



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2015 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

DECEMBER
COOK CREATE CELEBRATE

| S | M | T | W | T | F | S |
|----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  1 | | free demo Judy's Grapes with Espresso (served savory and sweet) 11:00 am - 2:00 pm | midday at Marcel's Festive Nibbles & Bites (Lynn Dugan) 12:30 - 2:00 pm \$35 | The Fish, The Fowl, and The Roast (Paul Lindemuth) 6:30 - 9:00 pm \$80 | Willamette Valley Winter (Robin Nathan) 6:30 - 9:00 pm \$80 | Vitamix Demo: Beyond the Smoothie Session I: 11:00 am - 12:30 pm Session II: 1:30 - 3:00 pm (Erin Dobesh, Vitamix Demonstrator) \$30 |
| |  7 | free demo Teri's Sweet Potato Waffles 11:00 am - 2:00 pm Hors d'Oeuvres in 10 (Jamie Bordoshuk) 6:30 - 9:00 pm \$65 |  9 | Tamale Thursday! (Jamie Bordoshuk) 6:30 - 9:00 pm \$80 |  11 | big kids Holiday Baking (Cherise Slattery) 12:00 - 2:00 pm \$40 Ages 12 - 16 Marcel's + Marché: Cheddar & A Pint (Kelly Sears & Daniel Sirko) 6:30 - 9:00 pm \$75 |
| Cocktails and Cookies (V) (Cherise Slattery) 12:00 - 2:30 pm \$65 |  14 | free demo Diane's "Top Secret" Goofballs aka The Worlds Most Fabulous Holiday Cookie 11:00 am - 2:00 pm Gluten Free Holiday Treats (GF, V) (Cherise Slattery) 6:30 - 9:00 pm \$65 | midday at Marcel's It's Your Time for Lunch (Lynn Dugan) 12:30 - 2:00 pm \$35 | Tuscan Holiday (Robin Nathan) 6:30 - 9:00 pm \$80 | What to Eat and What to Drink for the Holidays (Paul Lindemuth) 6:30 - 9:00 pm \$80 | little kids Edible Towering Cookie Tree (Cherise Slattery) 11:00 - 12:30 pm \$35 Ages 6 - 8 mid kids Edible Towering Cookie Tree (Jamie Bordoshuk) 2:00 - 3:30 pm \$35 Ages 9 - 11 |
|  20 | | free demo Deb's Easy Elegant Shrimp Scampi 11:00 am - 2:00 pm |  23 | | Merry Christmas & Happy New Year |  26 |
| | LITTLE KIDS WINTER BREAK ages 6 - 8 \$35 per day/\$100 for all 3 | | Warm and Toasty (Cherise Slattery) 11:00 am - 12:30 pm | | | |
| | MID KIDS WINTER BREAK ages 9 - 11 \$40 per day/\$110 for all 3 | | Warm and Toasty (Cherise Slattery) 11:00 am - 12:30 pm | | | |
| | Winter Fun (Jamie Bordoshuk) 2:00 - 3:30 pm | Winter Fun (Jamie Bordoshuk) 2:00 - 3:30 pm | Winter Fun (Jamie Bordoshuk) 2:00 - 3:30 pm |  30 | |  |

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

Register early online, by phone or in store

They fill up fast!



Get your More at Marcel's Card punched each time and receive a free class after 20.

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.

CLASS, DEMO + EVENT DETAILS



DECEMBER

COOK CREATE CELEBRATE

Wednesday 2nd demo: midday at Marcel's: Festive Nibbles & Bites Lynn Dugan 12:30 - 2:00 pm \$35
At this festive time of the year, cooks are gearing up for gatherings large and small. Whether you're looking for starters to a formal meal, contributing a nibble or a bite to a party as a guest, or giving a party of your own, these most delicious recipes will quickly become your favorite festive 'go to's'. Upscale your nibbles and bites to bigger portions and you'll have the perfect meal! Happy Holidays! **Roasted Beet and Carrot Frisée Salad with Citrus-Tarragon Dressing, Grilled Eggplant-Red Pepper Rolls with Basil, Roasted Pork Tenderloin in Napa Valley Marinade with Serrano-Plum Salsa, Mini Mint Chocolate Whoopie Pies**

Thursday 3rd hands on: The Fish, The Fowl, and The Roast Paul Lindemuth 6:30 - 9:00 pm \$80
The holidays are a time to celebrate with abandon, pull out all the stops, and make dinners you'll be talking about until next December. These are the main courses guaranteed to impress. Shelve the ham or another turkey and consider the fish, the fowl and roast as the stars of your holiday table. Show stopping salt roasted fish, succulent duck breast or fork tender roast beef can all take center stage on the holiday platter and just may become the new holiday favorite. **Fennel and Blood Orange Salad with Hazelnut Oil, Citrus and Fennel Stuffed Salt Roasted Salmon, Duck Breasts with Pomegranate-Chile Sauce and Roasted Garlic-Horseradish Crusted Roast Beef Tenderloin**

Friday 4th hands on: Willamette Valley Winter Robin Nathan 6:30 - 9:00 pm \$80
The Willamette Valley, close to the same latitude as France's Burgundy wine growing region, is known for its world class Pinot Noir and Pinot Gris. Riding the rising wave of popularity in the USA as well as around the world, Oregon is being hailed as the new home of these grapes. Sip and share Pinot Noir and Pinot Gris from Willamette Valley wineries and imagine a view of the Oregon coastal range on the western horizon. **Pear & Gorgonzola Crostini, Charred Kale Salad with Dried Cherries and Hazelnuts, Maple Soaked Plank Grilled Salmon Sides with Dijon Vinaigrette, Wasabi Smashed Potatoes, and Free Form Apple-Herb Tart with Moscato Whipped Cream**

Saturday 5th Vitamix Demonstration: Beyond the Smoothie Erin Dobesh, Vitamix Demonstrator \$30
Session I: 11:00 am - 12:30 pm Session II: 1:30 - 3:00 pm Taste the Vitamix difference in a 90-minute interactive experience, where you'll sample every course of a meal - from appetizers to dessert - and receive an exclusive, 12-recipe booklet so you can make the same delicious creations at home. From the powerful 750 Pro to the newest Personal Blender, Vitamix is the perfect fit for your kitchen. **Class registration fee is good towards the purchase of a Vitamix on or before the day of the class.**

Tuesday 8th hands on: Hors d'Oeuvres in 10 Jamie Bordoshuk 6:30 - 9:00 pm \$65
An easy, no-nonsense approach to creating holiday appetizers can keep you out of the kitchen and enjoying your guests. Create dazzling and memorable appetizers with ease that are not only delectable, but most contain five ingredients or less! At this festive time of the year, cooks are gearing up for gatherings large and small. These super quick recipes will help kick off those parties on the most delicious note. Happy Holidays! **Pork Sausage in Puff Pastry, Jalapeno Crab Dip with Crostini, Garlic Potatoes Con Aioli, Spicy Marinated Feta Cubes and Pesto, Olive & Roasted Red Pepper Goat Cheese Torta**

Thursday 10th hands on: Tamale Thursday! Jamie Bordoshuk 6:30 - 9:00 pm \$80
For some, the holy grail of holiday cooking is the croquembouche. For others, it's the perfect latke or maybe the complete turkey dinner. But for many families, Christmas is tamalada time; time to crowd into a fragrant kitchen and scoop, smear, wrap, and tie; tamale making. Expand your current holiday traditions of tree trimming, cooking decorating, and Christmas shopping and give tamales a try. **Fresh Homemade Corn Masa, Chicken Tomatillos Jalapeno Tamales, Beef Baracoa Tamales and Old World Mexican Pork Tamales**

Saturday 12th BIG KIDS hands on: Holiday Baking Ages 12 - 16 12:00 - 2:00 pm \$40
Cherise Slattery Stand out among your friends this year as a master baker. Whether you're invited to a cookie exchange party, gifting with your secret Santa, or you simply enjoy making holiday treats for friends and family, this holiday baking class will help you create extraordinary treats to share or keep for yourself. **Candy Confusion Chocolate Bark, Peanut Butter Chocolate Chip Cookie Pie, Santa Claus Sugar Cookies, and Peppermint Oreos**

Saturday 12th Cocktail Party: Marcel's + Marché: Cheddar & A Pint Kelly Sears & Daniel Sirko 6:30 - 9:00 pm \$75
Three doors apart but kindred spirits in philosophy, Chef Kelly from Marcel's is teaming up with Marché general manager, Daniel Sirko for an evening of beer and cheese pairing. Most people immediately think "wine and cheese," but what about beer and cheese? Its heritage is equally as old and even more solid: Not only do beer and cheese have an ancient heritage, but some cheeses actually have flavors that pair even better with beer. By its structural nature, cheeses are harmonious with beer: the nut and caramel aromas found in aged cheeses are also present in malty beers like brown ales, stouts and porters. Pair a perfectly poured pint of pale ale with high quality sharp cheddar and you've got an absolute crowd pleaser on your hands. **Beer Cheddar Soup with Black Pepper Croutons, Beer, Cheese & Charcuterie Plate Pairings, and Warm Blue Cheese & Sweet Pear Cake with Honey Drizzle**

Sunday 13th hands on: Cocktails and Cookies (V) Cherise Slattery 12:00 - 2:30 pm \$65
Give the cookie swap a modern makeover, cookies and cocktails! If you love holiday cookies but don't have time to bake, this is our little gift to you. Cookies and cocktail combinations are everything that is good about the holidays! Moving beyond the traditional, we'll bake everything from filled cookies to sliced cookies, to those that rolled and dipped. You'll leave with goodies to enjoy or share with others. A savory snack will be served. **Chocolate Dipped Peppermint Stars with Colorado Bulldog Cocktails, Pistachio Biscotti with Golden Raisins and Café Royale Cocktails, and Raspberry Thumbprints with Chicago Fizz Cocktails**

Tuesday 15th hands on: Gluten Free Holiday Treats (GF, V) Cherise Slattery 6:30 - 9:00 pm \$65
Flour free but rich on flavor! You won't need the flour jar to make these incredibly delicious holiday treats. Using a combination of, nuts, chocolate, and cream, you'll see how easy it is to side-step this common baking ingredient to create a seductive collection of gluten free delights. A savory snack will be served. **Creamy Peanut Butter Pie, Loaded Caramel Popcorn, Chocolate Peppermint Brownies, and Rum Raisin Rice Pudding**

Wednesday 16th demo: midday at Marcel's: It's Your Time for Lunch Lynn Dugan 12:30 - 2:00 pm \$35
Take a moment to exhale. Sharing food with friends in a relaxed setting is one of life's great pleasures. Cheers to that! Tuck the to-do list in your purse, turn the cell phone to silent and escape the hustle and bustle for a delicious lunch meant to be lingered over, shared with great friends, and enjoyed. **Shaved Parsnip Salad with Medjool Dates, Chicken Au Champagne on Brown Rice Pilaf, and Double Chocolate Cheesecake Squares with Honey-kissed Fresh Raspberries**

Thursday 17th hands on: Tuscan Holiday Robin Nathan 6:30 - 9:00 pm \$80
Classic Italian specialties paired with the perfect wine - what could be more inviting? Chef Robin will teach you how to make this special meal as she pairs with wine representative Dave Arendt from 90+ Cellars and celebrates Rome at the holidays. Authentically Roman, amazingly delicious! **Parmesan Sformata ove Arugula Salad, Fettucine with Salsa di Noci, Rack of Lamb with Creamy Polenta and Rosemary Vinaigrette, and Fior di Latte Gelato with Pistachio Brittle**

Friday 18th hands on: What to Eat and What to Drink for the Holidays Paul Lindemuth 6:30 - 9:00 pm \$80
The holidays are here and we're ready to eat, drink and be merry. And whether you're looking to spread holiday cheer or just cheers the end of the work week we have just what you need. But which wines pair best with which occasion? Whether it's soft and juicy, delightfully savory or has a hint of sweetness, this round up of libations make perfect partners for holiday fare. **Petite Blini Napoleons with Crème Fraiche and Smoked Salmon Paired with Prosecco, Seared Scallops and Melted Leek Pasta Paired with Unoaked Chardonnay, Chestnut and Celery Root Soup Paired with Pinot Noir, Rosemary, Garlic and Fennel Lamb Sausage Rounds Paired with Malbec and Sticky Date Pudding Cakes Paired with PX Sherry**

Saturday 19th LITTLE KIDS hands on: Edible Towering Cookie Tree Ages 6 - 8
Cherise Slattery 11:00 am - 12:30 pm \$35
Holiday treats are as fun to make as they are to give. With Chef Cherise as your guide, you will create and take home an edible towering cookie tree that will wow not only you and your family, but Santa himself! **Homemade Sugar Cookies, Whipped Vanilla Frosting, and creative decorating with Candies, Chocolates, and Sprinkles**

Saturday 19th MID KIDS hands on: Edible Towering Cookie Tree Ages 9 - 11
Jamie Bordoshuk 2:00 - 3:30 pm \$35
Holiday treats are as fun to make as they are to give. With Chef Jamie as your guide, you will create and take home an edible towering cookie tree that will wow not only you and your family, but Santa himself! **Homemade Sugar Cookies, Whipped Vanilla Frosting, and creative decorating with Candies, Chocolates, and Sprinkles**

LITTLE KIDS WINTER BREAK hands on: Warm and Toasty ages 6 - 8

Monday 28th - Wednesday 30th Cherise Slattery 11:00 am - 12:30 pm \$35 per day or \$100 for all 3 days
The weather outside may be frightful, but with these wintry recipes your kitchen will become oh so delightful. These treats take inspiration from the season, and are the perfect activity for a snow day. There is, after all, no better way to keep warm during the winter than with these toasty favorites.
Day 1 - Bacon Cheeseburger Toast, Baked Mac and Cheese, and Creamy Hot Vanilla Mugs
Day 2 - Pigs in a Blanket, Oven Fried Potatoes, and Hot Cocoa Cupcakes
Day 3 - Spicy Veggie Chili, Garlic Cheese Bread, and Homemade Hot Fudge Sundaes

MID KIDS WINTER BREAK hands on: Winter Fun ages 9 - 11

Monday 28th - Wednesday 30th Jamie Bordoshuk 2:00 - 3:30 pm \$40 per day or \$110 for all three days
The wrapping paper is recycled, the gifts put away and the guests have all gone home; time for some outdoor fun! Ice skating, snowball fights, and sledding makes no room for cabin fever! After all this cold weather outdoor time, Chef Jamie has the perfect warm-up treats for this school break.
Day 1 - Snowball Cookie Fight: Lemony Snowball Cookies, Crushed Oreo Cookie Snowballs and Tortilla Snowflakes with Cinnamon Sugar
Day 2 - Ice Skating: Warm and Creamy Vichyssoise (Potato Leek Soup), Homemade Oyster Crackers and Winter Wonderland Sugar Cookies
Day 3 - Outdoor Winter Sledding: Winter White Chicken Chili, Swiss Cheese Fondue and Homemade Hot Chocolate

