

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		Hands On Big Game Bites Clair Smith 6:30 - 9:00 pm \$85 1		Hands On Northern Italy Truffles & Wine Paul Richards 6:30 - 9:00 pm \$100 3		Hands On Fall Cookie Decorating Rachel Cuzzone 10:00 am - 1:00 pm \$75 Hands On Knife Skills at 3 3:00 - 4:00 pm \$30 Demo w/ Plated Dinner: Chef's Table: Steak & Big Reds Brian Buchna 6:30-9:00 pm \$110 5
Hands On Workshop Seasonal French Macarons Amy Lukasik 12:00 - 4:00 pm \$90 6	 7	Hands On Family Class: Cooking up Fall Favorites Heather Ude 6:00 - 8:30 pm \$65 8		Hands On Big Bowls: Soups & Stews Clair Smith 6:30 - 9:00 pm \$85 10	Hands On First Crush Pacific Northwest Wine Dinner Robbin Nathan 6:30 - 9:00 pm \$105 11	
		Hands On Crisp & Cozy: Fall Vegetarian Clair Smith 6:30 - 9:00 pm \$85 13	Chef Demo w/ Small Plates Fall in Charleston - at Park & Oak Brandy Fernow 6:30-8:30 pm \$100 14	Hands On Wisconsin Supper Club Robin Nathan 6:30-9:00 pm \$95 15		Hands On Little Kids: Little Halloween Treats Ages 6 - 8 Heather Ude 10:00 am - 11:30 am \$50 Hands On Mid Kids: Halloween Candies Ages 9 - 11 Heather Ude 1:00 - 3:00 pm \$60 Hands On Savoring the Season Paul Richards 6:30-9:00 pm \$105 16
 17		Free Demo Breakfast Kabobs 11:00 am - 2:00 pm 18	Hands On Harvest Kitchen Robin Nathan 6:30 - 9:00 pm \$85 19	Hands On Le Creuset: Cookware We Love Brandy Fernow & Trish Ranallo 6:30 - 9:00 pm \$100 20	Cocktail Party w/ Chef Demo Autumn Apps & Cocktails Brian Buchna 6:30 - 9:00 pm \$100 21	 22
		Hands On Teens Techniques of French Cooking Ages 12- 16 Heather Ude 2:00 - 4:00 pm \$60 23		Hands On Dinner of Souls Paul Richards 6:30 - 9:00 pm \$85 24		 25
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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



Tuesday, October 1	Hands On: Big Game Bites	Clair Smith	6:30 – 9:00 pm	\$85
Whether you're hosting a gathering at home or tailgating at the stadium, Chef Clair shares her playbook to creating winning appetizers and snacks that will score big with your guests. Prepare a variety of crowd-pleasing appetizers and snacks inspired by classic game day flavors. Wine and beer included in class. On the menu: Peppery Glazed Chicken Wings with Truffle Chips, Poblano Quesadillas with Roasted Tomato Salsa and Lime Crema Drizzle, Shizi Tou Asian Pork Meatball with Sticky Hoisin Glaze, Fried Buffalo Cauliflower with Bayley Hazen Blue Cheese Dipping Sauce, and Bailey's Fudge Brownies with Toasted Walnuts				
Thursday, October 3	Hands On: Northern Italy Truffles & Wine	Paul Richards	6:30 – 9:00 pm	\$100
It's autumn again in Piedmont, Italy and the scent of white truffles is in the air. From late September through January, the area plays host to gastro-tourists from around the world who flock to the fleeting aroma and flavor: the earthy, garlicky, perfume of tartufi bianchi, or white truffles. Chef Paul is here tonight to share the culinary delights of these underground gems, enjoyed with robust reds and crips whites of the region. On the menu: Truffled Anjou Cocktail, White Truffle Deviled Egg with Crispy Leek, Risotto Tartufo with Mushrooms & Robiola, Chicken Scaloppine Piemontese with Broccolini; and Truffle Honey Crème Brulee, with Wines from Northern Italy				
Saturday, October 5	Hands On: Fall Cookie Decorating	Rachel Cuzzone	10:00 am - 1:00 pm	\$75
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 Rachel is sharing her secrets to ensure success for the perfect decorated cookie. She has done the baking, now it's time for you to do the decorating. Master icing consistency, choose the right supplies, practice piping, learn to flood quickly, and appreciate the toothpick! You'll leave with your personal hand decorated sugar cookies to eat or share. Tea and soft beverages included in class. On the menu: Sugar Cookies with Royal Icing and Apple Ginger Fizz				
Saturday, October 5	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, October 5	Demo w Plated Dinner: Chef's Table: Steak & Big Reds	Brian Buchna	6:30 – 9:00 pm	\$110
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service in our chef demonstration class. Sit back, relax and celebrate the perfect pairing of juicy steaks and bold red wines. A great wine provides an acidic tang and delightful sweetness that pairs with the salty, umami-butter flavor profile of steak. On the menu: Mixed Greens Salad with Manchego & Caramelized Walnut, Dry-Aged Porterhouse with Bearnaise, Smoked Gouda & Gruyere Mac and Cheese, Whipped Potato with Parmesan & Roasted Garlic, and Skillet Chocolate Chip Cookie Pie, with Wine Pairings				
Sunday, October 6	Hands On Workshop: Seasonal French Macarons	Amy Lukasik	12:00 – 4:00 pm	\$90
Learn the secrets to creating perfect French macarons from scratch. Whether you're a baking enthusiast or a beginner, this class is your gateway to mastering these delicate and delicious treats. Chef Amy shares the techniques behind crafting macarons, from the importance of precise measurements to mastering the art of macaronage (the technique of folding the batter). You'll create a variety of seasonal fillings and assemble the iconic sandwich cookies, taking home a box of your finished sweet confections. Enjoy a selection of tea and beverages in class. On the menu: Salted Caramel Macaron, Pumpkin Spice Latte Macaron, and Cranberry Orange Macaron				
Wednesday, October 9	Hands On Family Class: Cooking Up Fall Favorites	Heather Ude	6:00 – 8:30 pm	\$65
It's family night for families with children aged 7 and over. From classic to creative, Fall's best fruits and vegetables are perfect for lunch or dinner. Price is per person; wine and beer will be served with the class for adults. On the menu: Pumpkin Ricotta Crostini with Brown Sugar Bacon, Sweet Potato Gnocchi with Maple Brown Butter, Upside Down Prosciutto and Gruyere Tarts, and Baked Cinnamon Apples and Pears with Pie Crust Cookies and Cinnamon Whipped Cream				
Thursday, October 10	Hands On: Big Bowls: Soups & Stews	Clair Smith	6:30 – 9:00 pm	\$85
As the Fall season begins, nothing satisfies like a warm bowl of soup or stew. Highlight the stars of fall with a menu featuring seasonal favorites like root vegetables and apples. In a hurry, or slow and low, there's nothing better for the soul or the belly than a pot of homemade goodness just waiting for your ladle. Wine and beer is included in class. On the menu: Creamy Crab and Corn Bisque, Roasted Butternut Squash and Apple Soup with Gruyere Crouton, Mushroom Bourguignon over Cheesy Polenta, and Pear & Pecan Crostata with Maple Whipped Cream				
Friday, October 11	Hands On: First Crush Pacific Northwest Wine Dinner	Robin Nathan	6:30 – 9:00 pm	\$105
Pick, crush, stomp, and repeat. Harvest in the Pacific Northwest wine regions bursts with vibrant golden yellow and crimson colors, mingled with aromas of ripening fruit and crushed grapes. Celebrate the first loads of fruit to be crushed to create a new vintage with a wine country inspired meal perfect for your next dinner party. On the menu: Roasted Beet Salad with Savory Hazelnut Granola, Spice Rubbed Pork Tenderloin with Pinot Noir & Blackberry Mostarda, Wild Rice Pilaf with Mushrooms & Autumn Greens, Pear & Dried Cherry Custard Crumble with Cinnamon Whipped Cream, with Pacific Northwest Wine Pairings				
Tuesday, October 15	Hands On: Crisp & Cozy: Fall Vegetarian	Clair Smith	6:30 – 9:00 pm	\$85
These Fall stars are bold on flavor and deeply delicious. Leveraging the root vegetables, squash and fruits of Fall, these vegetarian dishes will be mealtime favorites all season long. Wine and beer included in class. On the menu: Parsnip Soup with Confit Mushrooms and Spiced Walnuts, Butternut Squash and Manchego Panini, Sweet Potato Gratin with Fennel, Leek and Garlic Bread Crumbs, and Sticky Toffee Pudding Cake				

Wednesday, October 16	Small Plates Chef Demo: Fall In Charleston at Park & Oak	Brandy Fernow	6:30 – 9:00 pm	\$100
Surround yourself with beautiful design, adventurous wine, and sumptuous small plates. Experience the magic of Autumn in Charleston, where Southern hospitality meets Fall's finest ingredients. Join us for a delightful exploration of Charleston's rich culinary traditions, featuring classic dishes reimagined with the vibrant flavors of Fall. With wines paired throughout class. On the menu: Southern Shrimp & Corn Soup with Cornbread Crouton, Arugula Salad with Lemon Currants and Hazelnut, Rosemary Brined Pork Tenderloin Sandwich with Creole Sauce, Risotto Cups with Collard Green Pesto, and Brioche Chocolate Bread Pudding with Bourbon Cream				
Thursday, October 17	Hands On: Wisconsin Supper Club	Robin Nathan	6:30 – 9:00 pm	\$95
Step back in time and experience the charm of Wisconsin supper clubs. Chef Robin celebrates the nostalgic culinary traditions and comforting flavors that define this beloved Midwestern dining experience. From iconic supper club cocktails like the Old Fashioned or Brandy Alexander to hearty entrees that are as comforting as they are satisfying, dive into the heart of the supper club experience. Wine and beer included in class. On the menu: Wisconsin Old Fashioned Cocktails, Classic Relish Tray with Quick Pickle Veggies and Smoked Trout Dip, Wedge Salad with Shrimp, Fish Fry with Herb Butter Potatoes and Coleslaw, and Brandy Alexander Shakes				
Saturday, October 19	Hands On: Little Kids: Little Halloween Treats	Heather Ude	10:00 – 11:30 am	\$50
Ages 6-8 Today is the perfect day for your little ghoulish or goblin to have a good Halloween time in the kitchen. On the menu are some super-spooky foods that prove treats don't have to be tricky. On the menu: Meatball Mummies, Fluffy Pumpkin Dip with Cinnamon Sugar Pita Bites, and Witches Brew & Broom Sticks				
Saturday, October 19	Hands On: Mid Kids: Halloween Candies	Heather Ude	1:00 – 3:00 pm	\$60
Ages 9-11 Who says treats are tricky? Add some fun to your Halloween and get frighteningly festive with Chef Heather, whipping up Halloween candies that are spooky, kooky, and fun! On the menu: Chocolate Cookie Mummy Bark, Caramel and Chocolate Shortbread Treats, Bewitched Sweet and Salty Popcorn, and Halloween Punch				
Saturday, October 19	Hands On: Savoring the Season	Paul Richards	6:30 – 9:00 pm	\$105
Take advantage of the incredible Autumn season, showcasing the bounty in the flavors, colors, and aromas of Fall. From squash to stone fruit, Chef Paul creates comforting dishes that capture the spirit of the season. Wine and beer included in class. On the menu: Grape & Tarragon Spritzer; Cranberry Grilled Cheese Bites, Farro & Escarole Soup, Port Wine Glazed Pork Tenderloin with Brussels Sprout & Roasted Shallot Butternut Squash Mash, and Brandied Plum Clafoutis with Fresh Thyme				
Wednesday, October 23	Hands On: Harvest Kitchen	Robin Nathan	6:30 – 9:00 pm	\$85
Let the seasonal bounty be your guide in this farm-to-table inspired meal, showcasing the best of the harvest season. At this time of year, the market is packed with savory gems like pumpkins, walnuts, pears, and crisp apples. This rustic menu with a modern edge showcases them all. Wine and beer included in class. On the menu: Bourbon Mule Cocktails, Baby Greens with Warm Sautéed Pears, Maple Walnuts and Bleu Cheese, Cumin-Coriander Spiced Pork Ragout with Apple Gremolata, Creamy Herbed Polenta, and Pumpkin-Pear Cake with Maple Whipped Cream				
Thursday, October 24	Hands On: Le Creuset: Cookware We Love	Brandy Fernow & Trish Ranallo	6:30 – 9:00 pm	\$100
Who doesn't have a beautiful signature Le Creuset piece of cookware on their upcoming wish list? Perhaps the flagship Dutch oven; multiple sizes, loads of colors, the kitchen workhorse for stews, soups, roasts, breads, even cold dishes. Or maybe the durable, practical cast-iron skillet? We're featuring the best of the best, some new to the line up, and our favorites that easily transition from oven to table. Wine and beer included in class. All Le Creuset cookware will be 20% off for class participants. On the menu: Mapled Honey Nut Squash & Caramelized Shallots on Toasted Baguette, Wild Mushroom Bisque with Chive Crema, Red Wine Braised Short Ribs, Creamy Spinach Gruyere Gratin, and Skillet Stout Cake with Brandied Cherries				
Friday, October 25	Cocktail Party with Chef Demo: Autumn Apps & Cocktails	Brian Buchna	6:30 – 9:00 pm	\$100
Cozy up to the warm toddies and cocktails of autumn. Fall libations brimming with the flavors of sweet apples, tart pomegranate, pumpkin, and spice, all the perfect partners to a bevy of bites designed to curb hunger and delight the palate. Packed with classic fall flavors and seasonal produce, these nibbles, sips, and bites are sure to get the party started. On the menu: Caramel Apple Martini, "Punkin Chunkin" Pumpkin Chocolate Bourbon Cocktail, Brie Tartlet with Cranberry Chutney, Sweet Potato Mille-Feuille with Walnut Pesto, IPA Bacon Cheddar Dip with Rye Toast Points, Pretzel Crusted Chicken Bites with Pear-Honey Mustard, Sous-Vide Pork Tenderloin with Pomegranate-Chili Crisp, and Cinnamon-Pear Anise Cake Pops				
Sunday, October 27	Hands On: Teens: Techniques of French Cooking	Heather Ude	2:00 – 4:00 pm	\$60
Ages 12-16 Our teen classes are building blocks for learning the fundamentals of cooking. French dishes can sound fancy and refined, but mostly, they are full of all the oo-la-la flavors we love! Classic French ingredients and cooking styles are incorporated in this classic meal that will have you saying oui, oui, oui! Bon Appetit! On the menu: Savory Prosciutto Gruyere Crepes, Roasted Pork Tenderloin with Apples and Sage, French Mashed Potatoes, and Classic Creme Brulee				
Wednesday, October 30	Hands On: Dinner of Souls	Paul Richards	6:30 – 9:00 pm	\$85
Mexico's Day of the Dead, or Dia de los Muertos, is a celebration of lost loved ones with food and drink. Immerse yourself in the rich traditions and flavors of this Mexican holiday through hands-on culinary exploration. From savory tamales to spicy pozole, each dish tells a story of remembrance and celebration. Wine and beer included in class. On the menu: Warm Atole with Anejo Rum (Mexican Masa Drink), Poblano & Cheese Tamale with Salsa Verde, Pork Pozole Rojo, Chicken Mole with Squash Dotted Rice, and Calabaza en Tacha (Candied Pumpkin)				