



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

COOK CREATE CELEBRATE

S	M	T	W	T	F	S
					Favorite Restaurant Recipes (Paul Lindemuth) 6:30 - 9:00 pm \$100 1	Intoxicating Flavors (Kelly Sears) 6:30 - 9:00 pm \$80 2
		free demo Jacqui's Missouri Corn Chowder 11:00 am - 2:00 pm 5	One Chicken, Three Meals (Katie Wojciechowski) 12:30 - 2:00 pm \$35 6	The Perfect Pair (Jean True) 6:30 - 9:00 pm \$80 7	techniques Hands on Pasta (Coleen Graham) 6:30 - 9:00 pm \$80 8	The Patisserie (Jean True) 12:30 - 3:00 pm \$65 Stout Sensations (Robin Nathan) 6:30 - 9:00 pm \$80 9
International Easter Holiday Breads Workshop (Coleen Graham) 1:00 - 4:00 pm \$65 10		free demo Chef Kelly's Pancetta Corn Saute 11:00 am - 2:00 pm 12	midday at Marcel's The New Beans on the Block (Lynn Dugan) 12:30 - 2:00 pm \$35 13	The Art of the Sandwich: Across the Country and Abroad (Kelly Sears) 6:30 - 9:00 pm \$65 14	morning at Marcel's Easter Breakfast (Lynn Dugan) 9:30 - 11:00 am \$35 master series It's in the Sauce (Kelly Sears) 6:30 - 9:00pm \$80 15	passport series Dim Sum (Jamie Bordoshuk) 6:30 - 9:00 pm \$80 16
Luck of the Irish Brunch (Allison & Annie Johnson) 12:30 - 3:00 pm \$65 17		free demo Teri's Chocolate Scones 11:00 am - 2:00 pm Fish Tales (Pete Trusiak) 6:30 - 9:00 pm \$80 19	midday at Marcel's Crepes (Katie Wojciechowski) 12:30 - 2:00 pm \$35 20			master series Perfect Stuffed Pasta (Jean True) 6:30 - 9:00 pm \$80 23
	KIDS CULINARY CAMP Cooking with the Food Network ages 8 - 12					
24/31	1 Cooking with Guy Fieri (Jamie Bordoshuk) Noon - 1:30 pm \$40 per day or \$150 all 4 days 25	2 Cooking with Rachel Ray (Jamie Bordoshuk) Noon - 1:30 pm 26	3 Cooking with Giada De Laurentis (Jamie Bordoshuk) Noon - 1:30 pm 27	4 Cupcake Wars (Jamie Bordoshuk) Noon - 1:30 pm 28	29	30

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



MARCH

COOK CREATE CELEBRATE

Friday 1st **Marcel's Celebration Table (demonstration with dinner in the dining room) Favorite Restaurant Recipes** Paul Lindemuth 6:30 - 9:00 pm \$100 We all have our favorite restaurants. There is something wonderful about the experience of another chef's dishes; technique, flavor, and that "wow" factor that makes us want to recreate those special recipes at home. Join Chef Paul as he prepares some of the best dishes he has ever eaten. **Artichoke Soup with Brie Croutons (Café Boulud, New York), Baby Arugula and Shaved Raw Fennel Salad with Lemon and Parmesan (Rossellini's, Ravello, Italy), Butter Poached Lobster with Mascarpone/Lobster Broth Orzo (The French Laundry, Yountville, CA), and Espresso Pound Cake with Turkish Coffee Ice Cream and Warm Mango Compote (Charlie Trotter's, Chicago)**

Saturday 2nd **hands on: Intoxicating Flavors** Kelly Sears 6:30 - 9:00 pm \$80 Wine, spirits, and beer make a splash in cooking, marinating and tenderizing with their flavors intensifying each recipe. Beyond coq au vin, and boeuf bourguignon, cooking wines, liqueurs and vermouths enhance flavor in modern dishes and desserts. Slow cooked beef loves red wine, cider's fruit base sweetens pork and caramelizes pan juices, and port is a duck's best friend. Experience the depth of flavor your favorite libation can add to a dish. **Baby Frisee with Seared Duck Breast with Port Fig Gastrique, Cabernet Braised Tri Tip with Pink Peppercorns and Paris Mash, Hard Cider Roasted Pork Shoulder with Snow Pea Slaw, and Cinnamon Panna Cotta with Brandy Syrup**

Wednesday 6th **demo: One Chicken, Three Meals** Katie Wojciechowski 12:30 - 2:00 pm \$35 Get more out of the time you spend in the kitchen. With a bit of initial planning, by cooking chicken one night you can finish with three different meals for lunch or dinner for the rest of the week. **Chicken Enchiladas with Mole Sauce, Chicken Salad Sandwiches with Smoked Almonds, and Chicken Noodle Soup**

Thursday 7th **hands on: The Perfect Pair** Jean True 6:30 - 9:00 pm \$80 When it comes to gastronomy, certain foods just belong together: red wine and red meat, burgers and fries, chips and dip. But, ever wonder why your favorite cabernet goes so well with a nice filet mignon? What makes two flavors jibe? Several factors collide on their way to flavor; cooking is an incredible multisensory sensation. Chef Jean shares these duos that all benefit from culinary partnership. **Corned Beef and Cabbage, Chicken and Dumplings, Jean's Famous Meat Loaf and Mashed Potatoes, Iceberg Wedge Salad with Blue Cheese and 1,000 Island Salad dressing, and Brownie a la mode**

Friday 8th **hands on: Techniques: Hands on Pasta** Coleen Graham 6:30 - 9:00 pm \$80 Who would have thought that flour, eggs, and water could create such a delicious result? Chef Coleen will show you how easy it is to make fresh pasta at home. Mix, knead, roll, and eat your way to the wonders of fresh pasta. **Minestrone Soup, Red, White and Green pasta to be utilized in Linguini with Smoked Ham and Broccoli in a Cheese Sauce, Tri-colored Rottolo with two sauces, and Nutella Ravioli**

Saturday 9th **hands on: The Patisserie** Jean True 12:30 - 3:00 pm \$65 Warm up with cakes, pastries, and biscuits fresh from the oven. Create luxurious pastries of exceptional quality with a masterful blend of classic European traditions with modern flavor profiles and contemporary palettes. Try your hand at delicious entremets (mousse cakes), luscious tarts, handmade chocolates and candies, and classic French Macarons. **Chocolate Truffles, Decadent Chocolate Cupcakes with Molten Center, Meyer Lemon Tart with Raspberry Sauce, Chocolate Panna Cotta, and French Macarons**

Saturday 9th **hands on: Stout Sensations** Robin Nathan 6:30 - 9:00 pm \$80 If a tall, rich stout delights your taste buds, imagine how it can enhance your recipes from main course to dessert. Cook along with Chef Robin as she shows how to bring your flavors to a "head" while also enjoying some special beer selections. **Baby Greens and Apple Salad with Lager-Dijon Vinaigrette, Belgian Beef, Beer and Onion Stew, IPA and Cheddar Bread, and Guinness Gingerbread with Spiced Whipped Cream**

Sunday 10th **hands on: International Easter Holiday Breads Workshop** Coleen Graham 1:00 - 4:00 pm \$65 Easter breads are as unique as the country of origin. There are hot cross buns of England and the scarlet-colored eggs baked into the Greek Tsourekia, Babka from Poland; In the Czech Republic, Houska is a traditional Easter bread and in Italy, the Colomba Pasquale; all completely different ideas but all completely delicious results. **Sweet and Fruity Polish Babka, Tsourki- Traditional Greek Easter bread, and Hot Cross Buns from England. For lunch, Traditional Italian Easter pie.**

Wednesday 13th **demo: midday at Marcel's: The New Beans on the Block** Lynn Dugan 12:30 - 2:00 pm \$35 Move over grains, there's a great big bean world out there extending way beyond the kidney and the cannellini. Meet adzuki, Flageolet, and Mung beans. These beans offer a variety of tastes and textures; they're good for you, and easy on the budget but long on flavor. **Quinoa with Oyster Mushrooms and Adzuki Beans, Savory Chicken Tomato Flageolet Stew, and Coconut Mung Bean Pudding**

Thursday 14th **hands on: The Art of the Sandwich: Across the Country and Abroad** Kelly Sears 6:30 - 9:00 pm \$65 Eaten around the globe, this universal fast food is a model hand held snack. The sandwich provides the perfect opportunity for skill, technique, and palate development as well as the creative outlet to explore flavor and texture combinations. **Vietnamese Style Bahn Mi, The Bocadillo de Tortilla of Spain, France's Pan Bagnat, the Cubano, Falafel Pitas with Cucumber-Yogurt Dressing, Middle Eastern Chicken Shawarma, Italy's Gelato Sandwich and the Japanese "Ichigo" Strawberry Cream Sandwich**

Friday 15th **demo: morning at Marcel's: Easter Breakfast** Lynn Dugan 9:30 - 11:00 am \$35 Before filling the baskets, planning the egg hunt, and hosting the houseful of guests, take some time for yourself and enjoy a leisurely breakfast filled with recipes perfect for your own celebration. With a menu filled with spring vegetables, fruits, and special breads, your Easter treats may have just been delivered early. **Caramelized Grapefruit Halves, Spring Vegetable Frittata, and Pineapple Carrot Breakfast Cake**

Friday 15th **hands on: Master Series: It's in the Sauce** Kelly Sears 6:30 - 9:00pm \$80 Sometimes all a meal needs to come together is a really great sauce. This class will cover six great sauces, all featuring different techniques and used in all phases of the meal, appetizer through dessert. All of these sauces can be made ahead and frozen to be utilized any time you need to spice up that not so exciting chicken breast or plate of pasta. **Spanish Romesco Sauce, Red Pepper Coulis, White Wine Tomato Pan Sauce, Bolognese Ragu, Greek Egg-Lemon Sauce, and Espresso Caramel Sauce - all will be used in preparing the evening's meal**

Saturday 16th **hands on: Passport Series: Dim Sum** Jamie Bordoshuk 6:30 - 9:00 pm \$80 Dim sum (literally meaning: touch the heart) was originally not a main meal, it is now an integral part of Chinese cuisine, closely associated with the tradition of yum cha, or taking tea. It should be lingered over, in multiple courses that traditionally have a set order. Join Chef Jamie in creating these delicious traditional small Chinese dishes that are meant to be sampled and shared. **Pan-Seared Pork and Ginger Potstickers, Chicken & Vegetable Spring Rolls, No-Fry Heart Healthy Shrimp Rice Rolls, Asian Steamed dumplings with a Peanut Satay Dipping Sauce, and Fresh Crunchy Vegetable Fried Rice, Chinese Almond Cookies**

Sunday 17th **hands on: Luck of the Irish Brunch** Allison Johnson & Annie Johnson 12:30 - 3:00 pm \$65 Whether you are Irish or not, everyone has a little green in them on St. Patrick's Day. Celebrate the greenest of holidays with these traditional and new Irish-inspired recipes for a spectacular brunch that will leave you wondering why you've been eating corned beef and cabbage all these years. Paired with some "lucky libations," this may just be the best St. Patrick's Day ever! **Corned Beef Hash, Bacon, Tomato and Cheddar Bake, Irish Boxty, and Apple Pancakes with Whisky Pecan Syrup**

Tuesday 19th **hands on: Fish Tales** Pete Trusiak 6:30 - 9:00 pm \$80 Fish has the perfect combination of quick cooking times and versatile flavors that lends itself beautifully to creating a variety of impressive dishes. Chef Pete will discuss fish variety, share purchasing tips for freshness and preparation, and pair appropriate cooking techniques with the appropriate fish for maximum results as you prepare the meal. **Smoked Trout and Celeriac Salad, Miso Glazed Cedar Plank Salmon, Habanero Citrus Halibut Cakes, and Steamed Prince Edward Island Mussels**

Wednesday 20th **demo: midday at Marcel's: Crepes** Katie Wojciechowski 12:30 - 2:00 pm \$35 These light, paper-thin creations can be made from plain or sweetened batters with various flours, and used for savory or dessert dishes. Whether you prefer yours rolled, folded, spread with jam or served as a main course, we can all agree, they're delicious! **Traditional Crepe with all the fillings of a Club Sandwich, Poppy Seed Crepe with Fig Syrup, Herbed Scented Crepe with Shredded Pork and Caramelized Apple Onion Cream Sauce**

Saturday 23rd **hands on: Master Series: Perfect Stuffed Pasta** Jean True 6:30 - 9:00 pm \$80 Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes. This class introduces stuffed pasta techniques. From ravioli to tortellini, stuffed pasta can star in hearty main meals in the winter and, as the weather warms, shine in light and fresh salads. You'll gain the confidence and skills to create a beautiful meal of fresh pasta any time. **Homemade Spinach Pasta turns into Lobster and Crab Ravioli in Roasted Corn Sauce, Manicotti filled with Swiss Chard and Sweet Peas with "Red Gravy", Stuffed Shells with Chicken and Arugula and Creamy Alfredo Sauce, Mini Calzones filled with Turkey Sausage, and Mixed Green Salad with Shaved Parmigiano-Reggiano**

KID'S CAMP **Cooking with the Food Network** **ages 8 - 12**

Monday - Thursday 25th - 28th Jamie Bordoshuk Noon - 1:30 pm \$40 per day \$150 all 4 days Spend your spring break cooking with your favorite television chefs from the Food Network.

Day 1 - Guy Fieri: Jambalaya Sandwich, Goody Girl Championship Potatoes, and Mac-Dadi-Roni Salad

Day 2 - Rachel Ray: Thai It, You'll like it Chicken with Jasmine Rice, Barbeque Chinese Chicken Lettuce Wraps, and South of the Border Mexican Lasagna

Day 3 - Giada De Laurentis: Cioccolato burro Nocciola con frutta (Chocolate Hazelnut spread with sliced fruit), Pollo alla Romana (Roman Style Chicken), and Grigliate di Carne e Verdue Oltre Orzo Zafferano (Grilled Meats and Vegetables over Saffron Rice)

Day 4 - Cupcake Wars: Cupcakes, Toppings, and Competition!

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

