

Henderson Castle

KALAMAZOO



EXECUTIVE CHEF FRANCOIS MOYET

Francois Moyet and his twin brother were born in Bourge, France in 1966. He attended culinary college in Royan City for three years and graduated with his culinary technical degree with first rank in 1983. Moyet obtained his first job as a chef when he was only 17 years old.

In 1984, he went into the army for a year, where he was assigned as the personal chef for the colonel. During this time he started his master's degree in French culinary art.

In 1985, Moyet moved to Paris, and quickly moved onto the culinary fast track. In one year he entered the kitchen of the renowned La Tour d'Argent restaurant. He was then chef de partie and pastry chef for almost two years. It was there that Moyet had the opportunity to prepare dishes for some of the most celebrated people the time including Queen Elizabeth II, Princess Diana, Francois Mitterrand and George Bush.

In 1990, Moyet graduated and immediately opened his first restaurant, Le Navarin in Paris. In 1992 he opened his second restaurant, La Rotisserie du Navarin, and his third restaurant Le Grillon in Paris.

Moyet moved to the United States, specifically the Kalamazoo area, with his family in 1995. He then opened Francois' Seafood & Steak house; The Tortilla Flat followed in 2003.

Eventually, Moyet sold his successful restaurants and pursued a degree in Naturopathy medicine. He is now combining his medical knowledge and culinary skills at Henderson Castle Restaurant, a historic landmark and fine dining establishment, where culinary connoisseurs can enjoy the wonderful food and respite. Henderson Castle Restaurant received the 3 diamond rating from AAA in 2012.



Pork Loin Wrapped in Bacon Slowly Roasted with Garlic Mashed Potatoes and BBQ Sauce

Serving size 4

INGREDIENTS:

- one, 2-pound boneless pork loin, with fat left on
- 1/4 pound of bacon
- 1 tablespoon salt
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 teaspoon dried thyme or 2 teaspoons minced fresh thyme leaves
- 1 teaspoon dried basil or 2 teaspoons fresh basil leaves
- 1 teaspoon dried rosemary or 2 teaspoons minced fresh rosemary
- 1 pound potatoes
- 4 ounces cream
- 5 ounces BBQ sauce
- 8 ounces cherry tomatoes
- 5 ounces mushrooms
- 5 ounces zucchini

DIRECTIONS

Preheat oven to 475 degrees. Wrap the pork loin in bacon. Place the pork loin on a rack in a roasting pan. Combine the remaining ingredients in a small bowl. With your fingers, massage the mixture onto the pork loin, covering all of the meat and fat.

Roast the pork for 30 minutes, then reduce the heat to 425 degrees and roast for an additional hour. Test for doneness using an instant-read thermometer. When the internal temperature reaches 155 degrees, remove the roast from the oven. Allow it to sit for about 20 minutes before carving. It will continue to cook while it rests.

As you are cooking the pork, prepare your garlic mashed potato and sautéed vegetables and sauces. Boil 4 large potatoes, mash them with some cream, butter and seasoning. Scoop in a circle and place them on the center of the hot plate. Sauté the vegetables with olive oil al dente with seasoning.

PRESENTATION:

Slice the loin in 4 equal pieces, set each piece on the top of the potato cake, add the sauce and the vegetables around.

Chicken Marsala

INGREDIENTS:

- 4 skinless, boneless, chicken breasts (about 1 1/2 pounds)
- All-purpose flour, for dredging
- kosher salt and freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 4 ounces prosciutto, thinly sliced
- 8 ounces crimini or porcini mushrooms, stemmed and halved
- 1/2 cup sweet Marsala wine
- 1/2 cup chicken stock
- 2 tablespoon unsalted butter
- 1/4 cup chopped flat-leaf parsley
- 1 pound penne pasta and cheese gratine with béchamel sauce, cheese and truffle oil
- 8 ounces cherry tomatoes

DIRECTIONS:

Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them; pound with a flat meat mallet, until they are about 1/4-inch thick. Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly.

Heat the oil over medium-high flame in a large skillet. When the oil is nice and hot, dredge both sides of the chicken cutlets in the seasoned flour, shaking off the excess. Slip the cutlets into the pan and fry for 5 minutes on each side until golden, turning once—do this in batches if the pieces don't fit comfortably in the pan. Remove the chicken to a large platter in a single layer to keep warm. Prepare a gratin of macaroni and cheese.

Lower the heat to medium and add the prosciutto to the drippings in the pan, sauté for 1 minute to render out some of the fat. Now, add the mushrooms and sauté until they are nicely browned and their moisture has evaporated, about 5 minutes; season with salt and pepper. Pour the Marsala in the pan and boil down for a few seconds to cook out the alcohol. Add the chicken stock and simmer for a minute to reduce the sauce slightly. Stir in the butter and return the chicken to the pan; simmer gently for 1 minute to heat the chicken through. Season with salt and pepper and garnish with chopped parsley before serving.

To plate: Slice the chicken breast. Use a cookie cutter to make 4 perfect circles of macaroni and cheese. Position the chicken as a star around the circle of pasta, then arrange the vegetables, mushrooms and sauce around the plate.





Henderson Castle
B&B, Restaurant & Spa
100 Monroe Street • Kalamazoo
(269) 344-1827

"Incredible Bed and Breakfast! Beautiful! Great staff, great everything. The rooms are amazing!" ~ Sam

Stunning Views from the Roof Top Hot Tub



Under New Ownership
Francois Moyet
French Master Chef and Naturopath




"Henderson Castle is located at the top of the 'Hill' in Kalamazoo. It is nestled in an area of lovely older homes near two universities, just blocks west of downtown Kalamazoo. The rooms (with private baths) are all different, and the views are stunning."
~ Jewels

"You really feel like you traveled back in time to stay at the home of royalty. incredible details, gracious service and a delicious breakfast, beautiful grounds would also make this an awesome wedding spot."
~ ebb, Long Island, NY

www.hendersoncastle.com

Frank Henderson's Room Restaurant



Restaurants is open to the public for breakfast, lunch and dinner.
Please call for reservations.
(269) 344-1827


Weddings & Receptions



Henderson Castle Bed & Breakfast



Mary Henderson's Spa



The Ultimate in Romance



Frank Henderson's Room Restaurant • Mary Henderson's Spa • Henderson Castle Bed & Breakfast
purchase a \$100 gift card for Frank Henderson's Room Restaurant receive a complimentary \$20 gift card
purchase a \$200 gift card for Mary Henderson's Spa or Bed & Breakfast and receive a complimentary \$40 gift card!