, Southern Style Herbed Buttermilk Biscuits, and Bananas Foster over Home Made Vanilla Ice Cream**

**Sunday, February 18** Hands On: Artisanal Bread Workshop Robin Nathan 12:00 – 4:00 pm \$90  
There are a few things in life that one just can't imagine ever giving up. Bread tops the list. Very little compares to the warmth freshly baked bread elicits. Making fresh bread from scratch is a mix of art and science, but where to start? Chef Robin guides you through the basics of pre-ferments and high-moisture doughs like focaccia, sharing the techniques for producing the perfect loaf every time. Mix, knead, shape scones and create a hearty soup while the dough rises, filling a chilly Sunday afternoon with delicious results! **On the menu: Artisan White Bread with Biga, Focaccia with Olives, Tomato and Rosemary, Bacon Cheddar & Scallion Scones, and Butternut Squash Soup with Garam Masala & Crème Fraiche**

**Wednesday, February 21** Hands On: Family Class: Steakhouse Supper Brandy Fernow 6:00 – 8:30 pm \$65  
It's family night in the Marcel's kitchen! Families of any size are welcome with children aged 8 and older. Get the full steakhouse experience tonight with a special twist on every dish that will make your table your favorite destination! Price is per person; wine and beer will be served with the class for adults. **On the menu: Steakhouse Wedge Salad with Buttermilk Ranch and Crumbled Candied Bacon, Grilled Steak with French Bread Breadcrumbs, Gruyere Smashed Potatoes, and Dark Chocolate Fudge Cake with Cocoa Whipped Cream**

**Thursday, February 22** Hands On: Cold Weather Comforts Paul Richards 6:30 – 9:00 pm \$85  
Each season suggests a different palate of ingredients, and different ways of preparing and serving them. Explosions of color, flavor, and texture; this is a combination that draws people to good food in winter. The change of season is as good a reason as any to gather your closest circle to savor casual, seasonally inspired dishes. **On the menu: Dolgada (whipped Coffee) Martini, Veggie Queso Fundido with Flour Tortillas, Matzo Ball Soup, Tarragon Smoked Pork Tenderloin with Spring Onion Rice Pilaf & Roasted Asparagus, and Warm Triple Chocolate Espresso Cookies**

**Friday, February 23** Hands On: Tuscan Wine & Dine with Marché's John Kay Robin Nathan 6:30 – 9:00 pm \$110  
Tonight, we are thrilled to introduce John Kay, Marché's Wine Director, curating and pairing Tuscan wines accompanied by Chef Robin's classic Tuscan fare. The genius of rustic Italian cuisine lies within its simplicity of fresh ingredients from a landscape comprised of a patchwork of grapevines, farmhouses and olive groves. Let the fresh ingredients and pure regional flavors transport you; no plane ticket required! **On the menu: Crostini with Ricotta, Olives, and Lemon Olive Oil, Wild Mushroom Crostada with Cavola Nero and Pine Nut Salad, Pappardelle with Hearty Tuscan Pork Ragù and Orange Gremolata, and Torta di Mele with Cinnamon Ice Cream. All served with specially curated Tuscan Wines**

**Sunday, February 25** Hands On: French Pastries Amy Lukasik 12:00 – 2:30 pm \$80  
Many of today's most basic of pastry preparations were either born, or refined, in the kitchens of France. However, despite the centuries-old techniques, home cooks still find them intimidating. Join Chef Amy as she breaks down classics from gougères to profiteroles, and shares the tricks of financiers and French madeleines. You will take home a box of your created pastries. **On the menu: Raspberry Financiers, Savory Gruyere Gougères, Sweet Profiteroles, and Vanilla Madeleines**

**Wednesday, February 28** Hands On: Cozy Kitchen Clair Smith 6:30 – 9:00 pm \$85  
Winter is still hanging on; huddled by the fire or hunkered around a dining room table, everyone will enjoy the classic, comforting flavors of these culinary classics. **On the menu: Winter Salad with Fresh Made Green Goddess Dressing, Homemade Chicken and Herby Matzo Ball Soup, Creamy Chunky Vegetable Pot Pie, and Goopy Peanut Butter Dark Chocolate Cookies**

**Thursday, February 29** Hands On: Cooking with For Good Granola Guest Chef Kiley Fields 6:30 – 9:00 pm \$85  
Chef Kiley Fields is back at the Marcel's kitchen with her For Good Granola! The focus on flavor indulgence and ingredient integrity is what makes this granola perfect ingredient to inspire recipes that go beyond breakfast. Inspired by culture, cuisine, and spices from around the world, For Good Granola combines purposeful nutrient packed ingredients and unique unexpected flavors in every granola variety. **On the menu: Moroccan Carrot Soup with Smoky Pineapple Granola, Sweet Curry Quinoa Chickpea Salad, Caramelized Onion Pork Tenderloin with Cranberry Spice, and Chocolate Chile Granola Rugelach Cookies**