



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

COOK CREATE CELEBRATE
JUNE



S	M	T	W	T	F	S
		free demo Diane's Grilled Chicken and Veggie Stacks 11:00 am - 2:00 pm	midday at Marcel's Herbicious: Cooking with Fresh Herbs (Lynn Dugan) 12:30 - 2:00 pm \$35	California: Always in Season (Heidi Kise) 6:30 - 9:00 pm \$80	The Global Grill (Robin Nathan) 6:30 - 9:00 pm \$80	
		free demo Teri's 30 Minute Gumbo 11:00 am - 2:00 pm Fresh Meals from Your CSA (Heidi Kise) 6:30 - 9:00 pm \$65		Smoked! (Paul Lindemuth) 6:30 - 9:00 pm \$65		Mojitos in Old Havana (Heidi Kise) 6:30 - 9:00 pm \$80
Field Trip: Fresh from the Farmer's Market (Paul Lindemuth) 12:00 - 1:00 pm Trip to Farmer's Market 1:00 - 3:00 pm Class \$50	LITTLE KIDS CAMP ages 6 - 8 \$35 per day/\$100 for all 3 days			Amazing Ribs (Jamie Bordoshuk) 6:30 - 9:00 pm \$80		
	Summer Fun (Cherise Slattery) 11:00 am - 12:30 pm	Summer Fun (Cherise Slattery) 11:00 am - 12:30 pm	Summer Fun (Cherise Slattery) 11:00 am - 12:30 pm	Advanced Knife Skills (Robin Nathan) 12:00 - 2:30 pm \$65		
	BIG KIDS CAMP ages 12 - 16 \$45 per day/\$160 for all 4 days			Small Plates: International Vegetarian (Lynn Dugan) 6:30 - 9:00 pm \$65		
	The Italian Bakery (Cherise Slattery) 2:00 - 4:00 pm	The Italian Bakery (Cherise Slattery) 2:00 - 4:00 pm	The Italian Bakery (Cherise Slattery) 2:00 - 4:00 pm	Perfecting Rubs & Marinades (Kelly Sears) 6:30 - 8:30 pm \$50		
	MID KIDS CAMP ages 9 - 11 \$40 per day/\$150 for all 4 days			Craft Cocktails and Inspired Bites (Paul Lindemuth) 6:30 - 9:00 pm \$75		
	Diners, Drive-Ins, and Dives (Jamie Bordoshuk) 12:00 - 1:30 pm	Diners, Drive-Ins, and Dives (Jamie Bordoshuk) 12:00 - 1:30 pm	Diners, Drive-Ins, and Dives (Jamie Bordoshuk) 12:00 - 1:30 pm	Diners, Drive-Ins, and Dives (Jamie Bordoshuk) 12:00 - 1:30 pm	Summer Brews for Backyard Nights (Kelly Sears) 6:30 - 9:00 pm \$80	
		free demo Teri's "You Pick the Berry" Trifle 11:00 am - 2:00 pm				

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



CELEBRATE JUNE COOK CREATE

Wednesday 3rd demo: midday at Marcel's: Herbilicious: Cooking with Fresh Herbs 12:30 - 2:00 pm \$35
Lynn Dugan Time to give those dried and dehydrated herbs in your spice rack a rest and familiarize yourself with those same seasonings straight from the soil. Lynn is utilizing the most glorious, most long-awaited summer herbs and tossing and pureeing them throughout this meal. A menu perfect for entertaining friends and neighbors; here is to getting the most out of every fragrant bunch! **Lemon Poppyseed Bread with Lavender, Spring Vegetable Soup with Basil-Mint Pesto, and Rosemary Chicken with Maple Orange Glaze on Herbed Basmati Rice**

Thursday 4th hands on: California: Always in Season Heidi Kise 6:30 - 9:00 pm \$80
With an emphasis on vegetables and foraged foods, on local foods and presentation, the cuisine of California is characterized by fresh produce and fusions. From the fertile Salinas Valley, known as the salad bowl of the United States, to the wine countries across the state, and the vast diversity of urban areas like Los Angeles and the San Francisco Bay Area, the health-conscious culture paired with the abundance of local produce lead to a style of cooking that's always in season. **Fig and Fennel Salad with White Balsamic Vinaigrette and Blue Cheese Mousse Crostini, Mustard and Herb Crusted Cod, Carrot Scented Farro, White Wine Braised Artichokes with Shaved Parmesan, and Strawberry Pie with Aged Balsamic**

Friday 5th hands on: The Global Grill (KJ) Robin Nathan 6:30 - 9:00 pm \$80
Around the world, people put food to fire and savor its smoky flavor. From Mexican steak tacos to Iraqi yellow spice-rubbed chicken, cuisines all over the world use fire to bring out the best flavor in their foods. Chef Robin will be firing up the Kamado Joe grill to bring you these amazing and unexpected flavors. **Korean Beef Bulgogi Wraps, Tuscan Citrus Pollo al Mattone (Chicken grilled under a brick), Mexican Elote (Grilled Corn), Grilled Naan with Garlic Butter, and Midwestern Grilled Bing Cherry Milkshakes**

Tuesday 9th hands on: Fresh Meats from Your CSA (V) Heidi Kise 6:30 - 9:00 pm \$65
CSA stands for Community Supported Agriculture and it describes a relationship between a farm and the local people who consume the farm's food and is a great way to add tasty, fresh, and often organic veggies to your diet. Once again, Marcel's has partnered with Nichols Farm and Orchard in Marengo to be a CSA pick-up site. Join Heidi and learn the tips to use your CSA to the fullest potential; you'll have nothing to waste! **A meal will be created from the CSA bounty box of a crostini, salad, soup, pizza and risotto**

Thursday 11th hands on: Smoked! Paul Lindemuth 6:30 - 9:00 pm \$65
Smoke infused dishes are hot! Chefs are smoking everything from soup to nuts while American mixologists are creating smoked cocktails using everything from tobacco-laced syrup to smoke-infused ice. Smoke is an elemental tool used to give foods that kiss of the campfire by working on a chemical level to trigger the sensation of "umami," the Japanese term for a fifth taste beyond hot, sour, salty and sweet. Smoke's umami creates a sensation of meatiness and fullness in foods, even vegetables. **Agave Heaven (Smoky Margarita), Smoky Eggplant Soup with Roasted Red Pepper Cream, Smoked Egg Salad with Bacon and Chipotles on Grilled Ciabatta, Smoked Candied Baby Carrots, and Roasted Peaches with Smoked Salted Caramel**

Saturday 13th hands on: Mojitos in Old Havana Heidi Kise 6:30 - 9:00 pm \$80
Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. By the end of the night you'll feel like you've spent a sultry night sipping mojitos in Old Havana. **Classic Mojito & Jalapeno Ginger Mojito, Ceviche with Mango, Avocado & Jalapeno, Seared Arctic Char with Vanilla Pineapple Confit, Coconut Cilantro Rice with Toasted Almonds, and Banana Pistachio Egg Rolls with Rum Spiked Caramel**

Sunday 14th Field Trip: Fresh from the Farmer's Market (V) Paul Lindemuth \$50
12:00 - 1:00 Trip to Farmer's Market and back 1:00 - 3:00 pm hands on Class
Join Chef Paul for a tour of the Glen Ellyn Farmer's Market for a look at the freshest produce of the season. Once the purchases are made, we'll return to the store to prepare a delicious seasonal lunch with just-picked freshness. **No set menu for this class as it will be dictated by the availability of ingredients at the market. We will make your purchases and return to the Marcel's kitchen to prepare our seasonal lunch; a true farm to table experience.**

LITTLE KIDS CAMP: SUMMER FUN hands on Cherise Slattery ages 6 - 8

Monday June 15th - Wednesday June 17th 11:00 am - 12:30 pm \$35 per day or \$100 for all three days
It's all the fun things to do in summer, all in three great days! Enjoy a different fun-in-the-sun activity each day and submerge yourself in the traditional summer treats of each spot: set up a lemonade stand, have a cook out and a pool party. Let's hear it for summer - Whoo Hoo!!
Day 1 - The Lemonade Stand: Lemonade Cranberry Spritzer, Strawberry Lemonade, and Classic Arnold Palmer lemonade flight, Frozen Berry Lemon Pie, and Frosted Lemon Cookies
Day 2 - The Cook Out: Hot Doggy Biscuits, Bowtie and Bean Pasta Salad, and Chocolate Chip Brownies
Day 3 - Pool Party: Homemade Pita Chips with Fresh Pesto Hummus Dip, Crunchy Chicken Salad Wraps, and Sweet and Salty Sugar Cookies

BIG KIDS CAMP: THE ITALIAN BAKERY hands on Cherise Slattery ages 12 - 16

Monday June 15th - Thursday June 18th 2:00 - 4:00 pm \$45 per day or \$160 for all four days
Join Chef Cherise and spend four days in her Italian kitchen. Heighten the simple delight of finely baked breads and pastries. Using recipes handed down through the generations and the finest ingredients, these handmade specialties have authentic Old World flavor and flair. From cannoli to tiramisu, Stromboli to Italian butter cookies, these four days will deliver delicious both savory and sweet.
Day 1 - Salami Mozzarella Stromboli, Orange Biscotti with Dried Cherries, Zeppoli, and Italian Fig Bundles
Day 2 - Pizza Napolitana, Italian Sesame Bread, Ricotta Lemon Cookies, and Lady Fingers
Day 3 - Pepper & Egg Panino Aperto, Cassata Cake, Tiramisu, and Sweet Flat Bread
Day 4 - Savory Sausage Tart, Italian Butter Cookies, Hazelnut Espresso Mousse, and Gelato Cookie Sandwiches

Tuesday 16th hands on: Prep School: Perfecting Rubs & Marinades Kelly Sears 6:30 - 8:30 pm \$50
These inspired rubs and marinades matched to different cuts of proteins and vegetables yield complex flavors from basic ingredients, elevating even your most familiar summer fare. **A Trio of Meats featuring three marinades and rubs; Chicken with Asian Apple Marinade, Beef with a Peppercorn and Horseradish Rub, Pork with a Smoky Paprika Salt Rub, Roasted Vegetables with a Lemon Rosemary Marinade, and Elements for the Perfect Salsa to accompany meats, vegetables or chips!**

Thursday 18th hands on: Small Plates; International Vegetarian (V) Lynn Dugan 6:30 - 9:00 pm \$65
International vegetarian inspirations are on the menu served small plate style but big on flavor. The extraordinary abundance of nutritious plant foods across the globe provides great opportunities to conjure them into delicious, planet-friendly meals. Vegetable centric dishes from around the world highlight the table from Italy to Mexico, Asia to Dehli, the countries vary but the result is the same, satisfyingly delicious! **Sweet Potato and Chick Pea Curry (India), Eggplant Parmesan Bites (Italy), Black Bean Cakes with Chipotle Yogurt Sauce (Mexico), Tofu and Cashew Lettuce Cups (China), and Apricot Blueberry Cobbler (U.S.)**

Friday 19th hands on: Amazing Ribs (KJ) Jamie Bordoshuk 6:30 - 9:00 pm \$80
Turns out there is something more American than apple pie: a backyard cookout! Do your patriotic duty and wow your friends with the ultimate ribs. There are ribs, and there are ribs: succulent, tender beauties that will make you look like the neighborhood pit-master. Come gather around the Kamado Joe grill and learn the secret of fall-off-the-bone tender ribs, sure to be the hit of your next party. **Homemade Barbeque Sauce, Fall-Off-the-Bone BBQ Ribs, Steakhouse Potato Salad, Thyme and Rosemary Corn on the Cob Coins, and Blueberry Cookies**

Saturday 20th hands on: Advanced Knife Skills Robin Nathan 12:00 - 2:30 pm \$65
In this lesson, we'll build on basic knife knowledge. You'll learn all about chiffonade and shredding, how to julienne, as well how to create the perfect segments of citrus fruit. You'll also learn how to perform basic meat preparation with knives, including, filleting, butterflying a roast, as well as removing silver skin. All cutlery and accessories will be 20% off for class participants. **Citrus Supreme Salad with Ginger Syrup, Seared Skinned Salmon with Brunoise of Vegetables, Sautéed Pork Tenderloin Medallions with Sweet Onion & Herb Salsa, and Hand Boned Sautéed Chicken Breasts with Cream**

MID KIDS CAMP: SUMMER FUN hands on Jamie Bordoshuk ages 9 - 11

Monday June 22nd - Thursday June 25th 12:00 - 1:30 pm \$40 per day or \$150 for all four days
You've seen the show, the car, and Guy's crazy hair, now let's go to the diners, the drive ins, and the dives. For four days, Chef Jamie will travel to a different hot spot from one of Food Network's favorite shows. It's a road trip, hop in!
Day 1 - Big Jim's Meatballs and Marinara Sauce from Big Jim's in the Run, Pasta-Rella Highlander Style Cheese Sticks from The Highlander, and Avena (Oatmeal) Shake from Irazu
Day 2 - Chicken and Andouille Gumbo from Parasol's, Beacon Lightly Breaded Onion Rings from Beacon Drive-In, and Zydeco's BBQ shrimp from Zydeco's
Day 3 - Sonny's Steak Hoagie from Sonny's Famous Steak Hoagies, Fennel Seed Slaw from Smack Shack at the 1029 Bar, and Otto's Beer Cheese Soup (without the beer) from Otto's Sausage Kitchen
Day 4 - Cemitas Puebla Steak Tacos with Salsa Verde from Cemitas Puebla, Picadillo from Victor's 1959 Café, and Yorkshire Puddings from Tomahawk Restaurant

Friday 26th Cocktail Party w/interactive demos: Craft Cocktails and Inspired Bites \$75
Paul Lindemuth 6:30 - 9:00 pm The cocktails are chilled, the bites are unforgettable. With these addictively delicious recipes and advice on how to present food like a pro, Chef Paul ensures the next gathering you host will be a memorable one. **Pina Perfected, Rum and Smoke, Blucumber, Seared Shrimp and Chorizo, Petite Lamb Burgers with Fried Cheesy Polenta, Deconstructed Buffalo Chicken Wings, White Truffle and Pancetta Risotto Balls and Lemon/Thyme Shortbread with Goat Cheese Ice Cream, Macerated Peaches and Bourbon/Basil Coulis**

Saturday 27th hands on: Summer Brews for Backyard Nights Kelly Sears 6:30 - 9:00 pm \$80
Summer is a thirsty season, one for which beer is tailor-made. Delicious and refreshing, beer is a great way to unwind after a long, hot day but if you've been drinking your beer straight from the bottle, it's time you try something new. Beer cocktails are even more refreshing than a regular beer and the steps to making them are easy to follow: Chill. Sip. Chill. Repeat. One part excellent food, one part icy beverages, add good music, mix in great friends, and you have the perfect recipe for a patio party. **The Cocky Rooster (an Asian twist on the Michelada), Campari and IPA Spritzer, and Lambic Sangria, Roasted Vegetable Galettes with Romesco Sauce, Coffee Crusted Pork Tenderloin with Fire Roasted Banana Pepper Salsa, Beer Baked Beans, Roasted Red Potato Salad with Shallot and Chipotle Vinaigrette, and Szechuan Pepper-Blueberry Cobbler with Five Spice Buttermilk Crema**



(G) Gluten Free (v) Vegetarian (KJ) Cooking on Kamado Joe ceramic grill
All hands on, celebration table, cocktail party, and twilight classes include a selection of our wines and beers