

FOR IMMEDIATE RELEASE

Contact: Marie-Chantal Dalese
Chateau Chantal
231-223-4110 ext. 40
mcdalese@chateauchantal.com



**Chateau Chantal Wines Chosen for James Beard Foundation “I Cook Michigan”
Dinner in New York City**

May 23, 2011 Traverse City, MI: **Chateau Chantal’s 2010 Pinot Blanc and 2008 Pinot Noir have been chosen, along with other Michigan products, to star in the upcoming July 20 Michigan themed dinner at the James Beard Foundation in New York City.**

This opportunity arose from the relationship between the winery and Novi restaurant, Toasted Oak Grill & Market. Chef Steven Grostick of Toasted Oak received an invitation to cook at the legendary James Beard House and will be serving his “I Cook Michigan” Dinner. Through the support of this restaurant and market, Michigan wines will be given the opportunity to be shown at one of the world’s leading culinary institutions.

Chef Grostick underscored the significance of this prestigious acknowledgement when he commented, “Cooking at James Beard House is something I’ve hoped to do. We’re thrilled with the recognition. This opportunity will allow me to represent our restaurant, showcase our great team with their culinary skill, and even promote our State of Michigan! I can’t wait to preview the exact same dinner here in Novi!” Chef Grostick’s James Beard House menu is a pure expression of his unique and inventive “I Cook Michigan” style cuisine. The regional and seasonal offerings he will present at dinners in Novi and New York City feature an array of Michigan sourced ingredients and favorite local name products (see complete menu below).

On Thursday, June 2, 2011, Greater Detroit area diners will have an opportunity to try Chef Grostick’s James Beard House menu at a special one night only preview of the actual dinner.

Event Details – One Seating Only

Date/Time: Thursday, June 2 - Guests are requested to arrive by 6:30PM

Location: Toasted Oak Grill & Market, 27790 Novi Road, Novi, Michigan

Cost: \$75.00 per person, plus tax and gratuity

Reservations: 248-277-6000 Seating is limited. Please reserve early.

If you wish to experience Chef Grostick’s James Beard House Dinner in New York City on Wednesday, July 20, 2011, please go to opentable.com/james-beard-house-events, contact the James Beard House via email at reservations@jamesbeard.org or call (212) 627-2308.

Executive Chef Steven Grostick’s James Beard House Menu ~ “I Cook Michigan.”

Passed Appetizers

GREAT LAKES SMOKED TROUT RILLETTE

Black Star Farms Riesling steamed, house-smoked trout, flat bread crackers

MICHIGAN’S FAMOUS CONEY DOG

house-made mini hot dog, bad axe venison Coney sauce

FAYGO ROOT BEER BRAISED SHORT RIB

LIVER & ONIONS

Tim's Farmhouse chicken liver and duck pate, caraway onion jam, baguette

Cocktail: *Michigan Cherry Manhattan*

Spirit: *Zeppelin Bend Whiskey, New Holland Distillery*

Beer: *North Peak "Majestic" Wheat Ale, Traverse City*

~Dinner~

First Course-Sausage Course

TOSCANO SALAMI, olive oil, pickled red onions

DUCK HAM, truffle oil, cracked pepper

HUNTERS SAUSAGE, Michigan sweet corn chutney

Wine: *L Manby Blanc De Noirs Leelanau Peninsula Sparkling*

Second Course

Pickled Michigan Spring Beets butter lettuce, Tassier's Sugar Bush maple-orange vinaigrette, Zingerman's goat cheese croquette

Wine: ***Chateau Chantal Pinot Blanc 2010 Old Mission Peninsula***

Third Course

GREAT FRICKIN' CHICKEN

Roasted local chicken breast, ballontine thigh, Long's Farm asparagus, buttered radish, grilled onion, pan jus

Wine: *Black Star Farms Chardonnay "Arturos" 2008 Old Mission Peninsula*

Fourth Course

PORCHETTA

Wordhouse Farms pork tenderloin rolled in house-made kielbasa and smoked bacon, spring peas and ham, Michigan chanterelles, Posen potato dumplings, mustard sauce

Wine: ***Chateau Chantal Pinot Noir 2008 Old Mission Peninsula***

~Dessert~

FARM PICKED STRAWBERRY AND RHUBARB PIE

Ray's vanilla bean ice cream milkshake with salted caramel, Michigan infused cherry

Wine: *Black Star Farms Sirius Maple Apple Wine*

About Steven Grostick, Executive Chef

Steven Grostick, Executive Chef at the *Toasted Oak Grill & Market* since 2009, is an award-winning Chef with more than 15 years of experience as a progressive culinary professional.

Chef Grostick became instrumental in the pre-planning stages of Toasted Oak Grill & Market following his tenure as Executive Chef at *Table 5 in* Northville Michigan.

Born and bred in Michigan, Chef Grostick's passion for cooking was ignited at an early age in his family's kitchen. He went on to earn a Culinary Arts Degree from Livonia's

Schoolcraft College, where he quickly found his niche in butchery and charcuterie. Chef Grostick honed his culinary skills as the Executive Chef of the award-winning Five Lakes

Grill in Milford, Michigan, where studied and trained under James Beard nominated

Chef Brian Polcyn for 11 years. Under Chef Grostick's leadership, Five Lakes was named "Restaurant of the Year" in 2005 by *The Detroit Free Press*. Chef Grostick has won several

restaurant prestigious industry awards, including a Silver Medal in the "Culinary

Super Team Challenge” in Orlando. Chef Grostick is very involved in several local food charities, including the Gleaners Community Food Bank of Metro Detroit, Taste of the NFL and Share our Strength.

About Toasted Oak Grill & Market - toastedoak.com

Toasted Oak Grill features a regional menu with a focus on fresh & original ingredients. Dishes embrace the flavors of the countryside with daily fish & meat specials, earthy ingredients, delicious appetizers & salads. Lunch & Dinner selections include sandwiches, grilled pizzas, salads & more. Toasted Oak Market features an incredible selection of value-driven wines, house-made charcuterie, artisan cheeses, unique condiments, local Michigan specialties and other fresh comfort foods. The warm and inviting environment is complemented by friendly and knowledgeable service. Toasted Oak Market is the perfect place to find a gift for your favorite gourmand, add some interesting wines to your cellar, assemble a picnic or tailgate party, or impress your guests entertaining at home! The Market also features quick weekday lunch options.

About James Beard House

Visit: jamesbeard.org/

###

Chateau Chantal is a unique development that combines a winery, vineyards, bed and breakfast, residence, six private home sites, and winding roads, all of which combine to create your experience in Northern Hospitality. The 65 acre site sits high atop a ridge 12 miles north of Traverse City, Michigan on the beautiful and historic Old Mission Peninsula. Chateau Chantal crafts many styles of wine, allowing the grape to dictate the style. The location's unparalleled views and outstanding staff play host to Be&B activities, cooking classes, wine education opportunities, Tapas Tours, conferences and meetings, small weddings, and friendly regional wine events.