



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

2013 marcelsculinaryexperience.com
490 North Main, Glen Ellyn, IL
630.790.8500

JUNE

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
						A Night in Havana (Paul Lindemuth) 6:30 - 9:00 pm \$80 1
Ribs and Rubs (Pete Trusiak) 12:30 - 3:00 pm \$80 2	 3	free demo Rasa's Thai Spring Rolls 11:00 am - 2:00 pm twilight at Marcel's French Bistro Dishes for Al Fresco Dining (Jean True) 6:30 - 8:00 pm \$45 4	midday at Marcel's Fast, Easy, Fresh - Summer Solutions (Lynn Dugan) 12:30 - 2:00 pm \$35 5	Fresh Flavors of Early Summer (Kelly Sears) 6:30 - 9:00 pm \$80 6	Field Trip: Fresh from the Farmer's Market (Paul Lindemuth) 10:30 - 11:30 am trip to market 11:30 - 1:30 pm class \$50 7	Burgers on the Grill (Kelly Sears) 6:30 - 9:00 pm \$65 8
 9	LITTLE KIDS CAMP Culinary Building Blocks ages 6 - 8		Getting the Most from your CSA (V) (Lynn Dugan) 6:30 - 9:00 pm \$65 13		 14	mid kids Dad and Me Cooking Together (Jamie Bordoshuk) 12:30 - 2:00 pm \$40 Ages 9 - 11 Caribbean Cocktail Party (Paul Lindemuth & Kelly Sears) 6:30 - 9:00 pm \$70 15
	BIG KIDS CAMP		Camp Spain ages 12 - 16		 22	
	(Jamie Bordoshuk) 12:30 - 2:30 pm \$50 per day or \$180 all 4 days 16	(Jamie Bordoshuk) 12:30 - 2:30 pm twilight at Marcel's Summer Cooking for 1 or 2 (Jean True) 6:30 - 8:00 pm \$45 18	(Jamie Bordoshuk) 12:30 - 2:30 pm 19	(Jamie Bordoshuk) 12:30 - 2:30 pm Club Med (Paul Lindemuth) 6:30 - 9:00 pm \$80 20	Kitchen Collaboration; Corks and Caps (Robin Nathan and Kelly Sears) 6:30 - 9:00 pm \$100 21	
	MID KIDS CAMP		Camp Paris ages 9 - 11		 28	
	(Jamie Bordoshuk) 12:30 - 2:00 pm \$40 per day or \$150 all 4 days 23/30	(Jamie Bordoshuk) 12:30 - 2:00 pm 24	(Jamie Bordoshuk) 12:30 - 2:00 pm Summer from Sonoma Valley (Robin Nathan) 6:30 - 9:00 pm \$80 26	(Jamie Bordoshuk) 12:30 - 2:00 pm Summer Luau (Kelly Sears) 6:30 - 9:00 pm \$80 27		French Country Summer Kitchen (Jean True) 6:30 - 9:00 pm \$80 29

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

Saturday 1st hands on: **A Night in Havana** Paul Lindemuth 6:30 - 9:00 pm \$80
Cuban food has Spanish, African, and Caribbean influences prepared with local island ingredients that make the dishes their own. You'll feel like you've spent a sultry night sipping mojitos in Old Havana. **Tostones (Twice-Fried Plantains) with Mojo Sauce, Chicken in Black Bean Sauce, Arroz Cubana (Cuban Yellow Rice), Ensalada de Aguacate (Avocado Salad with Pickled Red Onions), and Rum Custard and Banana Tart in Cashew Crust**

Sunday 2nd hands on: **Ribs and Rubs** Pete Trusiak 12:30 - 3:00 pm \$80
Grilling season is synonymous with ribs; fall-off-the-bone, moist, succulent ribs. Join Chef Pete as he shares his knowledge of rib varieties, rubs, sauces, and marinades, and the best way to ensure success at your next barbeque. **Boneless Beef Short Rib Sandwiches, Braised Char Siu Beef Ribs, Smoked Delta Style Spareribs, and Tangy Sweet Kansas City Baby Back Ribs**

Tuesday 4th demo: **Twilight at Marcel's: French Bistro Dishes for Al Fresco Dining** Jean True \$45
6:30 - 8:00 pm By the latter half of the 19th century, bistros were centers of social life in Paris, catering to great, and near great, painters and writers. This down-to-earth food quickly became as celebrated as the eateries most famous patrons. **Moules (mussels) Mariniere, Baguette "sub" with Asparagus and Smoky French Dressing, and Lemon Pudding Soufflé**

Wednesday 5th demo: **midday at Marcel's: Fast, Easy, Fresh - Summer Solutions** Lynn Dugan \$35
12:30 - 2:00 pm Summer months make fresh ingredients like garden fresh vegetables and early summer berries easily accessible for fabulously flavorful and satisfying meals. These are dishes that you will feel good about serving and great about eating! **Creamy Avocado Soup with Shrimp and Pepitas, Vietnamese Style Rice Noodle Salad with Grilled Chicken, and Strawberry Sweet Ricotta Chocolate Cups**

Thursday 6th hands on: **Fresh Flavors of Early Summer** Kelly Sears 6:30 - 9:00 pm \$80
When the weather gets warmer, the food tends to get lighter. The availability of local, fresh vegetables beckons and the barbeque down-right hollers. Tasty pairings of early summer are surprisingly easy. **Grilled Watermelon Salsa with Spicy Lime Tortilla Chips, Spring Vegetable and Goat Cheese Dip with Parmesan Toasts, Char-grilled Asparagus with Walnut, Parsley Pesto, Grilled Pork Tenderloin with Roasted Cherry Peppers and Cipollini Onions, and Lime and Almond Tarts with Fresh Berries**

Friday 7th hands on: **Field Trip: Fresh from the Farmer's Market** Paul Lindemuth \$50
Trip to Farmer's Market 10:30 - 11:30 am and hands on class 11:30 - 1:30 pm 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...a true farm to table experience**

Saturday 8th hands on: **Burgers on the Grill** Kelly Sears 6:30 - 9:00 pm \$65
If you've ever been to Minnesota, you know a Jucy Lucy (or Juicy Lucy) is a cheeseburger that has the cheese inside the meat patty rather than on top. If you agree that nothing says hello summer like burgers on the grill, venture from the classic traditional to burgers with a twist. **The Original Jucy Lucy, Slider Trio of Spicy Pork Burgers with Smoked Paprika Aioli, Spiced Lamb Burger with Cucumber Yogurt Sauce, Thai Curry Turkey Burgers, Chipotle Potato Salad, and Ice Cream Sandwiches**

LITTLE KIDS CAMP hands on: Culinary Building Blocks ages 6 - 8

Monday - Wednesday 10th - 12th Katie Wojciechowski 12:30 - 2:00 pm \$35 per day \$100 all 3 days
3 day camp offers kitchen safety, proper food handling, food preparation, cooking and baking techniques, table setting, and presentation. Day 3 of camp will be a party prepared by the students for the parents.
Day 1 - Baking: Focaccia Bread with Red Sauce, Apple Pies on a Stick, Chocolate Cupcakes with Vanilla Buttercream Icing
Day 2 - Lunch: Cheesy Tortellini Soup, Garlic Bread, Apple Chocolate Granola Wedges
Day 3 - Dinner: Parmesan Breaded Chicken Tenders, Smashed Potatoes, Fresh Apple sauce

Wednesday 12th hands on: **Grilling & Chilling California Style** Robin Nathan 6:30 - 9:00 pm \$65
Join us at our outdoor grill and celebrate all that is summer with grill perfect recipes with a California-easy flair. **Grilled Watermelon & Haloumi Skewers with Balsamic Reduction, Grilled Lamb Burgers with Tzatziki & Tomatoes, Grilled Garlic Naan, Shortcake with Grilled Strawberries**

Thursday 13th hands on: **Getting the Most from your CSA (V)** Lynn Dugan 6:30 - 9:00 pm \$65
CSA stands for Community Supported Agriculture and describes a relationship between a farm and local people who consume the farm's food. Marcel's has partnered with Nichols Farm in Marengo to be a CSA pick-up site and Todd Nichols will be joining Chef Lynn to help you learn the tips to use your CSA to the fullest potential! **Roasted Beet, Arugula and Goat Cheese Salad; Crispy Eggplant Stack with Tomato, Basil and Balsamic Glaze, Light Salmon Potato Cakes with Mustard Dill Sauce; Creamy Baked Custard with Fresh Berries**

Saturday 15th MID KIDS: hands on: **Dad and Me Cooking Together** ages 9 - 11 \$40
Jamie Bordoshuk (with son TJ & daughter Ellen) Noon - 1:30 pm Join Chef Jamie and his kids to prepare lunch with Dad on his special day! Have dad all to yourself while you spend a couple of hours creating a delicious lunch for the two of you to enjoy. **Italian Meat Stromboli, Garden Fresh Chopped Salad with Fresh Herb Vinaigrette, and Almond Cherry Biscotti**

Saturday 15th Marcel's Cocktail Party, Interactive Demonstration: **Caribbean Cocktail Party** \$70
Paul Lindemuth & Kelly Sears 6:30 - 9:00 pm Rum tasting, rum cocktails, island themed appetizers, and mingling. Join Chef Kelly, Chef Paul, our rum expert and our Marcel's cocktail and appetizer contest finalists to a showdown that will crown a winner. **Tempura Sweet Potato Chips with Lemongrass and Lime Salt, Jerk Pork Tenderloin Medallions, Roasted Garlic Shrimp, Jamaican Cod Fritters, Pappas Rellenas with Picadillo de Pavo, Tostones with Sweet Pepper Salsa, Coconut Shrimp with Mango Chutney Dipping Sauce, Yuca Fries with Garlic Mojo, Coconut and Lime Granita, and Haitian Sweet Potato Pudding Cakes**

BIG KIDS CAMP hands on: Camp Spain ages 12 - 16

Monday - Thursday 17th - 20th Jamie Bordoshuk 12:30 - 2:30 pm \$50 per day \$180 all 4 days
Celebrate Spain! Tapas are small portions of food served as appetizers. Enjoy making a variety of Tapas that are as delicious as they are nutritious. Day 4 of camp will be a party prepared by the students for the parents.
Day 1 - Meatballs in a Spanish Saffron Sauce, Baked Goat Cheese Fondue, Mashed Potatoes with Caramelized Onions, Churros
Day 2 - Spanish Roasted Chicken Salad, Potatoes con Aioli, Croquettes with Serrano Ham and Manchego Cheese, Torrijas (Spanish Bread Pudding)
Day 3 - Jerk Pork Medallions, Torta Espanola with Chorizo, Shrimp and Bacon Skewers, Spanish Perrunillas Cookie
Day 3 - Garlic Shrimp and Potato Tortilla Bites, Bomba Rice and Garlic Chicken Croquets, White Cheddar and Chive Shortbread Coins, Tarte Manzana Casera (Apple Tart)

MID KIDS CAMP hands on: Camp Paris ages 6 - 8

Monday - Thursday 24th - 27th Jamie Bordoshuk 12:30 - 2:00 pm \$40 per day \$150 all 4 days
Kids will make and enjoy French cuisine, the history of French kitchen and experience the ooh la la of Parisian foods. Day 4 of camp will be a party prepared by the students especially for the parents.
Day 1 - Vichyssoise (Potato Leek Soup), Quiche Lorraine, Mixed Greens with Tangy Tomato-Tarragon French Dressing
Day 2 - Savory Creamy Chicken Crepes, Madeleine, Raspberry Vinaigrette with Romaine Lettuce Hearts
Day 3 - Caramelized Onions and Goat Cheese Flatbread with Herbs de Provence (Pissaladiere), Greens with Jambon (Ham), Potatoes, Green Beans and Hard Boiled Eggs (Salad Niçoise), Creamy Lemon Chicken with Artichokes
Day 3 - French Onion Soup with Gruyere, Boeuf Bourguignon, Roasted Yukon Gold and Fennel Gratin

Tuesday 18th demo: **Twilight at Marcel's: Summer Cooking for 1 or 2** Jean True 6:30 - 8:00 pm \$45
Making meals for 1 or 2 doesn't have to be a challenge and summer time makes it easier than ever to eat fresh, home-cooked meals. Chef Jean will add a tip on how to make a quick beef stock to have on hand. **Pan Seared Pork Tenderloin, with Pan Juices, Quinoa and Vegetable Stew, Sautéed Snow Peas, and Raspberry Tiramisu**

Thursday 20th hands on: **Club Med** Paul Lindemuth 6:30 - 9:00 pm \$80
Highlighting fruits, vegetables, poultry seafood, and herbs in abundance, Chef Paul has designed a menu packed with ingredients, flavors, and cooking styles emphasizing the major components of Mediterranean cooking. **Zucchini "Carpaccio" Salad with Pine Nuts, Mint, Lemon and Parmesan, Grilled Bread with Serrano Ham, Grilled Tuna with Sun-Dried Tomato/Kalamata Olive Tapenade, Mediterranean-Spiced Couscous with Fennel and Roasted Peppers, Espresso/Chocolate/Hazelnut Cookies, and Espresso Granita**

Friday 21st Marcel's Celebration Table: **Kitchen Collaboration; Corks and Caps** 6:30 - 9:00 pm \$100
Robin Nathan and Kelly Sears A collaboration you won't want to miss. Each course prepared by Chef Robin with wine and Chef Kelly with beer served on the same plate. **Chef Robin: Scallop Ceviche with Sauvignon Blanc & Tropical Fruits, Chile Rubbed Steak with Cabernet Pan Sauce, Chardonnay & Jack Cheese Bread, Summer Succotash with a Pinot Grigio Splash, and Poached Summer Fruit with Vanilla Ice Cream and Rose. Chef Kelly: Lager Spiced Poached Shrimp with Citrus and Avocado, Ginger Brown Ale Glazed Tri-Tip, Butter Crusted Beer Bread, Summer Succotash with a Splash of Amber Bock, and Weiss Poached Pears with Brandied Mascarpone**

Wednesday 26th hands on: **Summer from Sonoma Valley** Robin Nathan 6:30 - 9:00 pm \$80
The farms, orchards, and vineyards of California's wine country are one of the most bountiful in the country. Learn the secrets to the best dishes from the kitchen of Napa, Sonoma, and the Russian River Valley. **Sweet & Spicy Melon & Fig Salad, Grilled Leg of Lamb with 5 Herb Puree, Grilled Flatbreads with Feta, and Blackberry & Basil Sorbet**

Thursday 27th hands on: **Summer Luau** Kelly Sears 6:30 - 9:00 pm \$80
With a focus on Hawaiian and Polynesian favorites, pineapple, macadamia nuts, Kalua Pig (traditionally buried in the ground and slow cooked - we'll short cut it using banana leaves and foil), and Kona coffee, we'll prepare a feast inspired by the isles. It's the perfect way to "hang loose." **Maui Citrus Blossoms, Kalua Pig with Maui Onion Sauce, Macadamia Nut-Crusted Chicken with Tropical Pineapple Relish, Okinawa Sweet Potatoes and Haupia Cream Cheese Pie with Kona Coffee Cookies**

Saturday 29th hands on: **French Country Summer Kitchen** Jean True 6:30 - 9:00 pm \$80
Introduce yourself to some of the classic simple summer dishes of the French countryside. These traditional recipes are easy to prepare, rely on the freshest garden ingredients and are consistently delicious. **Pissaladiere Tart, White Bean and Tomato Salad, Soup of Fresh peas with Mint, Poulet Ragout with Wild Mushrooms and Chives, and Apricot Sorbet with Sable Brown Butter Sandwich Cookies**

(v) Vegetarian All hands on and twilight classes include a selection of our wines and beers (2 glasses per person)



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