

HENDERSON CASTLE  
KALAMAZOO



CHEF FRANCOIS MOYET

Francois Moyet and his twin brother were born in Bourge, France in 1966. Francois was raised in Cognac Country for 15 years. He then went to a 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 a 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 of the time including Queen Elizabeth II, Princess Diana, Ronald Reagan, 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.

Drunken Shrimp

Serves 4


INGREDIENTS

- 1.5 pounds of shrimp ( 16-20 shrimp)
- 6 ounces cherry tomatoes
- 4 ounces of mushrooms
- 4 ounces of garlic
- 1 ounce of olive oil
- 1 ounce of vodka
- 1 ounce of cognac
- 1 ounce of anisette seasoning
- 1 cup of heavy cream
- 1 cup of pilaf rice
- 1 branch of fresh tarragon

DIRECTIONS:


Chop vegetables and sauté with shrimp. Flambé the inside of the saucepan with the 2 liquors. Reduce and add cream. Once you have your pilaf rice cooked, plate the rice in a circle. Arrange the shrimp around the rice, and cover with sauce. To finish, add the tarragon on the top, and place the tomatoes around the plate for decoration.





**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




**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](http://www.hendersoncastle.com)

**Frank Henderson's Room Restaurant**




**Restaurant is open to the public for breakfast, lunch and dinner.**  
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