

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				<b>Hands On From the Farmer's Market</b> Robin Nathan 6:30 - 9:00 pm \$85		<b>Hands On French Pastry 101</b> Rachel Cuzzone 10:00 am - 1:00 pm \$80 <b>Hands On Knife Skills at 3</b> 3:00 - 4:00 pm \$30 <b>Hands On Vieux Carre: French Quarter</b> Amy Lukasik 6:30 - 9:00 pm \$105
 1	2	3	4	5	6	7
<b>Hands On French Pastry 101</b> Rachel Cuzzone 12:00 - 3:00 pm \$80			<b>Hands On Family Cooking: Late Harvest</b> Heather Ude 6:00 - 8:30 pm \$65	<b>Hands On Spanish Tapas Table</b> Clair Smith 6:30 - 9:00 pm \$85	<b>Cocktail Party w/ Interactive Demo Silk Road</b> Brian Buchna 6:30 - 9:00 pm \$100	
8	9	10	11	12	13	14
			<b>Free Demo Karen's Focaccia</b> 11:00 am - 2:00 pm	<b>Hands On Sushi</b> Brian Buchna 6:30 - 9:00 pm \$95	<b>Hands On Harvest Moon Farm Dinner</b> Brandy Fernow 6:30 - 9:00 pm \$90	<b>Hands On Kids Class: Ages 7-11 Thrill of the Grill</b> Heather Ude 11:00 am - 1:00 pm \$50 <b>Demo w Plated Dinner Chef's Table Arrivederci Summer</b> Robin Nathan 6:30 - 9:00 pm \$110
		15	16	17	18	19
		<b>Hands On Food &amp; Wine 101</b> Robin Nathan 6:30 - 9:00 pm \$95			<b>Hands On Early Fall Favorites</b> Clair Smith 6:30 - 9:00 pm \$85	<b>Hands On Oktoberfest</b> Paul Richards 6:30 - 9:00 pm \$100
	23	24	25	26	27	28
						
29	30					



CLASSES



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



<b>Thursday, September 5</b>	<b>Hands On: From the Farmer's Market</b>	<b>Robin Nathan</b>	<b>6:30 – 9:00 pm</b>	<b>\$85</b>
If you apply the brakes for roadside produce stands, prefer to see the chickens ranging free, and consider farm fresh to mean brushing off the dirt and eating from the field, this is the class for you. At the end of summer farmers markets, the fresh choices are abundant. When cooking with just a handful of ingredients and minimal intervention, the simplest meals sing the loudest. <b>On the menu: Basil-Mint Infused White Sangria, Garden Panzanella Salad with Marinated Feta, Spice Crusted Grill Kissed Pork Tenderloin with Chimmichurri, Herb Tossed Potato Salad with Baby Spinach &amp; Scallion Butter, and Stone Fruit Crumble with Crème Fraiche</b>				
<b>Saturday, September 7</b>	<b>Hands On: French Pastry 101</b>	<b>Rachel Cuzzone</b>	<b>10:00 am - 1:00 pm</b>	<b>\$80</b>
Many of today's most basic of pastry preparations were either born, or refined, in the kitchens of France. However, despite the centuries-old techniques, home cooks still find them intimidating. Join Chef Rachel as she breaks down classics and shares the tricks of French pastries. You will take home a box of your created pastries. <b>On the menu: Almond Macarons with Maple Cinnamon Buttercream, Chocolate Souffle, Chantilly Cream, and Butterscotch Budino</b>				
<b>Saturday, September 7</b>	<b>Hands On: Knife Skills at 3</b>		<b>3:00 – 4:00 pm</b>	<b>\$30</b>
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. <b>All cutlery and accessories will be 20% off for class participants</b>				
<b>Saturday, September 7</b>	<b>Hands On: Vieux Carre: French Quarter</b>	<b>Amy Lukasik</b>	<b>6:30 - 9:00 pm</b>	<b>\$105</b>
Embark on a culinary journey to New Orleans and immerse yourself in the vibrant flavors of the famous French Quarter. Chef Amy's menu features the classics from gumbo to grits. Join the party and experience the taste of the Big Easy! <b>On the menu: NOLA Hurricane Cocktail, Chicken &amp; Andouille Sausage Gumbo, New Orleans Spiced Shrimp with Creamy Cheddar Grits, Southern Style Herbed Buttermilk Biscuits, and Bananas Foster over Homemade Vanilla Ice Cream</b>				
<b>Sunday, September 8</b>	<b>Hands On: French Pastry 101</b>	<b>Rachel Cuzzone</b>	<b>12:00 - 3:00 pm</b>	<b>\$80</b>
Many of today's most basic of pastry preparations were either born, or refined, in the kitchens of France. However, despite the centuries-old techniques, home cooks still find them intimidating. Join Chef Rachel as she breaks down classics and shares the tricks of French pastries. You will take home a box of your created pastries. <b>On the menu: Almond Macarons with Maple Cinnamon Buttercream, Chocolate Souffle, Chantilly Cream, and Butterscotch Budino</b>				
<b>Wednesday, September 11</b>	<b>Hands On: Family Cooking - Late Harvest</b>	<b>Heather Ude</b>	<b>6:00 – 8:30 pm</b>	<b>\$65</b>
It's family night in the Marcel's kitchen for families with children aged 7 and over. Fall is right around the corner and the shift to shorter days, colder nights, and a ramped-up schedule! The change of seasons is as good a reason as any to gather your family to savor a casual meal highlighting the last of the season's corn, tomatoes and more. The perfect in-between-the-seasons meal to shake off the soon-to-be-over summer blues! <b>On the menu: Smoky Corn Fritters with Garlic Herb Aioli, Pan Roasted Lemon Chicken with Burst Tomatoes, Orzichette with Veggies &amp; Shaved Parmesan, and Stone Fruit &amp; Blackberry Galette</b>				
<b>Thursday, September 12</b>	<b>Hands On: Spanish Tapas Table</b>	<b>Clair Smith</b>	<b>6:30 – 9:00 pm</b>	<b>\$85</b>
No matter the region, Spain's famous little plates pack lots of flavor! And what a way to party, whether you serve a few tapas as pre-dinner snacks, or offer a slew of them as a whole meal. With crusty bread, a good olive oil, and a selection of Spanish cured meats, these small plates paired with a crisp glass of sparkling Spanish wine make for a perfectly elegant, relaxed evening. <b>On the menu: Mixed Berry Sangria, Beef and Cheese Empanadas with Cilantro Lime Crema, Herbed Manchego Stuffed Bacon Dates, Spanish Tortilla with Roasted Pepper Romesco Sauce, Baked Goat Cheese in Slightly Spicy Tomato Sauce, and Salted Caramel Flan</b>				
<b>Friday, September 13</b>	<b>Cocktail Party w Interactive Demo: Silk Road</b>	<b>Brian Buchna</b>	<b>6:30 – 9:00 pm</b>	<b>\$100</b>
Step into a world of tantalizing aromas, vibrant colors, and exotic flavors as Chef Brian guides you on a culinary journey through China, guaranteed to take your taste buds on a thrilling adventure through the rich tapestry of Asian cuisine. <b>On the menu: Yuzu Campari Empress Cocktail, Five Spice Cocktail Nut Mix, Cauliflower Gobi Manchurian, Black Pepper Garlic Rice, Prawn Spring Rolls, Lemongrass Honey Chicken Wings, and Matcha Sago Parfait</b>				
<b>Saturday, September 14</b>	<b>Hands On Workshop: From Scratch Croissants</b>	<b>Amy Lukasik</b>	<b>10:00 am – 2:00 pm</b>	<b>\$90</b>
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. <b>On the menu: Pain Au Chocolat, Morning Buns, and Traditional Croissants</b>				

<b>Wednesday, September 18</b>	<b>Hands On: Sushi</b>	<b>Brian Buchna</b>	<b>6:30 – 9:00 pm</b>	<b>\$95</b>
Dive into the intricate world of sushi, mastering essential techniques, and uncovering the secrets behind crafting perfect rolls, nigiri, and sashimi. From selecting the freshest fish to mastering the art of rice preparation, you'll learn every step of the process with hands-on guidance and expert instruction from Chef Brian. <b>On the menu: Flashed Shishito with Soy Ginger Sauce, Ahi Sashimi, Salmon Nigiri, Sushi Rice, Classic California Roll, Spicy Tuna and Shrimp Maki, and Assorted Mochi Dessert</b>				
<b>Thursday, September 19</b>	<b>Hands On: Harvest Moon Farm Dinner</b>	<b>Brandy Fernow</b>	<b>6:30 - 9:00 pm</b>	<b>\$90</b>
With root vegetables, gourds, apples, and shorter days right around the corner, it's easy to want to cling to the butter-slathered ear of corn, the last bowl of berries, and tomatoes so ripe you can eat them like a peach. Summer is fading fast but Chef Brandy is offering a lingering taste of summer's best; one last hurrah to enjoy summer to the very end. <b>On the menu: Bees Knees Honey and Gin Cocktail, Eggplant, Zucchini and Heirloom Tomato Salad with Ricotta Salata and Basil Mint Vinaigrette, Grilled Tri Tip with Summer Giardiniera, Creamy Herbed Polenta, and Mason Jar Plum Crisp with Hazelnut Crumb</b>				
<b>Saturday, September 21</b>	<b>Hands On: Kids Class: Thrill of the Grill</b>	<b>Ages 7-11 Heather Ude</b>	<b>11:00 am - 1:00 pm</b>	<b>\$50</b>
End of summertime, but still time for a final stint at the grill! Seasoned or marinated meats, perfectly-charred side dishes and juicy grilled fruits are the perfect components for the last of the summer grilling season. <b>On the menu: Grilled Lemon Chicken Skewers with Green Goddess Dipping Sauce, Parmesan and Herb Orzo, Caprese Panzanella Salad, and Strawberry Basil Sodas</b>				
<b>Saturday, September 21</b>	<b>Demo with Plated Dinner: Chef's Table - Arrivederci Summer</b>	<b>Robin Nathan</b>	<b>6:30 - 9:00 pm</b>	<b>\$110</b>
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Late summer in Italy brings an abundance of fresh, flavorful ingredients that are perfect for creating delicious dishes. Be transported to the sun-drenched hills of Tuscany, the bustling streets of Rome, and the charming coastal villages of the Amalfi Coast, through this journey of food and wine with Chef Robin. <b>On the menu: Classic Negroni Cocktails, Marché Italian Cheese, Charcuterie and Antipasto, Grilled Rosemary-Shrimp Spiedini, Late Summer Agrodolce Salad with Seasonal Fruit, Basil, Burrata and Greens, Spice Crusted Grilled Flank Steak with 3 Herb Salsa Verde, and Tiramisu Panna Cotta. Curated wine pairings with each course</b>				
<b>Tuesday, September 24</b>	<b>Hands On: Food &amp; Wine 101</b>	<b>Robin Nathan</b>	<b>6:30 – 9:00 pm</b>	<b>\$95</b>
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! <b>On the menu: Sautéed Lemon-Garlic Shrimp with Rosemary Oil, Warm Brie with Pistachio Honey and Pear over Baby Greens, Grilled Spice Rubbed Flank Steak with Brandied Mushroom Cream, and Salted Chocolate Pot de Crème with Chantilly Cream. With Curated Wine Pairings</b>				
<b>Thursday, September 26</b>	<b>Hands On: Early Fall Favorites</b>	<b>Clair Smith</b>	<b>6:30 – 9:00 pm</b>	<b>\$85</b>
From classic to creative, fall's best fruits and vegetables are the perfect accompaniment to any meal. Chef Clair has taken familiar favorites and given them a special twist or technique. Just picked apples shine both sweet and savory, rediscover plums, dig into kale, tomatoes, and peppers. The change of seasons is as good a reason as any to gather your closest circle to savor a casual meal highlighting the upcoming flavors of fall while holding on to the end of summer. The perfect in-between-the-seasons meal. <b>On the menu: Apple Cider Sangria, Fried Green Tomato Salad with Herb Vinaigrette, Butternut Squash Risotto with Pancetta, Roasted Pork Tenderloin with Apple and Pear Chutney and Pumpkin Mousse with Spiced Whipped Cream</b>				
<b>Friday, September 27</b>	<b>Hands On: Oktoberfest</b>	<b>Paul Richards</b>	<b>6:30 – 9:00 pm</b>	<b>\$100</b>
What began as the celebration of marriage of the crown prince of Bavaria to Princess von Sachsen-Hildburghausen in 1810, has morphed into a worldwide celebration. Featuring German food and drink, Oktoberfest in Munich, Germany is held over a two-week period ending on the first Sunday in October. Parades, entertainment, music, dancing, and over two million gallons of beer contribute to the festivities. Join Chef Paul and reproduce the Bavarian sense of gemütlichkeit (cordiality) with a wurst and a stein. <b>On the menu: Handpicked Munich style Beer, Pretzel Toasts with Beer Cheese, Cucumber Salad with Dill Sour Cream, Wurst and Chops) Kraut Pot with German Potatoes, and Black Forest Cupcakes Kessler Rib (smoked Pork Chops) Kraut Pot with German Potatoes, and Black Forest Cupcakes</b>				