

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						<p>Hands On Knife Skills at 3 3:00 - 4:00 pm \$30</p> <p>Hands On Fireside Flavors Paul Richards 6:30 - 9:00 pm \$105</p>
<p>Hands On Workshop: Seasonal Breads & Spreads Robin Nathan 12:00 - 4:00 pm \$90</p>			<p>Hands On Family Class: Steak Frites Clair Smith 6:00 - 8:30 pm \$70</p>		<p>Demo w Plated Dinner Chef's Table: Coq & Cork Brian Buchna 6:30 - 9:00 pm \$100</p>	<p>Hands On Family Class: Fall Pies & Tarts Rachel Cuzzone 10:00 am - 12:30 pm \$65</p>
		<p>Free Demo Charred Sweet Potatoes with Harissa Honey 11:00 am - 2:00 pm</p>	<p>Hands On Pressure Cooked! Brian Buchna 6:30 - 9:00 pm \$85</p>			<p>Hands On Little Kids: Gobble Gobble Ages 6 - 8 Heather Ude 10:00 am - 11:30 am \$50</p> <p>Hands On Mid Kids: Pilgrim Supper Ages 9 - 11 Heather Ude 1:00 - 3:00 pm \$60</p> <p>Hands On Autumn Bounty: Farm to Table Clair Smith 6:30-9:00 pm \$100</p>
		<p>Hands On Classic Parisian Bistro Clair Smith 6:30 - 9:00 pm \$85</p>		<p>Hands On Thanksgiving in the Rockies Brandy Fernow 6:30 - 9:00 pm \$90</p>	<p>Demo w Plated Dinner Chef's Table: Wine Dinner in Rome Robin Nathan 6:30 - 9:00 pm \$115</p>	
	<p>Hands On Workshop: Thanksgiving 101 Amy Lukasik 12:00 - 4:00 pm \$100</p>					
	<p>Hands On Make and Take: Thanksgiving Dinner Rolls & Spreads Robin Nathan 12:00 - 2:00 pm \$55</p>	<p>Hands On Make and Take: Thanksgiving Pies Heather Ude 6:00 - 9:00 pm \$85</p>	<p>Hands On Make and Take: Thanksgiving Pies Heather Ude 12:00 - 3:00 pm \$85</p>	THANKSGIVING		<p>Hands On Workshop: Holiday Cookie Decorating Amy Lukasik 10:00 am - 2:00 pm \$80</p>
						



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



Saturday, November 2	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, November 2	Hands On: Fireside Flavors	Paul Richards	6:30 – 9:00 pm	\$105
From root vegetables and hearty grains to rich meats and aromatic spices, explore seasonal ingredients that evoke the warmth of a fireside. Huddled by the fire or hunkered around a dining room table, everyone will enjoy the classic, comforting flavors of these culinary comforts. Wine and beer included in class. On the menu: Amaro Hot Toddy, Cinnamon Laced Meatballs in Tomato Sauce, Butternut Squash Soup with Grated Nutmeg, Allspice & Mustard Cider Pork Chops, and Ginger Snap & Clove Dutch Apple Pie with Whipped Cream				
Sunday, November 3	Hands On: Workshop: Seasonal Breads & Spreads	Robin Nathan	12:00 -4:00 pm	\$90
Learn the techniques and skills to create delicious breads that celebrate the richness and warmth of the season. From hearty loaves infused with seasonal spices to sweet breads featuring fall and early winter fruits, explore the bounty of ingredients that lend themselves beautifully to bread baking. Tea and soft beverages served in class. On the menu: Iced Cranberry-Apricot-Almond Wreath, Holiday Dinner Rolls, Pumpkin Scones, Maple-Cinnamon Butter, and Sweet Orange Marmalade				
Wednesday, November 6	Hands On: Family Class: Steak Fries	Clair Smith	6:00 – 8:30 pm	\$70
It's family night in the Marcel's kitchen for families with children aged 7 and over. Who doesn't love a steak and potatoes meal? French for "steak and fries", crispy hand cut fries, paired with a perfectly seasoned steak are a match made in dinner heaven! Price is per person; wine and beer will be served with the class for adults. On the menu: Wedge Salad with Homemade Buttermilk Ranch and Parmesan Croutons, Market Steak with Herb Butter, Crispy Sweet Potato Fries, and Chocolate Mousse with Whipped Cream and Raspberries				
Friday, November 8	Demo w Plated Dinner: Chef's Table: Coq & Cork	Brian Buchna	6:30 – 9:00 pm	\$100
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service with wine. Sit back, relax and experience the essence of French gastronomy centered around the iconic dish of France, Coq au Vin. Chicken braised in red wine with mushrooms, onions, and bacon is the centerpiece of the evening, with decadent sides and perfect wine pairings. On the menu: Chevre Filled Gougeres, Lump Crab & Cauliflower Brandade, Classic Coq Au Vin Francais, and Tarte au Citron with Raspberries and Mint. With French Red and Champagne pairings				
Saturday, November 9	Hands On: Family Class: Fall Pies & Tarts	Rachel Cuzzone	10:00 am - 12:30 pm	\$65
It's family day in the Marcel's kitchen for families with children aged 7 and over. It's pie season! And what could be more delicious than buttery, flaky crusts of all kinds filled with sweet flavors of the season. This hands-on class for kids and grown-ups together is perfect for pie enthusiasts and dessert lovers looking to master the techniques behind crafting perfect pies and tarts using seasonal ingredients. Price is per person. On the menu: Mini Chocolate Cream Pies, Apple Hand Pies, and Pie Fries with Apple Dip				
Sunday, November 10	Hands On Workshop: The Art of Chocolate	Rachel Cuzzone	12:00 - 4:00 pm	\$90
Learn the secrets behind crafting exquisite chocolates from scratch. Join Chef Rachel and delve into the world of cocoa beans, tempering techniques, and creative chocolate confections that will elevate your appreciation for this beloved treat. Take home a box of your treats. Enjoy a selection of tea and beverages in class. On the menu: Chocolate Truffles, Hot Fudge, Chocolate Mendiants, Hot Chocolate and Orange Sparkle Cookies with Chocolate Drizzle				
Wednesday, November 13	Hands On: Pressure Cooked!	Brian Buchna	6:30 – 9:00 pm	\$85
Whether you're new to pressure cooking or looking to expand your skills, this hands-on class will guide you through the ins and outs of using a pressure cooker to create delicious and flavorful meals in a fraction of the time. Chef Brian shares techniques, recipes, and tips to harness the power of this modern kitchen essential. Wine and beer included in class. On the menu: French Onion Soup, Acorn Squash Risotto with Browned Butter, Braised Short Rib with Wild Mushrooms, Boar Bacon & Winter Root Vegetables, and Apple Cinnamon Rice Pudding with Vanilla Biscoff Crumble				
Saturday, November 16	Hands On: Little Kids: Gobble Gobble	Heather Ude	10:00 – 11:30 am	\$50
Ages 6 - 8 We're talking turkey, but not the big bird. Chef Heather has a holiday plan to turn the classic turkey character into edible delights that are just as fun to make as they are to eat! On the menu: Crispy Turkey Bites with Cranberry Dipping Sauce, Baked Mac and Cheese Cups with Crispy Bacon, and Turkey Handprint Cookies				
Saturday, November 16	Hands On: Mid Kids: Pilgrim Supper	Heather Ude	1:00 - 3:00 pm	\$60
Ages 9 -11 Have fun with the flavors of the Thanksgiving holiday. Chef Heather serves up her spin on the foods the Pilgrims brought and enjoyed during their first harvest feast. On the menu: Turkey Burger Sliders with Orange Cranberry Compote, Deep Fried Stuffing on a Stick, and Individual Pumpkin Crunch Parfaits				
Saturday, November 16	Hands On: Autumn Bounty: Farm to Table	Clair Smith	6:30 – 9:00 pm	\$100
Versatile, seasonal, bountiful, these are the fruits and vegetables of fall. As seasons change, so does the produce at their peak. Fill your plate from the farm, emphasizing just the right combination of spices and herbs taking the natural sweetness of the season's bounty to new heights. Wine and beer included in class. On the menu: Chestnut Soup with Bacon and Rosemary, Pumpkin Parmesan Gnocchi with Chicken, Sage, Pears and Pecans, Skillet Roasted Brussels with Maple Syrup & Smoked Almonds, and Cranberry Apple Crisp with Vanilla Ice Cream				

Sunday, November 17	Hands On Workshop: Thanksgiving 101	Amy Lukasik	12:00 - 4:00 pm	\$100
Whether you're a novice cook preparing your first Thanksgiving meal or looking to refine your culinary skills, this workshop is designed to equip you with essential techniques, recipes, and tips for a stress-free and memorable holiday celebration. Chef Amy will cover everything you need to know to host a successful and delicious Thanksgiving gathering. Learn start to finish on a chicken in class in prep for the Turkey on the big day, learn the techniques of scratch gravy, elevated sides and Chef Amy's favorite holiday dessert. Enjoy hot spiced cider in class. On the menu: Dry Brined Chicken, Scratch Gravy, Cranberry Orange Sauce, Shaved Brussels Sprout Salad, Butternut Squash, Swiss Chard & Gruyère Gratin, and Chocolate & Salted Caramel Tart				
Tuesday, November 19	Hands On: Classic Parisian Bistro	Clair Smith	6:30 – 9:00 pm	\$85
Experience the essence of a Parisian bistro right in our kitchen as you learn to create beloved French dishes that are both comforting and elegant. Discover the fundamental techniques and ingredients that define French bistro cooking. From rich sauces to perfectly cooked meats, immerse yourself in the classic flavors of Parisian dining. Savourer! Wine and beer included in class. On the menu: Fig and Chevre Salad with Honey Vinaigrette, Seared Scallops with Leeks & White Wine, Celery Root Puree, and French Pear Tart Tatin				
Thursday, November 21	Hands On: Thanksgiving in the Rockies	Brandy Fernow	6:30 – 9:00 pm	\$90
Elevate your Thanksgiving feast with the rugged and comforting flavors of the Rocky Mountains. Chef Brandy showcases the classic warmth of Thanksgiving with the bold and hearty flavors of the Rocky Mountain region. From game meats and wild mushrooms to root vegetables and fresh herbs, you'll gain an appreciation for the region's natural bounty. Wine and beer included in class. On the menu: Skewered Bison Meatballs, Slow-Roasted Onion and Golden Apple Soup with Gruyere Crouton, Sumac-Crusted Pork Tenderloin with Cranberry Maple Chutney, Camembert and Chive Mashed Potatoes, and Huckleberry Buckle with Warm Cinnamon Cream				
Friday, November 22	Demo w Plated Dinner Chef's Table: Wine Dinner in Rome	Robin Nathan	6:30 – 9:00 pm	\$115
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Sit back, relax, and enjoy! Tonight's feature: the wines and dishes of Rome's table. From antipasti to dolci, Chef Robin takes you on a culinary journey of the cuisine of Rome. Wines will be poured and paired with each course by John Kay, Wine Director of Marché. On the menu: Marché Italian Cheese and Charcuterie, Bucatini all' Amatriciana, Lamb Racks Roman Style with Seasoned Garlic Crumbs, White Bean and Rosemary Smash, Roman Ricotta Crostada with Sour Cherry. Roman and Italian wine pairings with each course				
Sunday, November 24	Hands On: Make & Take: Thanksgiving Dinner Rolls & Spreads	Robin Nathan	12:00 – 2:00 pm	\$55
You'll learn the secrets to the most delicious soft and buttery white holiday rolls to fill your table's basket. In class, you will prepare the dough, allow for a rise, learn to shape and pan. While the dough is rising, you will make two compound butters, one savory and one sweet. Both perfect for slathering on a warm roll at the holiday meal. Instructions for the second rise, baking and freezing instructions will be provided. On the menu: A dozen soft white rolls to freeze and bake at home, Sweet Honey-Pumpkin Butter and French Herb-Garlic Butter				
Monday, November 25	Hands On: Make & Take: Thanksgiving Pies	Heather Ude	6:00 – 9:00 pm	\$85
Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a warm spices whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for the filling and make the streusel. To accompany the apple pie, students will make a caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. On the menu: Apple Pie with Flaky Pie Crust, Oat Streusel & Salted Caramel Sauce, and Pumpkin Pie with Spiced Whipped Cream				
Tuesday, November 26	Hands On: Make & Take: Thanksgiving Pies	Heather Ude	12:00 – 3:00 pm	\$85
Make it, take it and bake it off at home! In class, you will make a graham cracker crust and a classic flaky pie dough. For the no bake pumpkin pie, a simplified and delicious twist on pumpkin filling will be topped with a warm spices whipped cream. For the apple pie, after making and rolling out a pie crust, the students will toss together the components for the filling and make the streusel. To accompany the apple pie, students will make a caramel sauce to top it all off. You will go home with the components to fully assemble the apple pie, and bake it, as well as the components to complete the no bake pumpkin pie by making a whipped cream to top it. Baking, holding, and freezing instructions will be provided. On the menu: Apple Pie with Flaky Pie Crust, Oat Streusel & Salted Caramel Sauce, and Pumpkin Pie with Spiced Whipped Cream				
Saturday, November 30	Hands On Workshop: Holiday Cookie Decorating	Amy Lukasik	10:00 am -2:00 pm	\$80
Making and decorating sugar cookies like a pro takes a lot of practice but even a novice can have a "nailed it" result with the right insider information! Chef Amy is sharing her secrets to ensure success for the perfect decorated cookie. Master icing consistency, keep your equipment simple, choose the right kind of food coloring, practice piping, learn to flood quickly, and appreciate the toothpick! You'll leave with your personal hand decorated sugar cookies to eat or share. Enjoy cheese and charcuterie, tea and soft beverages while you work. On the menu: Sugar Cookies and Royal Icing, Cheese & Charcuterie				