



# CLASS, DEMO + EVENT SCHEDULE


*la joie de vivre*

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

MAY

COOK CREATE CELEBRATE



S	M	T	W	T	F	S
			midday at Marcel's <b>Tortillas, Enchiladas, and Tacos</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 1	<b>Dinner and a Movie; Julie and Julia</b> (Jean True) 6:30 - 9:00 pm \$80 2	<b>Tacos and Tequila; A Cocktail Party</b> (Paul Lindemuth) 6:30 - 9:00 pm \$70 3	
mid kids <b>Lunch for Mom</b> (Kelly Sears) 12:30 - 2:00 pm \$40 Ages 9 - 11 5		free demo <b>Katie's Penne with Vodka Sauce</b> 11:00 am - 2:00 pm ----- twilight at Marcel's <b>Life is a Cabernet</b> (Jamie Bordoshuk) 6:30 - 8:00 pm \$45 7	midday at Marcel's <b>Mother's Luncheon</b> (Jean True) 12:30 - 2:00 pm \$35 ----- <b>Knife Skills</b> (Robin Nathan) 6:30 - 9:00 pm \$65 8	<b>Chicks and Eggs</b> (Kelly Sears) 6:30 - 9:00 pm \$65 9		little kids <b>Mom and Me Cook Together</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 Ages 6 - 8 ----- <b>Cooking with Mom</b> (Jean True) 6:30 - 9:00 pm \$80 11
		free demo <b>Anne F's Fabulous Fajitas</b> 11:00 am - 2:00 pm 14	midday at Marcel's <b>Late Spring Tarte Tatin (V)</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 15	master series <b>Techniques of Fish and Shellfish</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80 16	passport series <b>Pasta &amp; Wines of Northern Italy</b> (Robin Nathan) 6:30 - 9:00 pm \$80 17	
		free demo <b>Karen's Smoked Salmon Pizza</b> 11:00 am - 2:00 pm ----- twilight at Marcel's <b>Communal Table</b> (Katie Wojciechowski) 6:30 - 8:00 pm \$45 21	midday at Marcel's <b>Cooking from the Market; Local, Seasonal, and Gluten Free (G)</b> (Lynn Dugan) 12:30 - 2:00 pm \$35 ----- <b>American Regional Favorites: The Pacific Northwest</b> (Robin Nathan) 6:30 - 9:00 pm \$80 22	<b>Al Fresco Evening</b> (Kelly Sears) 6:30 - 9:00 pm \$80 23	<b>Kitchen Collaboration; French Meets Latin</b> (Jean True and Paul Lindemuth) 6:30 - 9:00 pm \$100 24	
		free demo <b>Rita's Vita Mix Soups &amp; Smoothies</b> 11:00 am - 2:00 pm 28	midday at Marcel's <b>Light Early Summer Lunch</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 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



MAY COOK CREATE CELEBRATE



**Wednesday 1st demo: midday at Marcel's: Tortillas, Enchiladas, and Tacos** Katie Wojciechowski \$35  
12:30 - 2:00 pm Join Chef Katie for fun and classic dishes from south of the border and learn how to make your own tortillas! Tortillas, enchiladas, and tacos all prepared with traditional ingredients and packed with flavor. *Chicken/Bean and Fennel Tostadas, Beef and Bean Enchiladas, and Fish Tacos with Bell Peppers*

**Thursday 2nd hands on: Dinner and a Movie; Julie and Julia** Jean True 6:30 - 9:00 pm \$80  
Based on Julia Child's book, My Life in France and Julie Powell's foodie-blog-turned-book, Julie and Julia follows Powell as she challenges herself to cook all 524 recipes in Julia's groundbreaking book, Mastering the Art of French Cooking, in just one year. We'll pick five! *Julia's recipes of Cream of Sorrel Soup, the Perfect Roast Chicken, Potatoes Sautéed in Butter, Haricot Verts a la Provençale and her Favorite Chocolate Cake*

**Friday 3rd Marcel's Cocktail Party with Interactive Demonstration: Tacos and Tequila** \$70  
Paul Lindemuth 6:30 - 9:00 pm Tequila tasting, small plates, and mingling among friends both known and new, what better way to celebrate Cinco de Mayo 2013? Join Chef Paul and our tequila expert for an evening of sipping and sampling the finest fare from south of the border. *Fired-Up Fish Tacos with Crunchy Corn Salsa, Memelitas (Corn Flatbreads) with Queso Fresco and Charred Tomato Sauce, Roasted Chile-Rubbed Sweet Potato Tacos with Black Beans and Sour Cream, Shrimp and Chorizo Quesadillas with Smoky Guacamole, and Cinnamon-Sugar Dessert Tacos with Mango-Pineapple Pico de Gallo*

**Sunday 5th MID KIDS: hands on: Lunch for Mom** ages 9 - 11 12:30 - 2:00 pm \$40  
Lynn Dugan Get ready for lunch with Mom on her special day. Once you have spent this afternoon learning how to cook up a special meal, you'll be able to surprise mom and your whole family with a delicious meal! *Crostini with Baked Goat Cheese Rounds in Basil-Tomato Sauce, Sweet Potato Gnocchi with Zucchini and Light Cheese Sauce, Creamy Dark Chocolate Rice Pudding*

**Tuesday 7th demo: Twilight at Marcel's: Life is a Cabernet** Jamie Bordoshuk 6:30 - 8:00 pm \$45  
Sit back and enjoy a glass of cabernet and explore the wonderful flavors of wine in cooking. Join Chef Jamie as he uncorks a bottle of the deep red hybrid of Cabernet Franc and Sauvignon Blanc one of the most popular wine grapes in the world to infuse throughout this menu. *Mushroom and Sweet Pepper Salad with Red-Wine Herbed Vinaigrette, Oven Roasted Pork Tenderloin with Red Wine Sauce, and Red Wine and Port Poached Pears with Mascarpone and Chocolate Shards*

**Wednesday 8th demo: midday at Marcel's: Mother's Luncheon** Jean True 12:30 - 2:00 pm \$35  
Sometimes the best gift is time together. Set aside this afternoon to share lunch with Chef Jean and the mother in your life as she creates a Mother's Day meal to remember. *Asparagus Flan, Smoked Salmon Potato Salad, and Angel Food Cake with Chocolate Ganache*

**Wednesday 8th hands on: Knife Skills** Robin Nathan 6:30 - 9:00 pm \$65  
Ask any chef what's the most important tool in the kitchen, the knife! Learning how to properly use a knife is the first step to better cooking. Chef Robin will share her knowledge on a range of different knives, manufacturers and construction, and the importance of keeping knives sharp. Then she will work with you on your knife skills through a variety of practical applications, taking your skill set to the next level. All class participants will receive 20% off all cutlery the evening of the class. *The ingredients chopped in the class will be used to prepare Grilled Vegetable Pizzas, Potato Salad, and Asian Stir Fry.*

**Thursday 9th hands on: Chicks and Eggs** Kelly Sears 6:30 - 9:00 pm \$65  
Tonight we celebrate the humble chicken and the incredible egg. Chickens are the chameleons of the culinary world. Used worldwide, chicken lends itself to almost every method of cooking and every culture. At a mere 1 3/4 oz., an egg packs a powerful nutritional punch; there's magic in that shell! This class will show you how to use every part of the bird to create four great dishes, each featuring the chicken or the egg. Now let's get cracking! *Smoked Peppered Salmon Bruschetta with Creamy Aioli, Frisee and Wild Mushroom Salad with Poached Quail Egg and Warm Bacon Vinaigrette, Crispy Chicken with Pistachio Salsa, Peppers, and Corn, The Loftiest Gruyere Soufflé, and Coffee Flan*

**Saturday 11th LITTLE KIDS hands on: Mom and Me Cook Together** ages 6 - 8 \$35  
Katie Wojciechowski 12:30 - 2:00 pm Lunch with Mom on her special day, what better treat! Have mom all to yourself while you spend a couple of hours creating a delicious lunch for the two of you to enjoy. Set aside this afternoon to cook up a special meal just for the two of you. *Citrus Marinated Chicken Breasts, Creamy Fettucine Alfredo, and Lemon Meringue Cupcakes*

**Saturday 11th hands on: Cooking with Mom** Jean True (and her sons, Shawn and Jim) \$80  
6:30 - 9:00 pm Join Chef Jean and her sons, Shawn and Jim True, and cook with your mom, grandmother, daughter, aunt, or your favorite cooking partner. What a delicious way to say "thank you" for all the meals they have prepared for you over the years. You'll learn all the tips that will ensure your success when you share these recipes with your friends and family. *Grilled Romaine with Blue Cheese Bacon Vinaigrette, Lobster Corn Chowder, Citrus and Garlic Marinated Flat Iron Steak, Julia and Jacques' All American Potato Salad, and Berry Bread Pudding with Bourbon Infused Whipped Cream*

**Wednesday 15th demo: midday at Marcel's: Late Spring Tarte Tatin (V)** Katie Wojciechowski \$35  
12:30 - 2:00 pm The traditional French dessert that was created by a mistake in the kitchen has become a treasured favorite. Both savory and sweet, the tarte tatin is one culinary accident you don't want to miss. *Tarte Tatins of Peach and Amaretto, Artichoke and Sun-Dried Tomato, and Spring Asparagus and Blue Cheese*

**Thursday 16th hands on: Master Series: Techniques of Fish and Shellfish** Paul Lindemuth \$80  
6:30 - 9:00 pm Fish is inherently fast cooking and healthy, perfectly suited for a quick midweek meal or a party with friends. Chef Paul will share his knowledge on how to buy, store, and cook fish and seafood with confidence and finesse creating a menu that's simple yet sophisticated. *Sautéed Tilapia with Chile/Lime Butter and Pan-Seared Spinach, Wood-Roasted Salmon with Cumin and Ginger, Beer-Steamed Mussels with Bacon, and Grilled Prosciutto-Wrapped Shrimp with Cabrales Blue Cheese*

**Friday 17th hands on: Passport Series; Pasta & Wines of Northern Italy** Robin Nathan \$80  
6:30 - 9:00 pm Pasta is the primi piatta (first course) of preference in Italy and makes an impressive start to your guest menu. Start with the first course and move right through the meal pairing fresh pasta with wines from the Northern region. *Pappardelle with White Wine & Shrimp (Frascati), Lasagne a la Puttanesca (Sangiovese), Ricotta Gnocchi with Sundried Tomatoes, Pine Nuts and Lemon (Trebiano), and Lambrusco Granita (Lambrusco).*

**Tuesday 21st demo: Twilight at Marcel's: Communal Table** Katie Wojciechowski 6:30 - 8:00 pm \$45  
Rustic cooking is unrefined and simple but also warm and inviting. Rustic farm style foods served family style is based on old-fashioned preparation techniques, ingredient availability and a unique set of cultural influences; the outcome is retro-chic, earthy and exciting. *Antipasti Platter, Grilled Smoked Paprika Flatbreads, White Bean Ragù, Seared Pork Tenderloin, and Grilled Peach and Strawberry Salad*

**Wednesday 22nd demo: midday at Marcel's: Cooking from the Market; Local, Seasonal, and Gluten Free (G)** Lynn Dugan 12:30 - 2:00 pm \$35  
With the fresh fruit and vegetable season beginning to peak, it's easier than ever to enjoy farm fresh goodness, gluten free. This menu embraces the season's best. *Roasted Fingerling Potato Salad with Haricot Verts and Fennel, Sweet Pea Shoot Sauté, and Roasted Honey-Dijon Pork Tenderloin*

**Wednesday 22nd hands on: American Regional Favorites: The Pacific Northwest** Robin Nathan \$80  
6:30 - 9:00 pm The lush and green Pacific Northwest is famous for its wild salmon, oysters, and beers, but that's just the tip of the gastronomic iceberg. Its forests are home to game and berries that can turn into countless recipes imparting the unmistakable flavor of the Northwest. *Herbed Spring Pea Soup with Crème Fraiche, Plank Grilled Wild Salmon, Pinot Gris Spiked Blackberry Relish, Wild Rice & Scallion Griddle Cakes, and Cherry Clafouti*

**Thursday 23rd hands on: Al Fresco Evening** Kelly Sears 6:30 - 9:00 pm \$80  
Whether it's a weekday dinner or a weekend get together with the neighbors, it's all about cooking and eating alfresco. Create a meal with simple and flavorful ingredients that come together quickly on a work night but are fabulous enough for company. *Spicy Buttered Crab with Meyer Lemon and Crispy Toast Points, Citrus Salad with Lemongrass and Ginger Syrup, Chile and Brown Sugar Rubbed Salmon with Mango Salsa and Sweet Corn Flan, and Upside Down Mango Cake with Mango Syrup*

**Friday 24th Marcel's Celebration Table : Kitchen Collaboration; French Meets Latin** \$100  
Jean True and Paul Lindemuth 6:30 - 9:00 pm What happens when two great chefs tackle the same menu and add their own personal influence? A Kitchen Collaboration you won't want to miss. The courses, featuring goat cheese, pork, rice and caramel, will be prepared by Chef Paul with a Latin influence and Chef Jean with a French influence and served on the same plate. This will be an evening to remember. *From Chef Paul: Queso Fundido (Goat Cheese and Fire-Roasted Tomato "Fondue"), Pork Tenderloin in Fresh Adobo, Arroz Verde (Green Rice with Roasted Poblanos and Cilantro), and Alfajores (Sandwich Cookies with Dulce de Leche Filling); From Chef Jean: Goat cheese medallions with Salad of Frisee, Braised Pork Shoulder with Fennel and Lemon Thyme, Rice and Squash Gratin, and Frozen Crème Caramel*

**Wednesday 29th demo: midday at Marcel's: Light Early Summer Lunch** Katie Wojciechowski \$35  
12:30 - 2:00 pm The school year is finishing and time turns to summer vacations, days at the pool, picnics, and cookouts. While we await the fruits and vegetables of the coming season, bridge the gap between spring and summer and enjoy a light lunch from the best of late spring's harvest. *Seafood Phyllo "Purses", Raw Veggie Slaw, and Roasted Fruits with Balsamic Drizzle served over Vanilla Ice Cream*

(G) Gluten Free  
(v) Vegetarian

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