



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2024 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

JANUARY
COOK CREATE CELEBRATE

  1	  1	  2	  3	 <div>LITTLE KIDS WINTER BREAK SUPER SNACKS! Ages 6 - 8 (Heather Ude) 11:00 am - 12:30 pm \$80 for both days</div> <div>MID KIDS WINTER BREAK FUN FINGER FOODS Ages 9 - 11 (Heather Ude) 2:00 - 3:30 pm \$90 for both days</div> 4	  5	 <div>Knife Skills at 3 3:00 - 4:00 pm \$30</div> <div>On Holiday in Spain (Brian Buchna) 6:30 - 9:00 pm \$100</div> 6
 7	 8	 9	 10	 11	 12	 13
 14	 15	 16	 17	 18	 19	 20
 21	 22	 23	 24	 25	 26	 27
 28	 29	 30	 31	 32	 33	 34



RINGING

IN

2024

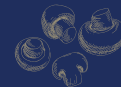
WITH

PLANS

PARTIES

AND

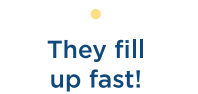
POSSIBILITIES



CLASS, DEMO + EVENT DETAILS



Register early online, by phone or in store



All prices are per person

No refunds or credits within 72 hours prior to the class.



LITTLE KIDS WINTER BREAK Hands On: Super Snacks! – Ages 6 - 8			
Thursday, January 4 and Friday, January 5	Heather Ude	11:00 am – 12:30 pm	\$80 for both days
Lose the fork! These snacks are the perfect option for the lunchbox, sidelines, or backseat. These are tried and true favorites rolled up and wrapped with a kid-approved twist. This week snacks are...Super! On the menu: Thursday January 4: Chocolate Chip Granola Bites, Animal Crackers with Homemade Cake Batter Dip, and Mini Jam Pinwheels Friday January 5: Cheese Crackers with Bacon Dip, Cinnamon Sugar Pretzel Bites, and Chocolate Dipped Clementines			
MID KIDS WINTER BREAK Hands On: Fun Finger Foods – Ages 9 - 11			

Thursday, January 4 and Friday, January 5	Heather Ude	2:00 – 3:30 pm	\$90 for both days
Eating is always more fun when you can get your hands into the act. Here are some tasty goodies that will have you begging to roll up your sleeves and dig right in. Sometimes it's okay to eat with your fingers! On the menu: Thursday January 4: Sausage Rolls, Pizza Monkey Bread, and Jam Pockets Friday January 5: Garlic Bagel Chips with Dill Dip, Taco Pinwheels, and Caramel Popcorn			
Saturday, January 6	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, January 6	Hands On: On Holiday in Spain	Brian Buchna	6:30 – 9:00 pm	\$100
Barcelona, Castilla Y Leon, Rioja, Galicia, Catalonia all weave their own culinary framework to create the cuisine of Spain. From the mountain ranges and canyons and rivers of West Rioja, to the east coast beaches of Galicia and all regions in between, share an evening of culinary magic with the taste of Spain. On the menu: Pomegranate and Spiced Rum Sangria, Duck Breast with Quince Glaze, Parsnip Puree and Pink Peppercorn Sherry Cream, Paella Fresca Del Mar with Shrimp, Shellfish and Winter Vegetables, and Tarta De Santiago, a Spanish Marcona Almond Cake				
Sunday, January 7	Hands On: Alternative Baking: No Grain, All Gain	Rachel Cuzzone	Noon- 2:30 pm	\$80

If you follow a grain free diet, or are simply curious, there's a lot to discover in today's baking world. The availability of flour alternatives has taken limitation to inspiration. Alternate blends make up the cast of ingredients yielding baked goods that are moist, light, fluffy, and oh so delicious. Start your grain free discovery right here. **On the menu:** Gluten Free Dried Fruit Scones, Gluten Free Savory Ham and Cheese Scones, Gluten Free Blend Banana Bread, and Flourless Chocolate Cake with Mixed Berry Coulis and Coconut Whipped Cream

Wednesday, January 10	Hands On: Reset & Renew	Clair Smith	6:30 – 9:00 pm	\$85
If your new year goals include an easier, breezier, and tastier new year, this is the class for you! Whether life-long vegetarian, reducing sugars, lightening up on gluten, or checking out the benefits to eating less meat, the ultimate goal is to make healthier practices a part of your everyday life. This class offers takeaways to help you learn how to re-introduce delicious, nutritious home cooking that happens to be good for you too! On the menu: Chicken Quinoa Minestrone Soup, Salmon En Papillote with Citrus Aromatics, Oven Roasted Garlicky Parsnips, and Oatmeal Cookies with Dark Chocolate Drizzle				

Friday, January 12	Hands On: Fireside Dinner	Paul Richards	6:30 – 9:00 pm	\$95
The weather outside is frightful, but inside, the food is so delightful! Best enjoyed in a warm and cozy fashion, this hearty, warming wintry menu is perfect to enjoy huddled by the fire. Everyone will enjoy the classic flavors of these culinary comforts. On the menu: Scarborough Fair Cocktail, Shrimp Gremolata, Short Rib Raviolacci with Butter, Fried Sage & Walnuts, Rosemary Roasted Pork Loin with Pan Dripping Potatoes & Haricot Verts, and Cognac Cream Stewed Figs with Fresh Thyme Shortbread				

Sunday, January 14	Hands On: Workshop: From Scratch Croissants	Amy Lukasik	12:00 – 4:00 pm	\$90
Very little rivals the croissant. Yeasted dough, layered with butter and given a succession of folds that create the distinct characteristics and profile of the classic croissant. Light and airy and shatteringly crispy, deeply caramelized with buttery flavor, croissants are a labor of love absolutely worth the time. In this class you will work in reverse, starting with dough that is ready to shape. Enjoy two sweet and one savory croissant made into a sandwich with Chef Amy's favorite meat, cheese and spread combo. On the menu: Pain Au Chocolate, Morning Buns, and Traditional Croissants				

Monday, January 15	Hands On: Little Kids: Pizza Dough Creations	Ages 6 - 8		
	Heather Ude	11:00am – 12:30 pm	\$45	
Just when you thought you couldn't love pizza any more, Chef Heather is treating you to new recipes that will have them asking for seconds! Easy to make for a snack or a meal, these twists on pizza classics will become your new favorites. On the menu: Individual Calzones, Mac and Cheese Pizza, Cinnamon Crumb Dessert Pizza				

Monday, January 15	Hands On: Mid Kids: Cold Weather Comforts	Ages 9 - 11		
	Heather Ude	2:00 – 3:30 pm	\$50	

Time to break out the winter clothes, pull out the snow boots and bundle up. Weather this cold calls for comfort food. From belly-warming soup to steaming cups of hot chocolate, Chef Heather will have you feeling full and toasty by the end of class. **On the menu:** Chicken Meatball Soup, Maple Sea Salt Biscuits, and Creamy Vanilla Mugs

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

Wednesday, January 17	Hands On: Family Class: Winter From the Farm	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. From fragrant herbs to crisp pears, winter's bounty from the farm is tonight's inspiration. Learn, create and share a farm-to-table style meal together as a family. Price is per person; wine and beer will be served with the class for adults. On the menu: Homemade Everything Seasoned Crackers with Bacon Dip, Herby Chicken and Dumplings, Corn Casserole, and Caramel Apple Pear Crisp				

Thursday, January 18	Hands On: Inverno in Sicilia	Brian Buchna	6:30 – 9:00 pm	\$85
On the menu tonight: the region of Sicily; a feast of Italy. Italy's landscape of grapevines, farmhouses, and olive groves intertwined with Sicily's coastline along the Mediterranean Sea and Northern Italy's rich farmland yields a romantic patchwork of simplicity and fresh ingredients. On the menu: Vanilla Vodka Espresso Martinis, Smoked Salmon Croquettes with Grain Mustard-Fig Aioli, Warm Panzanella with Crisp Brussels, Acorn Squash, Pumpkin Seed and Shaved Pecorino, Cavatelli Pasta Vodka Sauce with Fennel Sausage & Sage, and Amaretto Panna Cotta with Toasted Hazelnut, Chocolate Ganache and Blood Orange				

Friday, January 19	Demonstration with Plated Dinner: Chef's Table: Alpine Bistro	Robin Nathan	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. The Alps stretch across eight countries in Central Europe; France, Switzerland, Monaco, Italy, Liechtenstein, Austria, Germany, and Slovenia. Tonight Chef Robin celebrates the winter cuisines of these mountain regions, matched with curated wine pairings along the way. On the menu: Amaro Cocktails, Classic Swiss Fondue with Charcuterie from Marché, Baby Greens with Shaved Brussels Sprouts & Carrots with Charred Scallion Buttermilk Dressing, Italian Alpine Polenta with Fontina and Wild Mushrooms, French Potée (Pork and Cabbage Stew with Potatoes), and Pear Kuchen with Chocolate Drizzle				

Sunday, January 21	Hands On: Fruit Curds - Three Ways	Elizabeth Madden	12:00 – 3:00 pm	\$80
Crafted with fresh unsalted butter, sugar and fruit juice, then thickened with egg yolks, learn the techniques of classic fruit curds with Chef Elizabeth Madden who has perfected the art of curd at Rare Bird Preserves. Three curds from scratch will be the base for three delicious desserts. Enjoy taking a sampling of the goodies home. On the menu: Meyer Lemon Curd Fruit & Flower Tartlets, Passion Fruit Curd Tea Cakes, and Coconut Yuzu Thumbprint Cookies				

Tuesday, January 23	Hands On: Winter Spice House	Robin Nathan	6:30 – 9:00 pm	\$85
What's your favorite spice? When you take that first bite of a taco, or dig into a bowl of Indian lentils, or a Thai Soup, do you know which herbs and spices are combining to take you on that taste adventure? Chef Robin is turning up the heat with this flavorful global menu. Warm yourself with new flavors and learn how to incorporate different yet familiar spices and blends into your everyday meals. This class offers a melting pot of hearty dishes designed to keep you warm on the inside even on the coldest of nights. On the menu: Tajin Margaritas, Spicy & Sweet Indian Snack Mix, Sichuan Chile Paneer Bites, Crispy Pan Roasted Harissa Chicken with Chickpeas, and Apple Crostada with Balsamic Cinnamon Drizzle				

Friday, January 26	Cocktail Party with Interactive Demonstrations: Winter Whites & Bites Cocktail Party	Brandy Fernow	6:30 – 9:00 pm	\$95
--------------------	--	---------------	----------------	------

Shrug off your jacket and close the door against the chilly weather. There's a log fire crackling and your face starts glowing. You pour a crisp glass of white wine - whites that pair beautifully with the foods of the winter months. Our collection of wintry whites is just the thing for a night in (or out!); the sure cure to the winter blues. **On the menu:** Spiced Pear & Ginger Sparkling Cocktail, Lemon Pizzette with Fennel Sausage and Torn Basil, Fried Potato and Manchego Croquettes with Grilled Scallion Cream, Roasted Squash Chipotle Soup Shooter, Farro Risotto with Wild Mushroom and Pecorino, Tri Tip Slider with Smoky Blue Cheese, and Winter Toffee Cake with Crème Caramel

Monday, January 29	Hands On: Teens: Learn to Cook - Italiano!	Clair Smith	4:00 – 6:00 pm	\$55
--------------------	--	-------------	----------------	------

Give your teen a place to have fun while learning the valuable life skill of cooking! In this series, your teen will boost their culinary comprehension, developing the kitchen and cooking fundamentals of creating and executing a meal, and tonight we're heading to Italy! **On the menu:** Fresh Mozzarella and Spinach Risotto Arancini with Homemade Marinara, Parmesan Baked Chicken Tenders with Scratch Ranch Dipping Sauce, and Cannoli Filled Sandwich Cookies

Wednesday January 31	Hands On: Winter Picnic	Paul Richards	6:30 – 9:00 pm	\$85
Just because the temps drop, and the days are shorter doesn't mean that we can't enjoy a picnic, winter-style! Bright sun, crisp cool air and a peaceful blanket of white snow are the perfect backdrop for this winter meal. On the menu: Cherry Bourbon Fizz, Cheesy Corn, Bacon and Jalapeno Dip with Totopos (crunchy corn tortilla chips), Watermelon, Feta & Tarragon Salad with Sherry Vinaigrette, Smoke Brined Pork Chop with Hot Potato Salad & 3-Bean Relish, and Texas Sheet Cake with Cappuccino Cream				