



30 Main Street, Stockbridge, MA 01262 413.298.5545 [www.redlioninn.com](http://www.redlioninn.com)

## BRIAN J. ALBERG



Brian J. Alberg was appointed Executive Chef at The Red Lion Inn in Stockbridge, Mass., in July 2004 and was promoted to Director of Food & Beverage in April 2006 (while remaining Executive Chef). He previously held the position of Executive Chef at the Hartford/Windsor Marriott in Windsor, CT., and prior to that was Executive Chef and Director of Food and Beverage at the Saybrook Point Inn & Spa, a four-diamond property in Saybrook, CT.

Chef Alberg is a native of Copake, NY, in the Berkshire foothills of neighboring Columbia County, where he began his culinary career as an apprentice at the former l'Hostellerie Bressane. After graduating from the Culinary Institute of America in Hyde Park, N.Y., in 1987, he oversaw the kitchens in a number of high-profile Berkshire area restaurants earlier in his career, first as head chef at the Underhill Inn in Hillsdale, NY, and later at the 1780 Egremont Inn in South Egremont and the Old Inn on the Green in New Marlborough. He left the area in 1993 to become Executive Chef at Dudley's Restaurant in Westchester, NY, where he earned a "Very Good" rating from the *New York Times* and made the first of seven appearances at the James Beard House.

At The Red Lion Inn, Chef Alberg has put his own stamp on the menus, while remaining true to the Inn's focus on contemporary cuisine rooted in the region's heritage. A large percentage of Alberg's menu ingredients are sourced from local farms. Menu highlights include: *Seared Venison Carpaccio with Truffle-Dressed Greens*, *Grilled Berkshire Pork Chop with a Warm Potato-Watercress Salad & Grain Mustard Demi*, and *Rosemary Encrusted Lamb Loin with Sautéed Kale & Du Puy Lentils*, and *Grilled Tuscan Vegetable Timbale with Basil Puree & Toasted Ciabatta Bread* as well as traditional favorite *Roasted Native Turkey with Stuffing and Mashed Potatoes*. On Sundays and Mondays, The Red Lion Inn offers a Sustainable Foods Menu in its Dining Room. This special menu features locally grown and produced ingredients from small farms in the Berkshires and the surrounding region. It is our philosophy that supporting area farmers helps to secure a healthy landscape for future generations. Sustainable Foods Menu items are available a la carte. A Sustainable Foods breakfast is served daily.

Chef Alberg is a member of the James Beard Foundation and Slow Food. He volunteers for the Railroad Street Youth Project to provide young people with the opportunity to explore the culinary arts alongside a professional chef and is currently developing an accredited high school culinary program with the RSYP. He leads motorcycles rides of Berkshire farmlands on his days off to promote sustainable farming (through the inn's **Roaring Ramble** package and on the Father's Day Ramble). Alberg resides in Kinderhook, NY.

