





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



### LITTLE KIDS CAMP: GARDEN HARVEST Ages 6-8

Heather Ude 10:00 - 11:30 am \$90 for 2 Days

Thursday, August 1 and Friday, August 2

How does your garden grow? Start with a tiny seed, add some soil, sunlight, water and in no time, fresh food comes to life! When you grow your own herbs, fruits, and vegetables, you'll be amazed at the tasty dishes you can create. Tomatoes, watermelon, cucumbers; how does your garden grow? **On the menu:**

**Monday: Rainbow Veggie Pita Pizzas, Tangy Cucumber Rounds, and Watermelon Sorbet**

**Tuesday: Summer Berry Pina Colada Salad, Cheesy Veggie Melts, and Summer Peach Pastry Squares**

### MID KIDS CAMP: RIPE & READY Ages 9-11

Heather Ude 1:00 - 3:00 pm \$100 for 2 Days

Thursday, August 1 and Friday, August 2

From vibrant vegetables to juicy, summer-sweet fruits, the in-season stars of corn, tomato, peaches and berries, always taste best, whether eaten out of hand, cooked or better yet, baked in a savory or sweet dish. **On the menu:**

**Monday: Chicken Zucchini Poppers with Homemade Ranch Dressing, Bacon, Corn and Tomato Pasta Salad, and Watermelon Cupcakes**

**Tuesday: Creamy Lemon and Veggie Linguini with Crispy Basil Breadcrumbs, Fresh Herb Biscuits with Sundried Tomato Compound Butter, and Mini Peach Upside Down Cakes**

**Thursday, August 1 Hands On: Easy Breezy Backyard Mexican Clair Smith 6:30 - 9:00 pm \$90**

The aroma of marinated meats cooking over an outdoor grill is a summertime pleasure. Combine south-of-the-border flair with traditional al fresco entertaining, and you've got yourself a fiesta! Ceviche, homemade salsas, tacos and elote, all washed down with a margarita - Chef Clair has created the perfect menu for gathering in the backyard on a warm summer evening. **On the menu: Watermelon Margaritas, Shrimp & Avocado Ceviche, Grilled Skirt Steak Tacos with Mango Pineapple Salsa, Elote Fritters with Lime Crema, and Mini Tres Leches Cakes with Summer Berries**

**Saturday, August 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, August 3 Hands On: Sizzling Summer BBQ Paul Richards 6:30 - 9:00 pm \$95**

Call your grilling partners, your neighbors, your friends, your best buddy to join in the cooking fun. Sweet, smoky, slightly spicy, and even with a hint of mustard, tonight is a celebration of all things barbecue. Summer is in full swing, and the backyard is just beckoning for the next big cookout. Light the citronella candles and pull up a lawn chair; this menu will have your guests waiting to be invited back again. **On the menu: Lynchburg Lemonade Jars, Burnt Ends Brisket with Hickory BBQ Sauce, Green Bean Salad with Carolina Mustard BBQ Dressing, Pulled Chicken with Georgia Peach BBQ & Cornbread, and Texas Sheet Cake with Cherry Cream**

**Sunday, August 4 Hands On Workshop: Filled Summer Pasta Amy Lukasiak 12:00 - 4:00 pm \$90**

As an extension to basic pasta dough, this workshop expands your knowledge and techniques in preparing filled pastas. With Chef Amy's guidance, you'll gain the confidence and skills to create a beautiful meal of fresh pasta any time. **On the menu: Greens Salad with Asiago Vinaigrette, Roasted Peppers, Marinated Artichoke Hearts and Cherry Tomatoes, Fresh Pasta Dough, Three Cheese filled Tortellini with Traditional Marinara, Sweet Pea Ravioli with Lemon Herb Cream Sauce and Prosciutto, and Amy's Favorite Homemade Summer Ice Cream**

**Wednesday, August 7 Hands On: Caribbean Isles Brian Buchna 6:30 - 9:00 pm \$85**

No island, no shoes, no problem! The Caribbean islands may be geographically close together, but there is plenty of variety within Caribbean foods. Jamaica is famous for its spicy jerk chicken while roti is all the rage in Trinidad. Chef Brian is sharing some of his favorite Caribbean dishes and introducing you to the islands through its cuisine. **On the menu: Caribbean Beer, Doubles (Fritter with Curried Chickpea and Cucumber Chutney), Honey Lime Sticky Shrimp, Jerk Chicken with Red Rice & Beans, and Coconut Rum Toto Cake**

**Friday, August 9 Demo with Plated Dinner: Chef's Table - Italian Summer Garden Robin Nathan 6:30 - 9:00 pm \$105**

Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. On the menu tonight: the regions of Tuscany, Emilia-Romagna, Sardinia; a feast of Italy. This class may take place in Glen Ellyn, but with a little imagination and a lot of flavor, we could be dining al fresco in the rolling hills outside Rome or Florence, or on the rocky Sardinian coast! **On the menu: Campari-Prosecco Spritz, Marché Italian Cheese & Charcuterie, Arugula Salad with Fresh Figs & Ricotta Salata, Baby Lamb Racks with Pistachio-Herb Pesto, Sweet Corn and Tomato Sauté with Fregola Pasta, and Lemon Panna Cotta with Caramel Drizzle, Curated wine pairings with each course**

**Saturday, August 10 Hands On: Classic French Opera Cake Rachel Cuzzone 10:00 am - 1:00 pm \$80**

This coffee lover's dream-come-true is a six layer affair, stacked with three layers of almond sponge, soaked with espresso syrup and alternating layers of French buttercream and chocolate ganache. Its preparation calls for your time, patience, and expertise from Chef Rachel, but the end result is so worth the effort. **On the menu: Almond Jaconde, Chocolate Ganache, Coffee French Buttercream, Chocolate Glaze, and Tempered Chocolate Decos**

**Tuesday, August 13 Hands On: Beachy Keen Clair Smith 6:30 - 9:00 pm \$85**

Soft sand, salty air and great waves are not the only reasons we love the beach. From the Pacific to the Atlantic, from the Gulf to the Caribbean and the Mediterranean too, Chef Clair is cooking coast to coast, delivering the fresh flavors and tastes of beach-centric cuisine with the best beach eats. Wine and beer included in your evening. **On the menu: Fresh Peach Margaritas, Boardwalk Crab Cake with Chile Remoulade, Blueberry, Goat Cheese & Spinach Salad with Pureed Strawberry Vinaigrette, Summer Shrimp Scampi, and Sand Dollar Shortbread Cookies**

**Thursday, August 15 Hands On: Malaysian Street Eats Paul Richards 6:30 - 9:00 pm \$85**

The sound of sizzling garlic, the bright crunch of cilantro, and the aromas of exotic spice - every ingredient is part of a culinary story, a taste of place. All around the world, street food is vibrant, social, humble, and diverse. Embrace the diversity of food, people, ethnicity, cultures, and life as we guide you on this culinary journey of Malaysia. **On the menu: Tiger Beer, Pork Satay w/Peanut Sauce, Ramly Beef Burger (Burger with egg, Tomato, Cucumber, Greens), Sambal Shrimp (Chile Shrimp) with Nasi Kunina (Fried Turmeric Rice Balls), and Cendol (Iced Coconut & Pandan "Jelly Noodle" Parfait)**

**Saturday, August 17 Cocktail Party w Interactive Demo: Mexican Kitchen & Craft Cocktails Brian Buchna 6:30 - 9:00 pm \$100**

Starting with classic, cultural dishes, rooted in Mexican tradition, and updating them with new inspiration and flavor yields artful interpretation of original recipes. Tonight, Chef Brian is applying a modern mind-set to traditional ingredients and dishes shaping a new cuisine that is constantly evolving. Promising killer cocktails and food, the tone is set for an unforgettable evening. **On the menu: Horchata Cooler Cocktail, Prickly Pear Margarita, Mexican Cheese Platter, Huitlacoche Quesadilla with Onion and Queso Oaxaca, Fried Tilapia Taco with Strawberry Habanero Salsa, Shredded Chicken Sope, and Sopapilla Cheesecake Bars**

**Wednesday, August 21 Hands On: Family Cooking - Dinner Al Fresco Heather Ude 6:00 - 8:30 pm \$65**

It's family night in the Marcel's kitchen for families with children aged 7 and over. Fruits and vegetables are still plentiful and farmers markets, backyard gardens, and the local vegetable stand are still bursting with fresh summer ingredients. This class will show you how to use the just-picked fruits and vegetables to enjoy a meal with the family. Price is per person; wine and beer will be served with the class for adults. **On the menu: Fresh Peach Crostini, Beef & Queso Fresco Burger with Creamy Lime Sauce, Grilled Corn & Cotija Cheese Elotes, and Summer Fruit Jam Jar Trifles**

**Thursday, August 22 Hands On: Weekend at the Lake Brandy Fernow 6:30 - 9:00 pm \$85**

Nothing says summer like the sound of crushed ice being poured into a cooler, packed chock full of liquid refreshments and then carried onto the gently rocking deck of a boat. Laze away the day drifting along with the warm breeze, good friends and endless stories. Add a nosh or two and you've got the makings of a fabulous weekend just this side of paradise. **On the menu: Hibiscus Margaritas, Balsamic Farro & Chard Salad with Burrata and Pistachio, Shrimp Po'Boy Sandwich with Pickled Summer Veggies and Creamy Herbed Remoulade Sauce, Corn and Chive Cavatappi Pasta, and Huckleberry Buckle with Vanilla Bean Cream**

**Friday, August 23 Demo with Plated Dinner: Chef's Table - Brazilian Steakhouse Brian Buchna 6:30 - 9:00 pm \$105**

Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Mixed with cultural influences from Europe and Portugal, Brazil's flavor profiles vary by region however, meat reigns supreme. Cachaca, citrus, seafood and cheese share starring roles on the Brazilian menu. Explore the tastes and flavors Brazil has to offer. **On the menu: Strawberry Hibiscus Caipirinha, Pao de Queijo Brazilian Cheese Bread, Picanha (Sirloin), Bone In Ancho Steak, Frango (Chicken), Linguica (Pork Sausage), with Brazilian Rice & Black Bean, and Caramelized Plantains with Ice Cream**

**Tuesday, August 27 Hands On: Sweet Home Chicago Paul Richards 6:30 - 9:00 pm \$85**

The culinary soul of Chicago lives in the 77 vibrant neighborhoods and communities with their own mix of personality. Discover all the tasty options these mini countries within the city have to offer. **On the menu: The Chicago Cocktail (Brandy, Lemon, Champagne), Flaming Saganaki with Sesame Bread slices, Caesar Salad, Chicken Vesuvio with Potatoes & Peas, and Bertha Palmer's Brownie with Apricot Glaze.**

**Thursday, August 29 Hands On: Sonoma Summer Wine Pairing Robin Nathan 6:30 - 9:00 pm \$95**

The farms, orchards, and of course vineyards of California's wine country combine to turn the region into one of the most bountiful in the country. Learn the secrets to the best dishes from the kitchen of Napa, Sonoma, and the Russian River Valley. Whether it's soft and juicy, delightfully savory or has a hint of sweetness, come and enjoy wine country flavors and the wines that make perfect partners for warm summer fare. **On the menu: Grilled Flatbreads with Arugula, Burrata, Stone Fruit and Pepita-Cotija Pesto, Spice Crusted Grill-Kissed Tri Tip with Bleu Cheese Butter over Baby Greens with Red Grapes and Artisan Croutons, and Goat Cheese Ice Cream with Roasted Balsamic Strawberries. With Curated Wine Pairing**

**Saturday, August 31 Hands On: Summer Night in Spain Amy Lukasiak 6:30 - 9:00 pm \$105**

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**