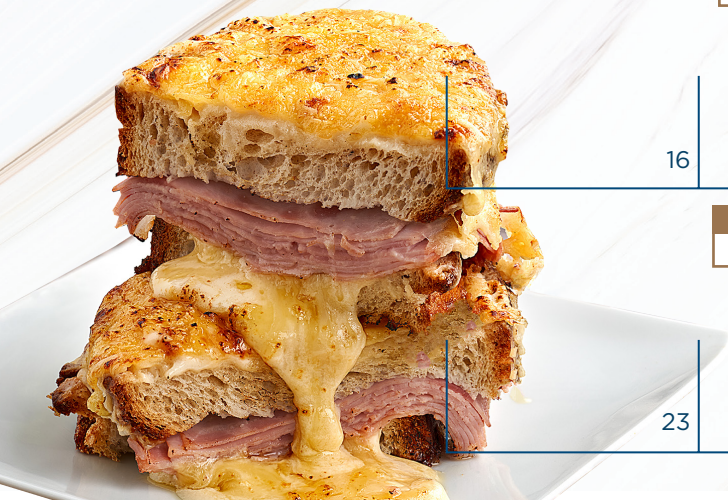




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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						Hands On Knife Skills at 3 3:00 - 4:00 pm \$30
						Hands On Summer in Spain Amy Lukasik 6:30 - 9:00 pm \$100
		Free Demo Denise K's Lemon Curd and Blueberry Tart 11:00 am - 2:00 pm Hands On Porch Party Robin Nathan 6:30 - 9:00 pm \$85	Hands On Tuscan Picnic Paul Richards 6:30 - 9:00 pm \$85		Demonstration with Plated Dinner Chef's Table: Rhone Valley Summer Robin Nathan 6:30 - 9:00 pm \$110	Hands On Summer Pies & Tarts Rachel Cuzzone 10:00 am - 1:00 pm \$80
2	3	4	5	6	7	8
TEENS SUMMER CAMP: LEARN TO COOK - GO GLOBAL! Ages 12-16 Clair Smith 11:00 am - 1:00 pm \$60 per day						
			Hands On Family Cooking Dinner Al Fresco Heather Ude 6:00 - 8:30 pm \$65	Hands On Succulent Seafood Brian Buchna 6:30 - 9:00 pm \$85	Hands On Chinese Take Out Favorites Amy Lukasik 6:30 - 9:00 pm \$95	Hands On Summer Street Food Paul Richards 6:30 - 9:00 pm \$95
9	10	11	12	13	14	15
MID KIDS SUMMER CAMP: OUTDOOR FOOD & FUN Ages 9-11 Heather Ude 11:00 am - 12:30 pm \$50 per day						
		Hands On Summer Cocina Brandy Fernow 6:30 - 9:00 pm \$85	Hands On Pizza & Vino Brandy Fernow 6:30 - 9:00 pm \$85	Hands On Hot off the Grill Clair Smith 6:30 - 9:00 pm \$95		
16	17	18	19	20	21	22
LITTLE KIDS SUMMER CAMP: HELLO SUMMER! Ages 6-8 Heather Ude 11:00 am - 12:30 pm \$50 per day						
		Hands On Farm to Fork Clair Smith 6:30 - 9:00 pm \$85		Hands On Garden Party: Food & Wine with Friends Robin Nathan 6:30 - 9:00 pm \$85		Hands On Date Night: Summer Bistro Brian Buchna 6:30 - 9:00 pm \$105
23	24	25	26	27	28	29

June CLASSES



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discount on
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Prices are per
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No refunds or
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72 hours prior
to class

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All Hands On and Cocktail Party classes include a selection of our wines and beers

Saturday, June 1	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, June 1	Hands On: Summer in Spain	Amy Lukasik	6:30 – 9:00 pm	\$100
Tonight's menu features flavors of Spain. From the mountain ranges, canyons and rivers of West Rioja, to the east coast beaches of Galicia and all regions in between, share an evening of Spanish culinary magic from our kitchen. On the menu: Summer Sangria, Spanish Salad with Green Olives, Spiced Marcona Almonds, Manchego and Sherry Vinaigrette, Chicken and Chorizo Paella, Patatas Bravas with Smoked Paprika Aioli, and Crema de Catalana, a Spanish Style Creme Brulee				

Tuesday, June 4	Hands On: Porch Party	Robin Nathan	6:30 – 9:00 pm	\$85
It's the beginning of summer, let's get the party going! This is a no-fuss get together designed to be easy, breezy, and tasty. Think handheld for summer party fare; one hand for nibbles and bites, one for frosty cocktails. String some lights, strike up the tiki torches, and choose your favorite playlist; it's porch party time! On the menu: Beer Shandies with Fresh Lemonade, Warm Sautéed Spinach over Grilled Polenta with Gruyere, Herb Crusted Pork Tenderloin over Greek Style Panzanella Salad with Lemon-Herb Vinaigrette, and Southern Mixed Berry Cobbler with Mascarpone Ice Cream				

Wednesday June 5	Hands On: Tuscan Picnic	Paul Richards	6:30 – 9:00 pm	\$85
It's picnic season! Imagine a blanket, a basket and a Tuscan field of sunflowers. Now, all you need is the food. Simple Italian dishes make a meal spread out on a blanket feel special. Enjoy Chef's Paul's lineup of tasty bites for your next outdoor picnic, they are sure to be delicious. On the Menu: Basil Limoncello Fizz, Truffled Deviled Eggs with Crispy Leeks, Antipasti Chopped Salad, Grilled Veggie & Whipped Stracchino on Focaccia, and Chocolate Dipped Dried Cherry Pistachio Biscotti				

Friday, June 7	Demo with Plated Dinner Chefs Table: Rhone Valley Summer	Robin Nathan	6:30 – 9:00 pm	\$110
Join us for an evening of the perfect blend of live cooking, instruction, and chef tips, and course by course service. Wines will be poured and paired with each course. Tonight's menu showcases one of the most historic and bountiful wine regions in France, Rhone Valley. The South of France conjures many romantic visions of the good life. It is also a wine region worth exploring. From the Rhone Valley, further south into the Languedoc, and down further into Provence, where half of all France's rosé is produced, wines from this region are mostly blends of ancient grapes. Together we'll explore the food and wine flavors of the region, de-mystify wine tasting and descriptions, and provide clarity on how to better pair food and wine. On the menu: Kir Royale Cocktails, Marché French Cheese and Charcuterie, Vichyssoise Demitasse, Warm Bucheron Cheese with Berries on Baby Greens, Seared Provençal Herbed Duck Breasts with Blackberry Gastrique and Sautéed Spring Vegetables with Lentils du Puy, and French Peach Cake with Chocolate Drizzle. With Curated wine pairings				

Saturday, June 8	Hands On: Summer Pies & Tarts	Rachel Cuzzone	10:00 am - 1:00 pm	\$80
If you think pies are just for fall and winter holidays, think again. From refreshing citrus to summer campfire inspired s'mores, Chef Rachel shares her mouth-watering tarts and pies perfect for summer picnics, brunches, or just because. On the menu: S'mores Tartlet with Homemade Marshmallow and Crust, and Key Lime Coconut Cream Pie with House-made Coconut Cream, Key Lime Filling and Crust. Each guest will take home a Tartlet and a Mini Pie				

TEENS SUMMER CAMP: LEARN TO COOK - GO GLOBAL! Ages 12 -16			
Clair Smith	11:00 am – 1:00 pm	\$60 per day	

Our teen classes are building blocks for learning the fundamentals of cooking. Travel the world without leaving the kitchen. Discover new dishes, flavors and techniques. From China to Italy, these internally inspired dishes will be an adventure. Come taste and embrace the diversity of food, people, ethnicity, cultures, and life as Chef Clair guides your teen on this culinary journey. On the menu: Monday June 10: Chinese: Vegetable Egg Rolls, Chicken & Fresh Ginger Stir Fry with Chinese Noodles, and Mango Rice Pudding Tuesday June 11: Mexican: Homemade Pico De Gallo, Guacamole and Queso Sauce, Ground Beef Street Tacos, & Churro y Mexican Chocolate Wednesday June 12: French: Croque Monsieur, Pomme Frites with Garlic Aioli, and Chocolate & Strawberry Crepes Thursday June 13: Italian: Fresh Pasta with Ground Turkey Tomato Meat Sauce, Herb & Garlic Butter Bread, Berries & Honey Mascarpone Wednesday, June 12 Hands On: Family Cooking - Dinner Al Fresco 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. Summer beckons patios and eating outdoors, allowing for plenty of time to linger and mingle under the sun or stars. Take it outside with these summer delights from Chef Heather. Price is per person; wine and beer will be served with the class for adults. On the menu: Summer Corn Dip, Herby Lemon Chicken and Potato Kebabs, Tomato Manchego Tartlets, and Panna Cotta with Summer Berries				
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Thursday, June 13	Hands On: Succulent Seafood	Brian Buchna	6:30 – 9:00 pm	\$85
From the coastal waters of the United States, the Spring season highlights some of the most sought-after seafood in the Midwest. Spring caught seafood and fish pair well with the fresh herbs, greens and vegetables of spring. As the weather warms and life bursts back into bloom, these dishes will be right at home on your table. Perfect for a weekend meal, or a get-together with friends, a delicious way to celebrate the seasons from dock to door. On the menu: Meyer Lemon Meringue Martini, Spinach Salad with Chermoulah-Sauteed Shrimp, Lemon Capers-Butter Trout, Zucchini-Green Tomato Fritters, and Grilled Peach and Honeyed Ricotta Flatbread				

Friday, June 14	Hands On: Chinese Take Out Favorites	Amy Lukasik	6:30 – 9:00 pm	\$95
Sitting down at a shared, big round table, the rolling cart of assorted dim sum in a bustling restaurant is the culmination of a weekend stroll through Chinatown. Learn how to prepare perfect rice and master the art of savory, sweet and sour flavors found in the most craved Chinese dishes. Join Chef Amy as she leads you in creating these delicious traditional Chinese dishes that are meant to be sampled and shared. On the menu: Ginger Dragon Cocktail, Pork Potstickers with Ginger Soy Dipping Sauce, Classic Kung Pao Chicken, Summer Stir Fry Vegetables with Fried Rice, and Chinese Almond Cookies				

Saturday, June 15	Hands On: Summer Street Food	Paul Richards	6:30 – 9:00 pm	\$95
Little pastries, stuffed with tasty fillings, savory street food, and charred chicken in mouthwatering peanut sauce all taste even more delightful when you eat with your hands. Whether for tapas, appetizers, or dessert, these little beauties are as fun to eat as they are to make and serve. Come and discover the delicious variety of handheld tasty travel companions from around the globe. Forks are so overrated. On the menu: Sauvignon Blanc Apricot Spritzer, Curried Veggie Pasty, Bibb Lettuce Chicken Satay Wrap, El Pastor Pork Street Tacos, and Croatian Brandy and Lemon Zest Fritters (Fritule) with Sweet Apple Yogurt Dipping Sauce				

MID KIDS SUMMER CAMP: OUTDOOR FOOD & FUN Ages 9-11			
Heather Ude	11:00 am – 12:30 pm	\$50 per day	

Summertime; the sun, the fun, the heat, and the treats! What's better than a picnic in the park, a day at the zoo, or lunch at the beach? Our four days of camp zero in on the best adventures summer has to offer and the food that's as much fun to make as it is to eat. **On the menu:**

Monday June 17: Outdoor Grilling: Sunshine Burgers, Lemon Sicilian Potato Salad, and Grilled Shortcake Kabobs
Tuesday June 18: Beach Party: Veggie Hummus Chicken Wraps, Fruity Beach Bowls, and Beach Parfaits
Wednesday June 19: Let's Have a Picnic: Chicken Finger Subs, Strawberry Pasta Salad, and Sunny Orange Lemonade
Thursday June 20: Bonfire Bonanza: BBQ Sausage and Potato Foil Packs, Mini Cheesy Cornbread Muffins, and S'mores Popcorn

Wednesday, June 19	Hands On: Summer Cocina	Brandy Fernow	6:30 – 9:00 pm	\$85
Some like it hot, some more mild, but most everyone has a special place in their hearts for tacos and tostadas. Tonight's culinary inspiration is pulled from south of the border, paying homage to beloved Mexican classics with a twist. Whether you're planning a fiesta or your family's next dinner, what better way to spend a Friday night! These meals are sure to have you saying "mas por favor!" On the menu: Hibiscus Margarita, Chorizo Tostada with Mango Chipotle Guacamole, Shredded Pork Tacos with Green Apple Salsa, Roasted Corn & Poblano Salad, and Mexican Chocolate Souffle with Cinnamon Whipped Creamkale Cake				

Thursday, June 20	Hands On: Pizza & Vino	Brandy Fernow	6:30 – 9:00 pm	\$85
Feel like getting saucy, zesty, spicy and robust? Pizza and wine pairing is just that! It's been a long week, why wait until the weekend to raise a glass. Join Chef Brandy for an evening of chef inspired pizzas creatively paired with tastings from a variety of our favorite Italian wines. The perfect handmade slice paired with the perfect vino is our idea of a great night out. On the menu: Wild Mushroom, Arugula & Fontina Pizza, Spicy Soppressata with Hot Honey Pizza, Tomato, Burrata and Basil Pizza on Cauliflower Crust, and Chocolate Mascarpone Hazelnut Mousse				

Friday, June 21	Hands On: Hot Off the Grill	Clair Smith	6:30 – 9:00 pm	\$95
In the Midwest, we know warm weather has arrived when the neighborhood fills with the tantalizing aroma of backyard grills. As the kick-off to summer begins on Monday, it's time to get your grill on and join us celebrating all that is summer with grill perfect recipes. Backyard cookout means no rules when it comes to deciding what goes on the grill. Wine and beer selections are included in the evening. On the menu: Grilled Romaine & Tomato Panzanella Salad, Cast Iron Grilled Lamb Chops with Mustard Thyme Sauce, Grilled Asparagus with Lemon Butter Drizzle, and Grilled Stone Fruit with Spiced Creme Fraiche Topping				

LITTLE KIDS SUMMER CAMP: HELLO SUMMER! Ages 6-8			
Heather Ude	11:00 am – 12:30 pm	\$50 per day	

Summer is in the air! The weather is warm, the days are longer, and the sun shines brighter. Roll up your sleeves and learn to bring blooming fresh flavors to life, and to make them for your family and friends. **On the menu:**

Monday June 24: Park Fun: Ham and Cheese Pinwheels, Summer Pasta Bowties, and No Bake M&M Pretzel Bites
Tuesday June 25: Trip to the Zoo: Kangaroo Spring Rolls, Elephant Knot Pretzels, and Summer Berry Pinwheels
Wednesday June 26: Outdoor Adventures: Chicken Bacon Ranch Wraps, Honey Lime Cucumber and Melon Skewers and Peanut Butter and Jam Muffins

Tuesday, June 25	Hands On: Farm to Fork	Clair Smith	6:30 – 9:00 pm	\$85
The rich farmlands of the Midwest are springing to life, hinting at all the edible treasures the heartland has to offer. Tender greens, soon-to-be summer-sweet berries, and locally grown wheat are all the yield of the flatlands. Teeming with life, America's farmers and ranchers, foragers and chefs contribute to the Midwest's great culinary heritage. On the menu: Spiked Strawberry Lemonade, Watermelon, Arugula and Feta Salad, Grilled Pork Chops with Peach Chutney, Summer Veggie Corn Maque Choux, and Berry Pecan Tarts with Sweet Cream				

Thursday, June 27	Hands On: Garden Party - Food & Wine with Friends	Robin Nathan	6:30 – 9:00 pm	\$85
There's no better summer ritual than sharing food with friends. Whether it's a weekend get-together with the neighbors, or sharing special time with out-of-town guests, half the fun is cooking, eating and sharing wine together. On the menu: Vodka Watermelon Spritz, Grilled Warm Brie with Berry Agrodolce, Grill-Kissed Pork Tenderloin with Three-Herb Pesto, Mixed Greens with Peaches & Artisan Croutons, and Classic Eton Mess (Strawberries with Crushed Meringues & Whipped Cream)				

Saturday, June 29	Hands On: Date Night - Summer Bistro	Brian Buchna	6:30 – 9:00 pm	\$105
Transport to another time and place - the Parisian bistro in summer. Found on any avenue in Paris, the French bistro earned its name by the foods served. Menus are built around foods that are simple, homestyle and slow cooked; a chilled glass of Bordeaux Blanc, a plate of saffron-infused mussels. 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: Summer Salad Nicoise, Mussels with Confit Tomato, Steak and Pommes Frites with Black Garlic Aioli, and Red Velvet Trifle with Soaked Berries. With French Wine Pairings				