



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 2010**

Stockbridge, Mass. (March 10, 2010) – The Red Lion Inn is offering a special rate to Easter dinner guests of \$95 (plus taxes) on Sunday, April 4, 2010, 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 4th from noon – 4:00 PM. The four-course, prix fixe menu is available for \$45 for adults and \$19.95 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 4, 2010, is only available to guests who partake in the Easter dinner. The rate is \$95 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.

Guests begin their Easter dining experience with a choice of Jerusalem Artichoke & Asparagus Soup with Lemon Zest & Chives; Tomato & Rock Shrimp Bisque; Rawson Brook Goat Cheese Quenelles with Roasted Beets & Flaxseed Crostini; or Braised Punsit Valley Chicken & Chanterelles with Truffled Polenta & Ramps. The first course is followed by an Arugula & Frisee Salad with Grapefruit Sections, Pepitas & Aged Sherry Vinaigrette.

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For the main entrée, guests may choose from Maple Cured Berkshire Ham with Scalloped Potatoes with Roasted Carrots & Merlot Reduction; Top Round of Spring Lamb with Roasted Baby Potatoes, Balsamic Braised Kale & Rosemary Jus; Herb Roasted Poussin with Root Vegetable Risotto, Stewed Zucchini & Lemon-Thyme Puree; Grilled Trout Medallions with Lyonnaise Potatoes, Swiss Chard & Shallot-Riesling Butter; or Sweet Pea Risotto with Fiddlehead Ferns & Roasted Fennel. Dessert choices are Lemon Tart with Gingered Shortbread Crust; Strawberry-Rhubarb Shortcake with High Lawn Farm Cream; Flourless Chocolate Torte with Raspberry Whipped Cream & Candied Orange; or Pineapple Sorbet with Mango Puree & Macaroon Shortbread Cookie. Reservations are required—please telephone 413-298-5545, email reservations@redlioninn.com or visit [OpenTable.com](https://www.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 member of the James Beard Foundation and made his seventh appearance at the James Beard House last year. Brian Alberg is a strong proponent of buying locally and spends over \$400,000 with regional farmers and producers. 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, which dine on vegetable scraps from the inn along with local grains.

The Inn is a longtime supporter of Berkshire Grown (www.berkshiregrown.org) and member of its Board of Directors. Alberg is the Host Chef for Berkshire Grown's March Maple Dinner, celebrating the first harvest of the season with six other chefs (including locally-made liquor and beer), at The Red Lion Inn on Monday, March 22, beginning at 6 pm (for information, call 413.528.0041. Alberg is also the facilitator for the Berkshire Culinary Arts Program, a program by the Railroad Street Youth Project (www.rsyp.org).

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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.

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