

Henderson Castle

Kalamazoo



INTRODUCING H PRIME CHOP HOUSE *at Henderson Castle*

Southwest Michigan's premier destination featuring In-House 65-Day Dry-Aged Steak. Always hand-cut to order.

Master Chef Moyet has personally selected several local farms, including Gibson Family Farms in Scotts, and select western ranches to source our prime beef, bringing together the best the US has to offer. We offer both dry-aged beef and traditional wet-aged beef. Each Steak is seared on a cast iron grill and oven finished for a one-of-a-kind mouthwatering experience.

The Henderson Castle, established 1895, once the grand home of Kalamazoo resident Frank Henderson and his wife, Mary. Under the watchful eye of Francois Moyet since 2011, the castle is now open to the public. With help from the Henderson Castle Foundation, our exquisite history will be available to guests for years to come, and it is now protected by a whole house sprinkler system installed by B.L. Harroun & Son, Inc. Always first to support local businesses, the school's recently renovated basement kitchen was furnished with cabinets made of American steel and was designed by Chef Moyet and constructed by TechLab, a Kalamazoo company.

Here at H Prime Chop House we are proud to offer a sampling of the bounty harvested in Michigan, whether grape jam and wine from our vineyard or fresh-caught Great Lakes Walleye.

H Prime Chop House at Henderson Castle
100 Monroe Street, Kalamazoo, MI
(269) 344-1827 | HendersonCastle.com



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 the 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.

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



THE UNCLE MICHEL (one of the Spirits that inhabits Henderson Castle)

INGREDIENTS:

- 1-1/4 Oz. Beefeater Gin
- 1 Oz. Lavender Honey Syrup
- 1 Egg White
- 1 Lemon Wedge
- 2 Oz. Soda Water
- 1/4 Oz. Campari

MIXING DIRECTIONS:

Place gin, lavender honey syrup, and egg white in a cocktail shaker with ice. Squeeze in the juice of 1 lemon wedge. Shake all ingredients until egg white forms a foam (approximately 30-40 seconds).

Fill an Old Fashioned (or Rocks) glass with fresh ice. Strain cocktail mixture over ice and top with soda water and splash Campari. Garnish with lemon peel and fresh lavender.