



**The Red Lion Inn**  
30 Main Street, Stockbridge, MA 01262

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FOR IMMEDIATE RELEASE:

**The Red Lion Inn Offers Special Rate for Easter  
Introduces its Easter Menu for 2011**

**Stockbridge, Mass.** (March 16, 2011) – The Red Lion Inn is offering a special rate to Easter dinner guests of \$99 (plus taxes) on Sunday, April 24, 2011, providing an affordable way to for family and friends to celebrate the holiday at the historic Inn. This is also a great way for families who live far apart to meet in a centrally-located spot, shortening travel time. Executive Chef Brian J. Alberg of The Red Lion Inn is offering a special Easter Menu for Sunday, April 24th from noon – 4:00 PM. The four-course, prix fixe menu is available for \$49 for adults and \$24.50 for children 12 and under. The Inn will serve its regular menu from 5:30 to 8PM on that day.

The special rate for April 24, 2011, is only available to guests who partake in the Easter dinner. The rate is \$99 plus taxes for a room with a private bath. Those who wish to take advantage of this special rate should call 413.298.1690 or email [reservations@redlioninn.com](mailto:reservations@redlioninn.com).

Guests begin their Easter dining experience with a choice of Jerusalem Artichoke & Spring Mushroom Soup with Lemon Zest & Thyme; New England Style Scallop Chowder; Chilled Asparagus & King Crab Salad with Roasted Beet & Balsamic Vinaigrette; or Lila's Lamb Ragout with Berkshire Blue Cheese Hominy. The first course is followed by Equinox Spring Greens with Orange Sections, Pistachio Nuts & Rawson Brook Chevre.

For the main entrée, guests may choose from Grilled Maple Cured Berkshire Pork Loin with Roasted Baby Potatoes, Balsamic Braised Kale & Rosemary Jus; Roast Prime Rib of Beef with Scalloped Potatoes, Roasted Carrots & Merlot Reduction; Punsit Valley Chicken Breast with

- more -

- add one -

Root Vegetable Risotto & Stewed Zucchini; Organic Salmon Fillet with Vegetable Couscous & Lemon-Fennel Beurre Blanc; or Sweet Pea & Zehr Farm Shiitake Risotto with Parsnip & Butternut Squash Hash. Dessert choices are Lemon Tart with Gingered Shortbread Crust; Strawberry Bread Pudding with Fat Toad Farm Caramel & High Lawn Farm Cream; Flourless Chocolate Cake with Raspberry Whipped Cream & Candied Orange; or Grapefruit Sorbet with Blood Orange Puree & Mango-Pineapple Salad. Reservations are required—please telephone 413-298-5545, email [reservations@redlioninn.com](mailto:reservations@redlioninn.com) or visit [OpenTable.com](http://OpenTable.com).

Red Lion Executive Chef Brian J. Alberg is a classically trained Culinary Institute graduate whose cooking emphasizes natural flavors, fresh ingredients, and regional produce, meats, cheese and food products. Alberg is a strong proponent of buying locally and spends over \$400,000 with regional farmers and producers; he is the runner up of the 2010 Victoria A. Simons Locavore Award. He is also a member of the James Beard Foundation and made his eighth appearance at the James Beard House in February 2011. Alberg offers a Sustainable Dinner Menu on Sunday and Monday evenings and offers a Sustainable Breakfast daily (both menus consist entirely of locally-sourced ingredients). He raises pigs for the Inn's menu, along with Bantam hens for their eggs.

The Inn is a longtime supporter of Berkshire Grown ([www.berkshiregrown.org](http://www.berkshiregrown.org)); Alberg is a member of its Board of Directors. Alberg is also the facilitator for the Berkshire Culinary Arts Program, a program by the Railroad Street Youth Project ([www.rsyp.org](http://www.rsyp.org)).

A charter member of Historic Hotels of America, The Red Lion Inn has been providing food and lodging to guests for more than two centuries. The Red Lion is recommended by *National Geographic Traveler*, *The New York Times*, and *The Boston Globe*. It offers 108 antique-filled rooms and suites, formal and casual dining with an emphasis on contemporary regional specialties, and the Lion's Den pub with nightly entertainment, a year-round heated outdoor pool and hot tub (with radiant-heated patio), and free WiFi. The flagship Country Curtains store and a gift shop are located at the Inn. For more information and to make a reservation, please call 413-298-5545. For general information on the Inn and to view both the regular and Easter menus, please visit [www.redlioninn.com](http://www.redlioninn.com).

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