



PORTER FILLET WITH A BLACKBERRY PORTER SAUCE AND BALSAMIC GRILLED ASPARAGUS.

WALLDORFF BREWPUB & BISTRO, HASTINGS

INGREDIENTS

- 4 – 6 oz. fillet mignon steaks
(*Marinate steaks in porter 8 hours before cooking.*)
- Fresh asparagus
- Porter Blackberry glaze
- 1 tablespoon minced shallot
- ½ tablespoon minced garlic
- 3 cups fresh blackberries, raspberries, or wild raspberries
- ¼ cup marinade reduction
- 1 cup demi-glace or Espagnole
- 1 ½ tablespoon light brown sugar to taste
- Salt and pepper to taste
- Balsamic syrup
- 2 Cups Balsamic vinegar; place in saucepan and reduce by half.

DIRECTIONS

Trimming only the earth ends of the asparagus, blanch in steamer until just starting to go limp. Remove from steamer, submerge in COLD balsamic vinaigrette to shock asparagus; refrigerate. Do this several hours before serving for maximum flavor. Remove meat from marinade; reserve 1½ cup of the marinade.

In medium sauce pan reduce marinade by half, skimming constantly. In separate sauce pan sauté shallots and garlic in extra virgin-olive oil. When shallots turn clear, add berries and ¼ cup of marinade reduction; simmer about 20 minutes over low heat until berries begin to dissolve.

Puree berry mixture and strain through china cap or cheesecloth; discard solids. Bring juice back to a simmer and add demi-glace or prepared Espagnole sauce; return to simmer. Slowly add brown sugar, salt and pepper to taste. Rub steaks with extra virgin olive oil, kosher or Sea salt, and fresh cracked pepper; grill to desired temperature.

As steaks are finishing, remove asparagus from vinaigrette and grill for 3-4 minutes. Place pool of Blackberry Porter glaze on a plate, place steak in center. Place asparagus beside steak and drizzle all with balsamic syrup. The syrup will complement the sauce as they mingle.



SCOTT KOXX

Chef Koxx learned to love cooking at his Grandma Smith's side and he honed his craft working in southern Michigan. Working under chef Barnaart for five years at the Brook Lodge gave him additional expertise. When Walldorff opened four years ago, he became executive chef there. He has enjoyed the culinary challenge of providing the best food and experience for their patrons. Chef Koxx has a fantastic wife, two beautiful daughters, and a wonderful son.

SAMUEL ADAM SHERWOOD, BREWMASTER

Samuel Adam Sherwood started in the world of brewing at the Michigan Brewing Company working on their bottling line. After learning the fundamentals of brewing there, he moved on to an assistant brewer position at Traverse Brewing Company. After leaving there, he was a journeyman brewer at several Michigan Breweries including Arcadia Brewing Company, the Black Forest Brewery, and Founders Brewing Company. He accepted the head brewer position at the Walldorff three years ago. Since then, they have nearly doubled production and are on track to produce 600 Barrels of beer in 2010.

MIKE BARNAART

Mike Barnaart started his culinary career in 1990 in a small euro influenced café called Helmut's Kafe Hause, under the tutelage of Austrian master chef Helmut Klet. Eventually he landed the lead spot at the Arcadia Brewing Company in Battle Creek where he learned about craft beer and fell in love with the concept. After two years at the helm at Arcadia, Helmut Klet once again called on Barnaart to be his executive sous chef at the iconic Schuler's of Marshall. After two years in Marshall, he was offered an amazing position with Michigan State University at the Brook Lodge Conference Center and Resort in Augusta. His wife Susan, and sons Jackson and Gabriel, moved to their current home in Hastings in 2004. This is when they discovered the abandoned Walldorff Building in Hastings. The 140-year-old structure stood vacant and in disrepair for eight years before being brought back to life. Walldorff's continues to grow at an amazing rate each year thanks to the love and support of the community and the diners from the surrounding regions.