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**WINERY
NOW
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**HENDERSON
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A Royal French Fine Dining Experience
*Featuring 12 course, 11 course, 7 & 3 course French Tasting Menus exquisitely prepared
 by French Master Chef, Francois Moyet*
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**TOP LUXURY INNS
2015**



WINERY
 Black Star Farms is located on the same 45th Parallel that runs through some of the great wine regions of the world. The winery has a hand-crafted approach to winemaking that produces classic varietal wines and fruit brandies of high character and balance. Receiving awards in state, national and international wine competitions, the wines showcase a skilled winemaking team.
 The tasting room features a unique post-and-beam ceiling with a stunning elliptical bar, spacious Terrace Patio and exclusive wine club members only Barrel Room. The friendly and knowledgeable staff are eager to guide guests through the extensive list of wine, cider and spirits. They invite you to relax and truly gain an understanding of what makes Northern Michigan wines so special.



HEARTH & VINE CAFÉ
 After exploring trails or yoga in the vines, enjoy farmstead cuisine in the newly renovated café, pairing your brick oven pizza or other culinary delights with a glass of wine, hard cider or craft cocktail. Providing fresh foods from local sources is Executive Chef Cole Thornton's farm-to-table philosophy. Every Friday throughout the summer, enjoy Great Lakes Fish Boils on the patio while you enjoy the best of what Northern Michigan has to offer.

BLACK STAR FARMS

Black Star Farms in Suttons Bay is a true one-of-a-kind Agricultural Destination. Nestled among the rolling hills of the Leelanau Peninsula, the 160 acre family-owned estate sits in the heart of Northern Michigan Wine Country. With a hill-side vineyard that welcomes you upon arrival, the estate features a palatial Inn, café, stables, barns and outlying paddocks, orchards and award-winning winery. Black Star Farms has been widely recognized for providing consistently exceptional experiences to guests.



INN
 The luxurious Inn earned the distinction of being chosen a Select Registry 'Distinguished Inn of North America.' From the moment guests arrive, they feel pampered. With every overnight stay, guests enjoy a full gourmet breakfast, nightly hospitality hour with wine and hors d'oeuvres, a bottle of Red House wine, private use of the sauna room, expanded VIP tasting at the onsite Barrel Room, and use of walking and Nordic trails.



SPECIAL EVENTS
 The beautiful settings and accommodations offered by Black Star Farms will set your special day apart. The scenic hill-top vineyard offers views of the Grand Traverse Bay in an intimate wine country setting. The Pegasus Barn, a centennial barn renovated in 2013, has become a favorite venue for many guests. For indoor elegance, the Aquarius and Arcturus Rooms in the Inn provide the perfect setting to host corporate retreats, weddings and anniversary parties.

At Black Star Farms you will find a destination where people feel luxurious and pampered, yet comfortable and at home. Delivering services above and beyond expectations is the Black Star Farms pledge.
 When you visit and enjoy the beautiful surrounding region, be sure not to miss Black Star Farms two locations in Traverse City. The winery and tasting room on the Old Mission Peninsula and Tastes of Black Star Farms in The Village at Grand Traverse Commons provide you two additional unique experiences to make your memories of Northern Michigan complete.

BLACK STAR FARMS

Suttons Bay

LAMB BOLOGNESE

Makes 4-6 Servings

INGREDIENTS:

- 1/4 Cup Olive Oil
- 1 Lb. ground Lamb
- 4 Pc Bacon- chopped
- 1 Carrot- chopped small
- 1 Onion- chopped small
- 2 Celery ribs-chopped small
- 6 Cloves Garlic- minced
- 2 Bay Leaves
- 1 large can peeled/crushed Plum Tomatoes
- 4 Fresh Thyme sprigs
- 2 Cups dry Red Wine
- 1 Cup Heavy Cream
- 1 Lb. Pasta- rigatoni, spaghetti, or fettucine
- Fresh Mint
- 1 Chunk of Parmesan Cheese
- Salt and Pepper

COOKING DIRECTIONS:

Heat oil in a large pot over medium high heat. Add the lamb, season and cook until well browned. Remove lamb from the pot and add the bacon. Cook bacon until lightly crisped. Add the carrot, onion, and celery. Season with salt and pepper, and cook until the vegetables are soft and translucent. Add garlic and cook for 1 minute, add red wine and cook until the alcohol has evaporated. Add the lamb back to the pot along with the tomatoes, thyme, bay leaves, and cream. Cook the sauce over low heat, covered for 2 hours, stirring occasionally until the sauce is thick and the meat is very tender. If necessary, remove some of the fat that rises to the top. When the sauce is ready, cook the pasta until nearly done. Drain the pasta and mix into the sauce, simmer the pasta in the sauce to finish cooking it. The starch from the pasta will help to thicken the sauce and the pasta will absorb some of the flavor of the sauce. Serve the pasta garnished with chopped fresh mint and healthy a pile of grated parmesan cheese.

FEATURED CHEF RECIPES | Black Star Farms



CHEF COLE THORNTON

Chef Cole Thornton began his career in hospitality at the age of 13, working as a dishwasher in a banquet hall in his hometown of Port Huron, MI. After graduating high school and working as a cook at Mackinac Island's French Outpost, he realized cooking might be more than just a job. Deciding to pursue a career as a Chef, Cole moved to Chicago to attend the Cordon Bleu Culinary School.

Upon completing an internship at the Ritz Carlton Chicago, Cole decided city life was not for him. Moving to Colorado to work at the prestigious Little Nell Hotel in Aspen under Chef Ryan Hardy, it was here that Cole was exposed to farm-to-table cuisine. His career continued at the Aspen Skiing Company, first as a Sous Chef then as the Executive Chef at Sneaky's Tavern.

After 6 years in Colorado, Cole and his wife decided to return to Michigan. They chose Traverse City for its natural beauty and dynamic food scene. He was the Executive Chef at the Hagerty Conference Center before becoming the Executive Chef at Black Star Farms. Cole enjoys cooking everything from simple comfort food to refined classics, showcased at Black Star Farm's Hearth & Vine Café, Harvest dinners in the Inn, and many events held at the farm.

FEATURED CHEF RECIPES | Black Star Farms



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SUTTONS BAY | OLD MISSION | TRAVERSE CITY

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