



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2013 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
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FEBRUARY

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
					Fireside Dining (Robin Nathan) 6:30 - 9:00 pm \$80	On the Bone - Super Bowl Style (Kelly Sears) 6:30 - 9:00 pm \$65
3	4	free demo Deb's Vegetable Paella 11:00 am - 2:00 pm	midday at Marcel's Dinner for Two (Katie Wojciechowski) 12:30 - 2:00 pm \$35	master series Cooking without Recipes (Kelly Sears) 6:30 - 9:00 pm \$80	passport series Chinese New Year (Jamie Bordoshuk) 6:30 - 9:00 pm \$80	Kid's Valentine Day Sweets (Katie Wojciechowski) 12:30 - 2:00 pm \$40 Ages 8 - 12
The Big Easy Made Easy: Celebrating Mardi Gras (Allison Johnson & Annie Johnson) 12:30 - 3:00 pm \$80		free demo Rita's Mardi Gras Jambalaya 11:00 am - 2:00 pm <hr/> Dinner Together (Pete Trusiak) 6:30 - 9:00 pm \$80	midday at Marcel's From Paris, Croque Monsieur and Madame (Jean True) 12:30 - 2:00 pm \$35	Couples in the Kitchen: Seduction and Spice (Paul Lindemuth) 6:30 - 9:00 pm \$80	Winter Uncorked, Pairing Food and Wine (Robin Nathan) 6:30 - 9:00 pm \$80	French Bistro Favorites (Jean True) 6:30 - 9:00 pm \$80
10	11	12	13	14	15	16
	kid's class Crepes! (Jamie Bordoshuk) Noon - 1:30 pm \$40 Ages 8-12	free demo Janie's Penne with Beef and Arugula 11:00 am - 2:00 pm	midday at Marcel's Inspirations from Provence (Jean True) 12:30 - 2:00 pm \$35	Fast, Easy, Fresh; Flexitarian Style (Lynn Dugan) 6:30 - 9:00 pm \$65	morning at Marcel's Break the Fast: Fuel for the Day (Katie Wojciechowski) 9:30 - 11:00 am \$35 <hr/> Southern Revival: Redefining Southern Food (Kelly Sears) 6:30 - 9:00 pm \$80	Oscar Night (Jamie Bordoshuk) 6:30 - 9:00 pm \$80
17	18	19	20	21	22	23
Puff Pastry and Phyllo Dough Workshop (Coleen Graham) 1:00 - 4:00 pm \$80	25	free demo Karen's Mediterranean Chicken with Feta 11:00 am - 2:00 pm	midday at Marcel's Fish in a Flash (Lynn Dugan) 12:30 - 2:00 pm \$35	Caribbean Get Away (Robin Nathan) 6:30 - 9:00 pm \$80		28
24	25	26	27	28		

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

CLASS, DEMO + EVENT DETAILS

FEBRUARY



COOK CREATE CELEBRATE

Friday 1st hands on: Fireside Dining Robin Nathan 6:30 – 9:00 pm \$80 Start a fire, call some friends, open a bottle of your favorite beverage and share a casual evening with a warming entertaining meal and good conversation. **Oregon Style Hazelnut Pate with Croutons, Citrus-Fennel Salad, Pan Roasted Pork Tenderloin with Napa Cabbage and Apples, and Chocolate Bread Puddings with Fleur de Sel Caramel**

Saturday 2nd hands on: On the Bone - Super Bowl Style Kelly Sears 6:30 – 9:00 pm \$65 Step up your game and take your next party beyond just the chicken wing. Bones turn broth to stock, lends sweetness to meats, a richness to sauces and depth of flavor to ribs and shanks. **Sticky Balsamic Pork Sliders with Celeriac Remoulade, Smoky Braised Beef Chili with Cornbread Dumplings, Chile-Chicken Posole, and Portuguese Style Custard Tarts**

Wednesday 6th demo: midday at Marcel's: Dinner for Two Katie Wojciechowski 12:30 – 2:00 pm \$35 Two's company; turn cooking for two into a pleasure, not a chore. Whether you are a seasoned cook or kitchen shy, this dinner for two is simple to prepare and a joy to share. **Oven Roasted Onion and Fennel Salad, Shrimp Beggar's Purses, Blondie Brownie with Vanilla Ice Cream and Caramel Sauce**

Thursday 7th hands on: The Master Series: Cooking without Recipes Kelly Sears 6:30 – 9:00 pm \$80 Cooking is about technique — once you've mastered the techniques, you can adapt them to fit any ingredients, any menu. In this class you will learn the techniques for selecting the cooking method, choosing aromatics, the mix-ins, the herbs and spices, and building depths of flavor to create five different dishes. **Salad, main course protein of beef and chicken, two side dishes, and a dessert**

Friday 8th hands on: Passport Series: Chinese New Year Jamie Bordoshuk 6:30 – 9:00 pm \$80 According to the Chinese Zodiac, the year 2013 is the year of the Snake. Ancient Chinese wisdom dictates that the presence of a snake in the house signifies that the family will not starve, and Chef Jamie is here to see to it! **Traditional Chinese Egg Drop Soup, Jiaozi Chinese Dumplings with Hoisin Dipping Sauce, Lobster Cantonese, Stir-Fried Broccoli Hong Kong Style, Scented Jasmine Rice, and Fortune Cookies**

Saturday 9th hands on: Kid's Valentine Day Sweets - Ages 8 - 12 Katie Wojciechowski 12:30 – 2:00 pm \$40 Cupid is aiming his arrow and love is in the air! Join Chef Katie for an afternoon of hands-on cooking from the heart. **Cupid's Snack Mix, Eat your heart out Meatballs, Cupid's Arrow Garlic bread, Heart Shaped Red Velvet Cupcakes, and "Rose" Strawberry Bouquets**

Sunday 10th hands on: The Big Easy Made Easy: Celebrating Mardi Gras Allison Johnson and Annie Johnson 12:30 – 3:00 pm \$80 You don't have to stumble down Bourbon Street to celebrate Mardi Gras. The trinity of classic born cocktails includes the Sazerac, the Ramos Gin Fizz and the Vieux Carre. Pair that with a bowl of jambalaya and you've got yourself a party! **Louisiana Sausage Jambalaya, Creole Tomato Salad, Cajun Shrimp Etouffee, and Bananas Foster**

Tuesday 12th hands on: Dinner Together Pete Trusiak 6:30 – 9:00 pm \$80 Cancel the restaurant reservations this week and try cooking together. Chef Pete will guide you through an experience for the senses; learn new skills, and socialize while preparing this savory meal together. **Bacon Wrapped Sea Scallops over Apple Fennel Slaw, Roasted Beef Tenderloin with Mushroom Duxelles and Asparagus, and Apple Hazelnut Crepes**

Wednesday 13th demo: midday at Marcel's: From Paris, Croque Monsieur and Madame Jean True 12:30 – 2:00 pm \$35 As the world's greatest melted cheese sandwiches go, the French Croque-Monsieur and Madame are the King and Queen. In this simple bistro style menu, these versions pair nicely with a traditional French salad and fruited dessert. **Croque-Monsieur and Croque-Madame, individuals and as a casserole, and Fresh Greens with the Perfect Vinaigrette**

Thursday 14th hands on: Couples in the Kitchen: Seduction and Spice Paul Lindemuth 6:30 – 9:00 pm \$80 Long-believed to be the foods of love, culinary aphrodisiacs are a must for your Valentine's Day dinner and date plans. Create delicious dishes while learning about the great seductive foods extolled by Montezuma, Casanova, and cultures around the world. **Grilled Pear Salad with Fig/Walnut Tapenade, Roasted Prosciutto and Goat Cheese, Steamed Mussels with Curry, Saffron, and Lemongrass, Roasted Veal Chops with Tomatoes, Shallots, and Olive Jus, Creamy Parmesan Polenta, and Chocolate and Hazelnut Truffles**

Friday 15th Marcel's Celebration Table (demonstration with dinner in the dining room) Winter Uncorked, Pairing Food and Wine Robin Nathan 6:30 – 9:00 pm \$80 Discover the recipe for pairing favorite winter dishes with the appropriate regional wines revealing perfectly complementary foods for your table. Chef Robin shares the advantages of adding a splash to your next recipe. Each course will be paired with a different wine. **Pinot Noir Glazed Grape and Arugula Salad, Roast Beef Tenderloin au Poivre with Cabernet Reduction, Creamy Potato Puree with Goat Cheese, and Beaujolais Granita with Berry Cream**

Saturday 16th hands on: French Bistro Favorites Jean True 6:30 – 9:00 pm \$80 Join Chef Jean as she helps you navigate you through understanding the importance of classic French cooking. Delivered in her comfortable, casual style, create a meal that's guaranteed to impress even your most discerning guests. **Palmiers with Sun-Dried Tomatoes, Benoit's Fricassee of Chicken and Morels, Skillet roasted Salmon with Beurre Blanc, Braised Fennel, Carrots and Potato Gratin, Apple filled Crepes**

Monday 18th hands on: Kid's Class: Crepes! - Ages 8-12 Jamie Bordoshuk Noon – 1:30 pm \$40 Flour, eggs, milk, butter, and a pinch of salt = delicious! Those are the simple ingredients used in creating crepes. Where you go from there is up to you. Easy to make and limitless in variety of fillings and toppings, crepes are a fun, versatile, and tasty option for breakfast, dinner, or dessert. **Savory Creamy Chicken and Mushroom Crepes, Baked Italian Cheese Crepes and Marinara Sauce, and Sweet Crepes with Blueberry Chutney**

Wednesday 20th demo: midday at Marcel's: Inspirations from Provence Jean True 12:30 – 2:00 pm \$35 At a time when "fresh" and "seasonal" are the words on every food-lover's lips, Provençal cooking has never looked more modern—even if many of the most popular recipes are centuries old. Vividly colored vegetables and olive oils—tasting of artichokes and almonds -form the basis of most meals. **Orange Cucumber Salad with Sun-Dried Tomato Dressing, Vegetable Tian (eggplant, potato, leeks, zucchini, tomato, with kalamata olives), Cod Provençal, and Plum Cake**

Thursday 21st hands on: Fast, Easy, Fresh; Flexitarian Style Lynn Dugan 6:30 – 9:00 pm \$65 Not a vegan, not quite a vegetarian, but looking to minimize the amount of meat you eat, without eliminating it, join the ranks of the "flexitarian." Making meat an ingredient in a dish, not the main event can be healthier, more sustainable, and just as satisfying. These stews, stir fries, and main dish salads feature meat as a condiment, without sacrificing bold, rich flavor. **Adzuki and Potato Miso Stew, Asian Chicken Lettuce Cups, Edamame Salad with Quinoa and Corn, Pina Colada Pie**

Friday 22nd hands on: morning at Marcel's: Break the Fast: Fuel for the Day Katie Wojciechowski 9:30 – 11:00 am \$35 Breakfast literally means "breaking the fast," and it helps us to 'restock' or 'refuel' our energy stores, which have been depleting during the overnight fast, giving us energy for the day's activities. Sit back and enjoy a breakfast aimed at arming you with all the fuel you need to get through your busy day. **Granola Bars with Dried Cherries and Hazelnuts, Breakfast Smoothie, and Apple Cinnamon Pancakes with Maple Syrup and Caramelized Bananas**

Friday 22nd hands on: Southern Revival; Redefining Southern Food Kelly Sears 6:30 – 9:00 pm \$80 It's not just fried chicken and biscuits anymore. The south has attracted talented chefs who are redefining southern standards into cross country must-haves. From Ashley's in Little Rock, Arkansas, to Restaurant Eugene in Atlanta, and the Garage Bar, in Louisville, Kentucky, the culinary south isn't just whistling Dixie! **Roasted Peanut Soup with Honey Whipped Cream, Wilted Greens Salad with Squash, Apples, and Country Ham, Redeye-Glazed Pork Tenderloin with Black-Eyed Peas, Coconut Southern Comfort Layer Cake**

Saturday 23rd hands on: Oscar Night Jamie Bordoshuk 6:30 – 9:00 pm \$80 You've religiously gone to the movie theater every weekend for the past few months, eaten one too many bags of popcorn, and now the big night is almost here. Tomorrow is Oscar's night! The real key to any fabulous Oscar Party is to have a great mix of people mingling and enjoying delicious food. Chef Jamie is rolling out the epicurean red carpet with this line up. The envelope please... **Parmigiano-Reggiano Popcorn, #6 of the 21 ways to make shrimp: Shrimp with Garlic and Chipotle Chiles Crostini (Forrest Gump 1994), Indian Spiced Chicken and Spinach (Slumdog Millionaire 2008), Crab and Ricotta Baked Cannelloni with Parmigiano Reggiano Bechamel Sauce (The Godfather I and II 1972 and 1974), and Black and White Cookies (The Artist 2011)**

Sunday 24th hands on: Puff Pastry and Phyllo Dough Workshop Coleen Graham 1:00 – 4:00 pm \$80 Phyllo dough is the paper thin Greek version of the Eastern European pastry strudel dough, made of strong flour, eggs, and water. Puff pastry consists of over 1000 layers of butter and dough. This melt-in-your-mouth pastry has no added leavening agent yet can rise to 8 times its original thickness when baked. Each dough can be utilized for both sweet and savory dishes yielding delicious results. **Ham and Cheese in Puff Pastry Appetizer, Artichoke and Ricotta Strudel in Phyllo Dough, Pork Tenderloin En Croute, Fruity Phyllo Tarts and Apple Tarte Tatin**

Wednesday 27th demo: midday at Marcel's: Fish in a Flash Lynn Dugan 12:30 – 2:00 pm \$35 Whether you are a seasoned fish lover or someone looking for options to feed the ones in your family who aren't quite hooked, Lynn has just the solution. Versatile and simple, these fish dishes will bring the best of the sea to your table. **Asparagus, Rosemary & Smoked Salmon Wraps, Pan-Seared Tilapia with Avocado and Tomato Salsa, Spicy Shrimp Creole**

Thursday 28th hands on: Caribbean Get Away Robin Nathan 6:30 – 9:00 pm \$80 No matter the island, great Caribbean cooking style always starts with staple local ingredients: fish, vegetables, tropical fruits. The essence of Caribbean cooking is found in the use of these fresh foods enhanced by island spices and herbs. If this spring break doesn't have you packing your bags and heading south, spice up your next dinner with the taste of the Islands. **Scallop Ceviche with Papaya and Plantain Chips, Coconut-Curry Pork Kabobs, Jerked Chicken Breasts with Mango-Avocado Salsa, Coconut-Sweet Potato Puree, and Natillas (Cuban Style Chocolate Pots) with Mocha Whipped Cream**