



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2024 marcelsculinaryexperience.com  
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| S   | M   | T  | W   | T  | F  | S   |   |
|---|---|--|---|--|--|---|---|
|   |                              |    |   |  |                   | <b>Knife Skills at 3</b><br>3:00 - 4:00 pm<br>\$30<br><hr/> <b>Bistro Night</b><br>(Brian Buchna)<br>6:30 - 9:00 pm<br>\$105  |   |
|  |   | Free Demo<br><b>Denise K's Arugula Pear Salad w/ Lemon Vinaigrette</b><br>11:00 am - 2:00 pm   |  | <b>Al Forno Pasta</b><br>(Paul Richards)<br>6:30 - 9:00 pm<br>\$85 | <b>Evening in Barcelona Wine Pairing</b><br>(Robin Nathan)<br>6:30 - 9:00 pm<br>\$100                |    |   |
| <b>Filled Pasta Workshop</b><br>(Amy Lukasik)<br>12:00 - 4:00 pm<br>\$90          |                             | Free Demo<br><b>Karen's Spiced Chocolate Popcorn</b><br>11:00 am - 2:00 pm<br><hr/> <b>From Paris with Love</b><br>(Clair Smith)<br>6:30 - 9:00 pm<br>\$85                 | <b>Family Class: Cast Iron Cooking</b><br>Heather Ude<br>6:00 - 8:30 pm<br>\$65     | <b>Modern Mumbai</b><br>(Brian Buchna)<br>6:30 - 9:00 pm<br>\$95   |  | <b>St. Paddy's Pastry Workshop</b><br>(Elizabeth Madden)<br>10:00 am - 2:00 pm<br>\$80<br><hr/> <b>Chef's Table: Seafood Italiano</b><br>(Roger Herring)<br>6:30 - 9:00 pm<br>\$105 |   |
|   |                            | Free Demo<br><b>Lynn's Carrot Soup w/ Coconut &amp; Lime</b><br>11:00 am - 2:00 pm<br><hr/> <b>Food &amp; Wine Pairing 101</b><br>(Robin Nathan)<br>6:30 - 9:00 pm<br>\$85 |   |  | <b>Ladies Night Out Cocktail Party: Southern Soiree</b><br>(Brandy Fernow)<br>6:30 - 9:00 pm<br>\$85 | <b>Spring Ahead!</b><br>(Paul Richards)<br>6:30 - 9:00 pm<br>\$95   |  |
| 24  | <b>LITTLE KIDS SPRING BREAK FUN WITH FOOD!</b> Ages 6-8<br>(Heather Ude) 11:00 am - 12:30 pm<br>\$45 each day |  |   |  |  |    |   |
| 31  | <b>MID KIDS SPRING BREAK EVERYTHING OUTDOOR</b> Ages 9-11<br>(Heather Ude) 2:00 - 3:30 pm<br>\$50 each day    |  |   |  |  |   |  |
|   | 25  | 26   | 27  | 28   | 29   | 30  |   |

MARCH  
COOK CREATE CELEBRATE



LEARN  
EVERY DAY  
FANCY  
AND  
SPECIAL  
OCCASION  
SPECTACULAR





# CLASS, DEMO + EVENT DETAILS

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



MARCH



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, March 2** 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, March 2** Hands On: Bistro Night Brian Buchna 6:30 – 9:00 pm \$105  
Found on any avenue in Paris, the French bistro earned its name by the foods served. Slip through the doors of the Parisian Bistro where the ingredients are seasonal, and the dishes are traditional and bursting with flavor. **On the menu: Smoked Salmon Crostini with Cucumber and Salmon Roe, Warm Lyonnaise Salade with Saucisson Sausage, Toasted Walnut and Chervil, Classic Steak Diane with Shallot Mushroom Sauce, Fingerling Potatoes with Chives, and Pear Tarte Tatin with Whipped Crème Fraiche with a selection of French wines**

**Thursday, March 7** Hands On: Al Forno Pasta Paul Richards 6:30 – 9:00 pm \$85  
In Italian, "al forno" translates directly as "to the oven." We believe al forno translates into baked pasta deliciousness! Tonight's baked-in-the-oven pasta dishes combine high quality ingredients + big flavor. The result? Short pasta with rich, meaty tomato sauce, melty cheese in less than an hour. This ultimate comfort food is perfect for a weeknight dinner or special occasion, and you don't have to be a nonna to make them! **On the menu: Champagne Cocktail, Crab Macaroni Gratin, Baby Kale & Apple Salad, Fennel Sausage & Pecorino Baked Ziti, and Lemon Semolina Cake with Winter Fruit "Ragu"**

**Friday, March 8** Hands On: Evening in Barcelona Wine Pairing Robin Nathan 6:30 – 9:00 pm \$100  
Spend an evening enjoying the sultry, spicy sensations of the Barcelona kitchen. From classic Spanish seafood paella to sweet custard catalana, discover the distinct exciting flavors of Barcelona. Pull up a chair and enjoy a lovely meal along with carefully curated wines to pair with each course. **On the menu: Winter Herbed Sangria Roja, Manchego with Fig-Chile Jam, Ajo Blanco (Chilled White Spanish Soup with Garlic and Green Grapes), Gamba al Ajillo, Paella Mixta with Chicken, Shrimp & Mussels, Chocolate Crema Catalana with Orange Macerated Berries**

**Sunday, March 10** Hands On: Filled Pasta Workshop Amy Lukasic 12:00 – 4:00 pm \$90  
As an extension to basic pasta dough, this workshop expands your knowledge and techniques in preparing filled pastas. These show stopping pastas can star in hearty main meals in the winter and, as the weather warms, shine in light and fresh salads. You'll gain the confidence and skills to create a beautiful meal of fresh pasta any time. **On the menu: Crisp Greens Salad with Asiago Vinaigrette, Roasted Peppers, Marinated Artichoke Hearts and Cherry Tomatoes, Fresh Pasta Dough, Three Cheese filled Tortellini with Traditional Marinara, Spring Pea Ravioli with Lemon Cream Sauce and Prosciutto, and Mint Chocolate Chip Ice Cream**

**Tuesday, March 12** Hands On: From Paris with Love Clair Smith 6:30 – 9:00 pm \$85  
If you've ever been to Paris, you most likely fell in love with it on your very first trip. Perhaps it was biting into a fresh croissant, or stumbling upon a charming bistro hidden in an alley. Regardless of the reason, Paris captures your heart and keeps you wanting more. **On the menu: Salad Niçoise with Artichoke, Olives and Fresh Lemon Vinaigrette, Peppercorn Crusted Steak Au Poivre with Cognac Cream, Buttery Lyonnaise Potatoes, and Sugar Crusted Vanilla Bean Creme Brûlée**

**Wednesday, March 13** Hands On: Family Class: Cast Iron Cooking 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 appetizer to dinner to dessert, cast iron is all you need tonight. Learn how to get that extra crisp edge from baking a cake, brownies or bread in a cast iron skillet to searing chicken on a cast iron grill. Price is per person; wine and beer will be served with the class for adults. **On the menu: Corn Queso Fundido with Tortilla Chips, Grilled Chicken Fajitas with Guacamole, Cheesy Poblano Skillet Cornbread, and Warm Skillet Brownies with Cinnamon Whipped Cream**

**Thursday, March 14** Hands On: Modern Mumbai Brian Buchna 6:30 – 9:00 pm \$95  
Sweet, sour, spicy, and tantalizing, Indian food includes specialties unique to its country and culture. Chef Brian is guiding you through the sights and atmosphere of Mumbai with dishes loaded with spices and scents and big on flavor. **On the menu: Tamarind Whiskey Sour, Spiced Carrot Dip with Roast Cauliflower Florets, Warm Naan with Buddha Hand Zest and Hot Honey, Lamb Shank Roast with Basmati and Tomato-Chile Reduction, and Sweet Samosa Tart with Mint Yogurt**

**Saturday, March 16** Hands On: St. Paddy's Pastry Workshop Elizabeth Madden 10:00 am – 2:00 pm \$80  
Celebrate St. Patrick's Day with pastries that are better than a pot of gold. From traditional soda bread to sweet shamrock treats, you don't need luck to make your St. Paddy's Day a hit with these recipes. A light lunch of charcuterie and cheese will be served. **On the menu: Irish Soda Bread with Whipped Kerry Gold Butter, Mini Chocolate Stout Cakes with Bailey's Buttercream, and Shamrock and Gold Coin Cookies from Orange Blossom Vanilla Dough**

**Saturday, March 16** Demonstration with Plated Dinner: Chef's Table: Seafood Italiano 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. Italy boasts a wealth of postcard perfect coastal towns, each with its own panorama of breathtaking ocean views and even better culinary treasures. Chef Roger is highlighting the cuisine of Italy's seaside where even in winter, coastal charm is abundant, and freshness is paramount. **On the menu: Tuna Carpaccio, Poached White Fish Acqua Pazza, Seared Scallops & Forest Mushrooms on Polenta, and Espresso Chocolate Pots de Crème with Salted Caramel Whip plus a selection of Italian wines**

**Tuesday, March 19** Hands On: Food & Wine Pairing 101 Robin Nathan 6:30 – 9:00 pm \$85  
Pairing food and wine to bring out the best in both is much simpler than you realize! Food consumed with wine will influence the way wine tastes. Wine also affects the taste of the food. The goal of food and wine pairing is to take advantage of these effects, deriving more pleasure from the food and wine than either would provide separately. A great food and wine pairing creates a balance between the components of a dish and the characteristics of a wine. A class that combines education, good wine, and good food? Sign me up! **On the menu: Lemon-Garlic Shrimp with Smoked Paprika, Warm Brie over Baby Greens with Honey, Pear & Pistachio, Spice Crusted Grilled Flank Steak with Brandy Mushroom Cream Sauce, Herbed Tossed Potatoes, and Salted Chocolate Ganache Tart**

**Thursday, March 21** Cocktail Party with Interactive Demonstrations: Ladies Night Out Cocktail Party: Southern Soiree Brandy Fernow 6:30 – 9:00 pm \$85  
Anything that can be celebrated, should be and who doesn't want to celebrate with your girlfriends?! Tonight, Chef Brandy is celebrating low country, southern style, where food is more than just a meal, it's an experience. Classic Southern comfort food is woven with bountiful harvests from farmers markets. For this soiree all you need is good friends, good food, and good old fashioned southern hospitality. **On the menu: Citrus & Ginger Sparkling Cocktail, Maple Bacon & Brussels Sprouts Slaw Salad, Cajun Shrimp with Sweet Potato Puree and Vidalia Onion Marmalade, Rosemary Brined Pork Tenderloin Slider with Creole Sauce, Creamy Risotto Cups with Collard Green Pesto, and Brioche Chocolate & Bread Pudding with Sweet Praline Caramel**

**Friday, March 22** Hands On: Spring Ahead! Paul Richards 6:30 – 9:00 pm \$95  
With spring so close you can almost taste it, heavy comfort foods are taking a back seat to lighter fare designed to welcome in the season. Springtime favorites are making an appearance at the market. Harvest the new season with refreshing salads, substantial mains, and show-stopping sides, seasonal dishes all starring the cream of the spring crop. **On the menu: Lemon & Mint Vodka Smash Cocktail, Potato & Country Ham Croquettes with Ali-Oli Sauce, Fresh Berry & Pickled Fennel Salad, Herbs de Provence Seared Breast of Chicken with Niçoise Tomato Sauce and Haricot Verts, and Citrus Curd with Orange Zest Biscotti crumbles**

**LITTLE KIDS SPRING BREAK** Hands On: Fun with Food! – Ages 6 - 8

**Monday, March 25, Tuesday, March 26 and Wednesday, March 27**  
Heather Ude 11:00 am – 12:30 pm \$45 each day

Easy to prepare, and fun to eat, Chef Heather is sharing wisdom for cooking treats and eats that are just as fun to make as they are to eat. **On the menu:**  
**Monday March 25:** Rainbow Foods: Rainbow Spaghetti, Fruit Tacos, and Fruity Pebble Cheesecakes  
**Tuesday March 26:** Breakfast for Dinner: Puff Pastry Breakfast Pizza, Roasted Cheesy Breakfast Potatoes, and Blueberry Muffin Smoothie  
**Wednesday March 27:** Fun with Finger Foods: Muffin Pan Puffs, Fried Mac and Cheese Bites, and Strawberry Shortcake Truffles

**MID KIDS SPRING BREAK** Hands On: Everything Outdoor – Ages 9 - 11

**Monday, March 25, Tuesday, March 26, Wednesday, March 27 and Thursday, March 28**  
Heather Ude 2:00 – 3:30 pm \$50 each day

Right around the corner, summer! And that means everything outdoors! But waiting is the hardest part. Sneak peek into all the fun of summer outdoors without the three months wait. Camp-outs, beaches, picnics and big city adventures, so much fun outdoors, in March! **On the menu:**  
**Monday March 25:** Camping Kitchen! Shrimp Boil Foil Packets, Skillet Roasted Potatoes, and No Bake Smores Bars  
**Tuesday March 26:** Beach Fun! Turkey Pinwheel Wraps, Cheddar Cheese Straws, and Beach Pudding Cups  
**Wednesday March 27:** Sunny Day Picnic! Ham and Cheese Muffins, Picnic Corn Salad, and Coca Cola Cupcakes  
**Thursday, March 28:** Big City Adventure! Mini Deep Dish Pizzas, Antipasto Pasta Skewers, and One Bowl Brownie Sundaes