

## HENDERSON CASTLE

*Kalamazoo*



### BLACK TRUFFLE OMELET

*Serves 4*

**INGREDIENTS:**  
 12 organic Eggs  
 3 Oz. Milk  
 4 Porcini Mushrooms  
 1 of a 2 Oz. Black Truffle or 1 Oz. of Black Truffle Oil  
 2 Oz. Butter  
 Pinch of Salt  
 Pinch of Pepper  
 Pinch of Dill Spice  
 Chives  
 6 Oz. Cherry Tomatoes

**PREPARATION:**  
 - Break the eggs in a bowl, add milk and spices, mix to make a batter.  
 - Melt butter in saute pan. Slice the fresh mushroom and salt them in saute pan. Season them pepper & dill. Add the batter mixture.  
 - Cook the omelets slowly, and then fold them like a calzone. Put them on a plate, slice the black truffle and place on top of the omelets.  
 - Slice the cherry tomatoes in two for decoration around omelets, and then sprinkle the omelets with fresh chives for garnish.

## HENDERSON CASTLE

### SPRING WALDORF SALAD

*Serves 4*



**INGREDIENTS:**  
 6 Oz. of Mache Salad (Watercress)  
 6 Oz. of Micro Greens  
 4 Oz. of Baby Brussels Sprouts  
 2 Michigan Apples  
 4 Oz. Toasted Walnuts  
 4 Oz. Dried Cranberries  
 4 Orchid Flowers

**INGREDIENTS FOR DRESSING:**  
 2 Oz. Olive Oil  
 1 Oz. Sesame Oil  
 1 Oz. Balsamic Vinegar

**PREPARATION:**  
 Wash and dry mixed greens together, divide equally among 4 plates. Slice the apples and distribute over greens. Sprinkle walnut and cranberries. In a separate container whisk dressing ingredients then dress the salad. Add the orchid to garnish.

### MASTER CHEF FRANCOIS MOYET



Born in Bourges, France, Master Chef Francois Moyet knew from an early age that he wanted to become a chef. He attended culinary college in Royan City and obtained his first job as a chef when he was only 17 years old. One year later 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 renowned La Tour d'Argent restaurant where he was chef de partie and pastry chef for almost two years. It was at La Tour d'Argent where he had the opportunity to prepare dishes for some of the most celebrated people of the time including Queen Elizabeth II, Princess Diana, Francois Mitterrand, and George H. W. Bush.

Upon completion of his master's program, he 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 where he opened Francois' Seafood and 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 healthy, farm to table French style cuisine.

In 2016, Henderson Castle, in partnership with another local college, will launch the Henderson Castle French Culinary Art Institute of America. The program will be modeled after the Ferrandi French School of Culinary Arts in Paris. In fact, students of the new school will participate in an exchange program with students from Ferrandi, thereby increasing their breadth of experience.

To provide students with real experience, Henderson Castle will offer two menu options to diners. The first menu will consist of items made by Chef Moyet and his staff. The second menu presents diners with items prepared by the culinary students and will offer French cuisine at reduced prices.

Moyet is excited to build a strong culinary program and to create the next master chefs.



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**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.