



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	<b>Hands On</b> <b>Food &amp; Wine</b> <b>Pairing 101</b> Robin Nathan 6:30 - 9:00 pm \$95	2	<b>Hands On</b> <b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30 <b>Cocktail Party w</b> <b>Interactive Demos</b> <b>Cinco de Mayo</b> Brian Buchna 6:30 - 9:00 pm \$105
					3	4
<b>Hands On</b> <b>Springtime French</b> <b>Baking</b> Amy Lukasik 12:00 - 3:00 pm \$80			<b>Hands On</b> <b>Family Class:</b> <b>Homemade Pasta</b> <b>Spring Flavors</b> Heather Ude 6:00 - 8:30 pm \$65		<b>Hands On</b> <b>Carolina BBQ</b> Paul Richards 6:30 - 9:00 pm \$95	<b>Hands On</b> <b>Mother's Day</b> <b>Brunch</b> Elizabeth Madden 10:00 am - 1:00 pm \$85
5	6	7	8	9	10	11
	<b>Hands On</b> <b>Teens</b> <b>Learn to Cook</b> <b>Dumplings</b> Clair Smith 4:00 - 6:00 pm \$60	<b>Free Demo</b> Karen's Chocolate Olive Oil Spread 11:00 am - 2:00 pm <b>Hands On</b> Ladies Night Out <b>Happy Hour</b> Clair Smith 6:30 - 9:00 pm \$85		<b>Hands On</b> <b>From the Spring</b> <b>Garden</b> Paul Richards 6:30 - 9:00 pm \$85		<b>Hands On</b> <b>Little Kids (Ages 6-8)</b> <b>Fruity Fun</b> Heather Ude 11:00 am - 12:30 pm \$50
12	13	14	15	16	17	
		<b>Free Demo</b> Lynn's Shanghai Salad with Sweet Sesame Dressing 11:00 am - 2:00 pm <b>Hands On</b> Mezze: Plates from the Mediterranean (V) Clair Smith 6:30 - 9:00 pm \$85		<b>Hands On</b> <b>Modern Asian</b> Brian Buchna 6:30 - 9:00 pm \$85	<b>Hands On</b> <b>Surf &amp; Turf</b> Brandy Fernow 6:30 - 9:00 pm \$110	<b>Hands On</b> <b>Mid Kids (ages 9-11)</b> <b>Bakeshop Favorites</b> Heather Ude 2:00 - 3:30 pm \$50
19	20	21	22	23	24	18
		<b>Free Demo</b> Denise's Lemon Arugula Salad with Roasted Brussel Sprouts 11:00 am - 2:00 pm	<b>Hands On</b> <b>Santa Margarita</b> <b>Ranch</b> Robin Nathan 6:30 - 9:00 pm \$90	<b>Hands On</b> <b>Ripe Right Now</b> Clair Smith 6:30 - 9:00 pm \$85		<b>Demo w Plated Dinner</b> <b>Chef's Table: La Dolce</b> <b>Vita - Italian</b> <b>Springtime Favorites</b> Robin Nathan 6:30 - 9:00 pm \$110
26	27	28	29	30		25

Gift Mom  
an Experience  
and some  
Pretty

Summer at last  
Make Plans!

Get kids cooking  
Couples date night  
Single meet-ups  
Girlfriend gatherings





MayCLASSES



Register early! online, by phone or in store

Registered class participants receive 10% discount on store merchandise

Prices are per person

No refunds or credits within 72 hours prior to class

Give the gift of a Class with a Marcel's gift card



Thursday, May 2

Hands On: Food & Wine Pairing 101

Robin Nathan

6:30 – 9:00 pm

\$95

Pairing food and wine is an art form to bring out the best in both. Learn about the complex interplay between taste, texture and aroma. 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 with Pears and Pistachios, Spice Grilled Flank Steak with Mushroom Cream Sauce, Herb Tossed Potatoes with Baby Spinach, and Salted Chocolate Pot de Creme. With Wine Pairings**

Saturday, May 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, May 4

Cocktail Party w Interactive Demo - Cinco de Mayo

Brian Bucha

6:30 – 9:00 pm

\$105

Festive cocktails, small plates, and mingling among friends both old and new, what better way to spend Cinco de Mayo 2024? Bring your best amigos and join Chef Brian for an evening of sipping and sampling the finest fare from south of the border. This is an interactive class, taking turns in the kitchen creating the recipes with chef demonstrations. **On the menu: Pina Michelada, Crab Salpicón Amuse, Bollitos Potato and Corn Bites, Pork Belly Tostada, Mole Amarillo with Chicken Thighs and Chayote, and Margarita Cupcakes**

Sunday, May 5

Hands On: Springtime French Baking

Amy Lukasik

12:00 - 3:00 pm

\$80

France is home to some of the most skillful pastry artisans and innovators in modern patisserie. Join Chef Amy for an afternoon of classic French pastries within a masterful blend of classic European traditions with seasonal flavor profiles and contemporary palettes. Try your hand at classic French techniques like tart dough, meringue and classic macarons. Take home some goodies to share. **On the menu: Lavender Madeleines with Honey Glaze, Salted Caramel Macarons with Buttercream, and Classic Key Lime Tart with Torched Meringue**

Wednesday, May 8

Hands On: Family Class: Homemade Pasta - Spring Flavors

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. Who would have thought that three staple ingredients of flour, eggs, and water could produce such a delicious result? Gain the confidence and skills to create a beautiful meal of fresh pasta, utilizing the fresh and favorite tastes of spring vegetables from asparagus to peas. Price is per person; wine and beer will be served with the class for adults. **On the menu: Green Goddess Crostini, Spring Panzanella Bread Salad, Homemade Fettuccine with Prosciutto, Asparagus and Cream Sauce, and Meyer Lemon Puff Pastry Tarts**

Friday, May 10

Hands On: Carolina BBQ

Paul Richards

6:30 - 8:30 pm

\$95

The Carolinas' proud barbecue traditions claim barbecue was invented there. While there is little evidence to back this up, they can confidently boast one of the country's oldest and most vibrant barbecue traditions. With grilling season heating up, it's time to brush up on your barbeque knowledge and experience Carolina's finest. Vinegar-based sauce, piled high pork, and traditional sides are on the table tonight. Let's stop talking and start cooking! **On the menu: Quick Cherry Bounce Cocktail, Powdersville Corn Fritters with Bacon & Chive Aioli, Bean Salad with Carolina Mustard Dressing, Pulled Pork with Red Slaw & Greenville Vinegar Sauce, and Blueberry Sonker (Cobbler) with Vanilla Ice Cream**

Saturday, May 11

Hands On: Mother's Day Brunch

Elizabeth Madden

10:00 am - 1:00 pm

\$85

Though we're thankful for moms all year long, Mother's Day is an extra-special time to take a moment to celebrate. Set aside this time together to cook, create and enjoy a spread of savory to sweet, preparing classic brunch dishes, sipping sparkling Bellinis, and delighting in time with mom. **On the menu: Bubbly Peach Jam Bellini, Classic Quiche Lorraine, Smoked Salmon & Herb Tea Sandwiches, Lemon Poppyseed Shortbread Cookies, and Earl Grey Tea Cake**

Monday, May 13

Hands On: Teens - Learn to Cook Dumplings

Clair Smith

4:00 – 6:00pm

\$60

Our teen classes are building blocks for learning the fundamentals of cooking. Today's focus - dumplings, a pocket of dough filled with savory or sweet stuffing. Dumplings are a marvel of world cuisine, both simple and complex, local and global, adaptable yet fixed in tradition. Dumplings come in all shapes, sizes, and flavors and from all corners of the globe. **On the menu: Asian Pork Pot Stickers with Homemade Gyoza Dipping Sauce, Potato and Cheddar Cheese Polish Pierogies, and Sweet Apple Pie Puffs with Caramel Drizzle**

Tuesday, May 14

Hands On: Ladies Night Out - Happy Hour

Clair Smith

6:30 – 9:00 pm

\$85

It's almost summer and in the summer, once it's noon, it's happy hour, right? Chef Clair is serving up some terrific finger foods, craft cocktails and shareable dishes designed to kick off the party and keep it rolling well into the night. **On the menu: Leche Mint Mojito, Polenta Squares with Wild Mushroom and Fontina, Pork Potstickers with Ginger Soy Dipping Sauce, Sweet Pea Hummus with Homemade Pita Chips, Mozzarella and Spinach Arancini with Spicy Marinara and Petite Pina Colada Cupcakes**

Thursday, May 16

Hands On: From the Spring Garden

Paul Richards

6:30 - 9:00 pm

\$85

Springtime favorites are making an appearance at the market. Hello spring peas, asparagus, tender baby carrots and bulb spring onions. Harvest the new season with refreshing soups, substantial salads, and show-stopping sides, seasonal dishes all starring the cream of the spring crop. **On the menu: Aperol Spritz, Spring Mint and Pea Soup, Panzanella Salad, Smoked Tarragon Chicken with Chive Rice, and Charred Strawberries over Grapefruit Zest Shortbread with Whipped Cream and Sweet Balsamic Glaze**

Saturday, May 18

Hands On: Little Kids: Fruity Fun

Ages 6 - 8

Heather Ude

11:00 am – 12:30 pm

\$50

Vibrant kiwi, spring-sweet strawberries, tart rhubarb, and juicy apricots all shine in the Spring. In season fruit always tastes best, whether eaten out of hand, cooked or better yet, baked in a savory or sweet dish. **On the menu: Fruit and Veggie Bug Snacks, Orange Sunshine Muffins, and Lemon Raspberry Pudding Cups**

Saturday, May 18

Hands On: Mid Kids: Bakeshop Favorites

Ages 9 - 11

Heather Ude

2:00 – 3:30 pm

\$50

There's no more joyful way to spend an afternoon than baking. If you love a trip to the bakery and no day is complete without something sweet, then this class is for you! Score a sweet treat for your sweet tooth, joining Chef Heather to recreate some of her bakeshop favorites. **On the menu: Strawberry Mascarpone Tarts, Marshmallow Flower Cupcakes, and Lemon Crinkle Cookies**

Saturday, May 18

Demo w Plated Dinner: Chef's Table La Dolce Vida - Italian Springtime

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. A feast of Italian springtime favorites with paired wines. Invoke Italian hospitality and bring a sense of la dolce vita to your table with a variety of scrumptious Italian pleasures. **On the menu: Aperol Spritz Cocktails, Marché Italian Cheese & Charcuterie, Stone Fruit and Radicchio Salad with Burrata, Herb Crusted Roast Baby Lamb Racks with 3 Herb Pesto over Sautéed Spring Vegetables with Fregola Pasta, and Panna Cotta with Warm Caramel Drizzle, Curated Wine Pairings**

Tuesday, May 21

Hands On: Mezze - Plates from the Mediterranean (V)

Clair Smith

6:30 – 9:00 pm

\$85

Mediterranean food stems from the variety of cultures. Fragrant and flavorful, nuts, olives, chickpeas, mint, and the sensation of exotic spices - every ingredient is part of the culinary history of this region. Sail through the exotic seas as Chef Clair takes you on this culinary journey. **On the menu: Sweet Pea Hummus with Crudite and Homemade Pita Chips, Baked Falafel Sliders with Tahini Sauce and Pickled Red Onion, Halloumi Fries, and Honeyed Baklava Bites**

Thursday, May 23

Hands On: Modern Asian

Brian Buchna

6:30 – 9:00 pm

\$85

Take a culinary journey beyond the usual Asian fare. Chef Brian is traveling East to Thailand, Korea, India, and Japan for a taste of the orient and beyond. Experience new flavors to excite your taste buds and expand your culinary palate at this feast of fusion, designed to excite the palate with this global inspired meal. **On the menu: Tallgrass Tiger Cocktail, Char Siu Handrolls, Lemongrass Beef Lollipops, Southern Fried Chicken Ramen, and Brown Butter Miso Mochi Donut**

Friday, May 24

Hands On: Surf & Turf

Brandy Fernow

6:30 – 9:00 pm

\$110

Surf and turf, pier and steer, land and sea, whatever variation you might call it, this center of the plate combination of beef raised on land and treasures from the sea is a classic. The combination can lead to a culinary playground of combinations, but regardless of the chosen beef and seafood, Chef Brandy is here to confirm, seafood and meat are the perfect pair. Wine and beer selections included in the class. **On the menu: Salmon Croquette Cakes with Bacon & Chive Remoulade on Arugula Salad, Grilled Flank Steak with Herb Dressed Breadcrumbs, Fettuccine with Chile-Flaked Cream Sauce, and Cocoa Frangelico Cake**

Wednesday, May 29

Hands On: Santa Margarita Ranch

Robin Nathan

6:30 - 9:00 pm

\$90

Located just off Highway 101, the now historic Santa Margarita Ranch is one of California's longest continually operated cattle ranches. Currently the ranch is run by three local families dedicated to advancing its heritage as a working ranch and vineyard. Chef Robin transports this unique property to the plate by honoring some of the best culinary offerings from Santa Margarita Ranch. **On the menu: Mexican Mule Cocktails, Crispy Grilled Flatbreads with Cilantro-Cotija Pesto, Sautéed Shrimp, and Seasonal Fruit, Classic Santa Margarita Grill-Kissed Tri Tip with Herb Vinaigrette over Baby Greens with Artisan Croutons, and Warm Chile-Brownie Sundaes**

Thursday, May 30

Hands On: Ripe Right Now

Clair Smith

6:30 - 9:00 pm

\$85

Any good cook will tell you that great food starts with great ingredients. When it comes to choosing fruits and vegetables, this means selecting what's perfectly ripe and in season. Learn how fruit and vegetables can go from bitter and inedible to sweet and ready to eat. Feel, smell, and taste your way to a meal that's bursting with flavor. Wine and beer selections included in the class. **On the menu: Tomato, Summer Squash & Swiss Chard Bruschetta, Chilled Avocado Shooters with Lemon Crema, Herb Rubbed Pork Tenderloin with Honey Mustard Glaze, and Plum & Berry Compote with Crumble & Vanilla Ice Cream**

2.15.24