








# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

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

S	M	T	W	T	F	S
		free demo <b>Deb's Herbed Tomato Tart</b> 11:00 am - 2:00 pm 2	midday at Marcel's <b>The Toast with the Most, Bruschetta &amp; Crostini</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 3	passport series <b>Middle Eastern Mezze</b> (Robin Nathan) 6:30 - 9:00 pm \$80 4		<b>Parisian Afternoon Tea</b> (Jean True) 11:30 - 2:00 pm \$65 <b>Scotch &amp; Steak, The Sequel</b> (Paul Lindemuth) 6:30 - 9:00 pm \$70 6
mid kids <b>Midnight Snacks</b> 12:30 - 2:00 pm \$40 Ages 9 - 11 ----- big kids <b>Cooking with Asian Dumplings</b> 3:00 - 5:00 pm \$50 Ages 12 - 16 7		free demo <b>Jill's Baked Artichokes and Mushrooms</b> 11:00 am - 2:00 pm ----- twilight at Marcel's <b>Fast, Fresh, and Fabulous Fish</b> (Katie Wojciechowski) 6:30 - 8:00 pm \$45 9	midday at Marcel's <b>Best of Spring; Fresh and Vibrant (V)</b> (Lynn Dugan) 12:30 - 2:00 pm \$35 10	<b>A World of Curries</b> (Robin Nathan) 6:30 - 9:00 pm \$80 11	<b>The Gastropub</b> (Kelly Sears) 6:30 - 9:00 pm \$80 12	 13
 14		free demo <b>Dana's Cajun Shrimp Sauté</b> 11:00 am - 2:00 pm ----- <b>Dinner at flour + wine Hands On at Marcel's</b> (Chef Brian Goeway) 6:30 - 10:00 pm \$100 16	midday at Marcel's <b>Spring Soups (V)</b> (Jean True) 12:30 - 2:00 pm \$35 17	passport series <b>Argentine Cuisine</b> (Paul Lindemuth) 6:30 - 9:00 pm \$80 18		little kids <b>Spring Sweets</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 Ages 6 - 8 20
<b>Coffee and Donuts</b> (Allison Johnson & Annie Johnson) 12:30 - 3:00 pm \$65 21	 22	free demo <b>Anne L's Grilled Veggie Paninis</b> 11:00 am - 2:00 pm ----- twilight at Marcel's <b>Fast, Easy, Fresh; Spring Market Dinner</b> (Lynn Dugan) 6:30 - 8:00 pm \$45 23	midday at Marcel's <b>Instead of Bread</b> (Katie Wojciechowski) 12:30 - 2:00 pm \$35 24	master series <b>Building Layers of Flavor</b> (Kelly Sears) 6:30 - 9:00 pm \$80 25	<b>Life of the Paella Party</b> (Jamie Bordoshuk) 6:30 - 9:00 pm \$100 26	<b>Dinner Party: Paris in the Spring</b> (Jean True) 6:30 - 9:00 pm \$80 27
		free demo <b>Teri's Mini Rhubarb Muffins</b> 11:00 am - 2:00 pm 30				
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

COOK CREATE CELEBRATE

APRIL



# CLASS, DEMO + EVENT DETAILS



# APRIL COOK CREATE CELEBRATE



**Wednesday 3rd demo: midday at Marcel's; The Toast with the Most, Bruschetta & Crostini** \$35  
Katie Wojciechowski 12:30 - 2:00 pm Both bruschetta and crostini are Italian terms that relate to crispy bread. Crostini translates to "little toasts" and refers to small pieces of bread that are baked and topped with a variety of ingredients. Bruschetta is cooked over coals or a grill, rubbed with garlic, and traditionally served freshly charred. Both are light, open faced, seasonal, and delicious. *Grilled Asparagus and Arugula Salad, Strawberry and Cherry Tomato Bruschetta, Creamy Mussel Crostini, and Mushroom and Olive Bruschetta*

**Thursday 4th hands on: Passport Series: Middle Eastern Mezze** Robin Nathan 6:30 - 9:00 pm \$80  
Mezze equals hospitality; served at the beginning of a meal, hot or cold, spicy or savory, the possibilities are endless. Led by Chef Robin, use these dishes to add some twists to your next party's menu, allowing your guests to graze on some known and unknown flavors. *Grilled Grape Leaf Packets with Goat Cheese, Moroccan Tomato-Lemon Salad, Grilled Lamb Kebabs, Manakish Za'atar (Small Herbed flatbreads), Creamy Feta Dip, and Turkish Carrot Salad*

**Saturday 6th hands on: Parisian Afternoon Tea** Jean True 11:30 - 2:00 pm \$65  
No day touring Paris would be complete without a stop at one of the famous tea salons to savor a "gouter" of tea and a delicate pastry. Join Chef Jean in a class that will reproduce this French moment with the help of these savory and sweet treats and tea pairings. *Asparagus Petite Quiche, Herb Goat Cheese on Toast Points, Smoked Salmon Tartine, Shrimp Tea Sandwiches, Scones with Lemon Curd and Devonshire Cream, Mixed Berry Tartlet, French Éclair, and Pecan Chocolate Shortbread Cookie, and How to brew a perfect pot of tea to compliment the delicacies*

**Saturday 6th Marcel's Cocktail Party with Interactive Demonstration: Scotch & Steak, The Sequel** \$70  
Paul Lindemuth 6:30 - 9:00 pm Back by popular demand, scotch and steak! Round two is offered cocktail party style with plenty of interactive cooking and scotch tasting. In this classic pairing, Chef Paul is whipping up some masterful steak dishes and sides and our scotch expert Brian will be educating on all things scotch. *De-Constructed Caesar Salad, Moroccan-Spice Crusted Beef Tenderloin Medallions, Grilled Skirt Steak with Soy/Ginger Marinade and Grilled Scallions, Horseradish Mashed Potatoes, and Chocolate-Dipped Salted Caramel and Coconut Macarons*

**Sunday 7th MID KIDS: hands on: Midnight Snacks** ages 9 - 11 12:30 - 2:00 pm \$40  
Jamie Bordoshuk Plan your own midnight celebration for your next sleepover. Join Chef Jamie in the kitchen and prepare tasty treats to share with friends. *Sweet and Salty Maple Popcorn, Mini-Tostados with Black Beans and Avocado, and Super S'more Cookies with Chocolate Drizzle*

**Sunday 7th BIG KIDS: hands on: Cooking with Asian Dumplings** ages 12 - 16 3:00 - 5:00 pm \$50  
Jamie Bordoshuk No need to order carry out anymore! Chef Jamie will teach you a selection of traditional Chinese dumplings that will make you the first number your friends call when they have a craving. *Pan-Seared Pork and Ginger Potstickers with Ponzu Sauce, Asian Steamed Turkey Dumplings with Pineapple Soy Dipping Sauce, and Fresh Crunchy Vegetable Fried Rice*

**Tuesday 9th demo: Twilight at Marcel's: Fast, Fresh, and Fabulous Fish** Katie Wojciechowski \$45  
6:30 - 8:00 pm Join us for our inaugural Twilight at Marcel's! A great demonstration, a tasty meal, and a glass of wine - what more could you ask for? Fish is easy, versatile, and up at the top of the nutritional hit parade. With these new recipes in your repertoire, creating brightly flavored dishes that go beyond ordinary is a breeze. *Salmon Cakes, Pasta with Bay Scallops and Crunchy Panko Topping, and Asian Marinated Salmon*

**Wednesday 10th demo: midday at Marcel's: Best of Spring; Fresh and Vibrant (V)** Lynn Dugan \$35  
12:30 - 2:00 pm In an effort to get dinner on the table within a reasonable time, sometimes we rely too heavily on prepared foods. Conquer the monster that is the nightly meal with foods that are exciting, fresh, full of flavors, and prepared fast! *Tender Sorrel-Lentil Soup, Asparagus Ravioli with White Wine Garlic Sauce & Toasted Pine Nuts, and Sweet Rhubarb Muffins*

**Thursday 11th hands on: A World of Curries** Robin Nathan 6:30 - 9:00 pm \$80  
Curries are a staple in cuisines around the world. Varying in textures and flavors, curries are based on a combination of various spices ranging from spicy meat dishes (rendangs) to soup-like Thais. Chef Robin will share the history, variety, and techniques of curries from a host of countries. *Southern Thai Coconut-Turmeric Fish Curry, Kerala Spinach-Yogurt Curry, Pakistani Chicken Curry, and Panang Curry Beef*

**Friday, April 12th hands on: The Gastropub** Kelly Sears 6:30 - 9:00 pm \$80  
The term is actually a fusion of gastronomy and Public house, or pub. A gastropub is a bar which pairs a thoughtful beer selection with a food enthusiast inspired menu, served in a casual, often rustic setting. The Spotted Pig in Manhattan, touted as the first gastropub in the US, led Chicago to follow with The Gage, Longman & Eagle, Fountainhead and Revolution Brewing. Come for the food, stay for drinks (and specialty beer) and conversation. *Spicy Fried Almonds with Sea Salt, Toasted Ciabatta with Burrata, Arugula and Olive Oil Drizzle, Smoky Ricotta Fritters, Chorizo and Manchego Empanadas, Buttered Radishes, Sticky Pork Sliders with Crème Fraiche Remoulade, and Indian Frites with Masala Ketchup*

**Tuesday 16th dinner at flour + wine: hands on at Marcel's** Chef Brian Goeway 6:30 - 10:00 pm \$100  
Half progressive dinner, half field trip, entirely a great evening! Your evening begins in the Marcel's kitchen where you will join flour + wine Chef Partner Brian Goeway to create a fresh mozzarella bruschetta appetizer. As the milk morphs into cheesy goodness, Chef Brian will share his culinary resume, the story of flour + wine, and their perspective of what was once known as "the pizza". Then it's out the door, across the tracks, and into flour + wine for an unforgettable meal, communal table style, showcasing new fresh spring menu offerings. What a pairing - Marcel's and flour + wine!

**Wednesday 17th demo: midday at Marcel's: Spring Soups (V)** Jean True 12:30 - 2:00 pm \$35  
Soups warm us and bring comfort in the winter, in the spring soups brighten and refresh. Regenerate your taste buds with a bowl of spring's bounty. *Sweet Green Pea Soup with Fresh Mint, Asparagus, Potato and Fresh Herb Soup, Iced Borscht Soup Bar with garnishes of boiled potatoes, cucumber, hard boiled eggs and crème fraiche, and Mango and Lime Soup*

**Thursday 18th hands on: Passport Series: Argentine Cuisine** Paul Lindemuth 6:30 - 9:00 pm \$80  
Argentinian people have a reputation for their love of eating. Social gatherings are commonly centered on sharing a meal. An invitation to have dinner at home is generally viewed as a symbol of friendship, warmth, and integration. *Argentinean Grilled Provolone Cheese, Faina (Argentinean Flatbread) with Spinach and Chorizo, Corn and Navy Bean Soup, Patagonian Grilled Steak with Chimichurri, and Quince Tart*

**Saturday 20th LITTLE KIDS: hands on: Spring Sweets** ages 6 - 8 12:30 - 2:00 pm \$35  
Katie Wojciechowski Spring desserts for kids conjure up images of fun, light and playful confections that are sweet and refreshing. Take a basic dessert like cupcakes or a layer cake and add colorful decorative elements to create fun party foods for all spring occasions. *Pretzel and Chocolate Bark, Chocolate Chip Cookie Bouquet, Strawberry Milkshakes, and Carrot Patch Cookies*

**Sunday 21st hands on: Coffee and Donuts** Allison Johnson & Annie Johnson 12:30 - 3:00 pm \$65  
Chef Allison is bringing doughnuts to the table, and not from a box! Learn the secrets to these light and airy treasures that can be iced, filled, drizzled, or dunked. Paired with Annie's hot and cold coffee drinks and a savory brunch, there's no better way to start your day! *Baked and Glazed Lemon Doughnuts, Coconut Crème, Donut Hole Bar, Asparagus, Goat Cheese and Parmesan Frittata, Apple Sage Sausage, and Fruit Compote Parfaits*

**Tuesday 23rd demo: Twilight at Marcel's: Fast, Easy, Fresh; Spring Market Dinner** Lynn Dugan \$45  
6:30 - 8:00 pm Creating weeknight meals that combine simplicity, satisfaction, and fresh ingredients doesn't need to be a daunting task. Start with a high-quality protein, pair it with colorful greens, and flavorful heirloom grains and the result is delicious! *Gazpacho Soup, Pan-Seared Tilapia on a bed of Micro-Greens with Tomato Avocado Salsa, and Cheesy Cornbread Muffins*

**Wednesday 24th demo: midday at Marcel's: Instead of Bread** Katie Wojciechowski 12:30 - 2:00 pm \$35  
Discovering an alternative to the next best thing for sandwiching your ingredients may just be the best thing since sliced bread. Waffles, flatbread, rice cakes, eggroll wrappers, pita, lettuce leaves, tortillas, the options limitless and the outcome delicious! *Flatbread Pizza with Hummus, Zucchini and Wasabi Peas, Cobb Salad Lettuce Wraps, and Waffle with Chicken Salad with Honey Dijon Dressing*

**Thursday 25th hands on: Master Series: Building Layers of Flavor** Kelly Sears 6:30 - 9:00 pm \$80  
Building flavors one upon the other gives dishes variety and depth. Consider the quality of sauces and stocks - flavor layering makes all the difference. Balancing flavors by adding complementary ingredients at different stages of a recipe brings out the unique qualities and contributions of each ingredient. Take the next step in your skills by learning the secrets behind building layers of flavor. *Preserved Lemon Hummus with Sumac Spiced Pita, Green Goddess Dressing with Lemon Poached Shrimp and Butter Lettuce, Shaved Beet, Radish, and Pea Shoot Salad with Orange Balsamic Drizzle, Grilled Asparagus and Pork Medallions with Parsley-Tarragon Chimichurri, Marmalade Cake with Candied Orange Peel*

**Friday 26th hands on: Life of the Paella Party** Jamie Bordoshuk 6:30 - 9:00 pm \$100  
This iconic dish of Spain can take on many forms. We'll explore the three widely known types of paella: Valencian, made with vegetables and chicken or duck; Seafood, made with shellfish such as mussels, clams, and shrimp; and Mixed, a freestyle combination made with meat, seafood, vegetables and sometimes beans. No party would be complete without a classic red sangria. *Open-faced chicken empanadas, Paella Valencia, Paella de Marisco, Paella Mixta, Tarte de Manzana Casera (Apple Tart) and Classic Red Sangria*

**Saturday 27th hands on: Dinner Party: Paris in the Spring** Jean True 6:30 - 9:00 pm \$80  
If you've ever been to Paris, you most likely fell in love with it on your very first trip. Perhaps it was biting into a salted-caramel macaron, or stumbling upon a sublime new bistro hidden in an alley, or simply observing the city bloom to life. Regardless of the reason, Paris in the spring is the season to savor. *Creamy Carrot Soup, Green and White Garden Asparagus with a trio of sauces (Tangy Béarnaise, Hollandaise, and Beurre Blanc au Citron), Herb Crusted Rack of Lamb, Polenta Crisps, and Framboise Tart*

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