



THE RED LION INN

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FOR IMMEDIATE RELEASE:

The Red Lion Inn Launches New Summer Menus

Stockbridge, Mass. (May 2009) – Executive Chef Brian J. Alberg of The Red Lion Inn introduces new menus in the Inn’s Main Dining Room, Widow Bingham’s Tavern and Courtyard. Alberg is a strong supporter of locally grown and produced ingredients from the Berkshires and the surrounding region in an effort to promote community sustainability and help secure a healthy landscape for future generations. Alberg’s Spring/Summer 2009 menus include a large percentage of ingredients sourced from the region. The Chef’s local sustainability efforts helped the Inn secure the Massachusetts Lodging Association’s Good Earthkeeping Award.

New entrées on the Main Dining Room dinner menu include Poached Halibut with Warm Couscous Salad & Tomato-Tarragon Hollandaise (\$29), Pan Seared Steelhead Trout with Roasted Red Potatoes (\$26), Swiss Chard & Lemon Butter, Grilled Scottish Salmon with Watercress-Potato Salad & Gazpacho Vinaigrette (\$27), Pan Roasted Punsit Valley Chicken Breast with Ramps, Morels & Sweet Peas (\$26), Grilled Black Angus Filet Mignon with Bayley Hazen Potato Cake & Organic Spinach (\$34), and Heritage Breed Pork Chop with Braised Kale & Balsamic Grilled Onions (\$26). Alberg also includes traditional New England favorites (and perennial menu items) of Roasted Native Turkey

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with Farmhouse Stuffing, Whipped Potatoes & Pan Gravy (\$26) and English Cut Prime Rib of Beef with Baked Potato, Buttery Popover & Natural Jus (\$32). Vegetarian/vegan options include Chef's Flight of Vegetables & Starches—Freshest Seasonal Vegetables & Complementing Starches (\$23) and Whole Wheat Spaghetti with Garlic, Spring Onions, Chopped Greens & Local Shiitakes (\$23).

Appetizers include Tuscan Style Bean Soup with Local Greens (\$7), Equinox Baby Spinach with Ewe's Blue, Chopped Heritage Breed Eggs & Maple Vinaigrette (\$10), Berkshire Mesclun Greens with Aged Balsamic & Extra Virgin Olive Oil (\$8), Seared Sea Scallop with Baby Arugula, Red Grapefruit & Onion Vinaigrette (\$12), and Blue Moon Shroom Risotto with Smoked Tomato Sauce & Ricotta Salata (\$11). As always, the dinner menu also includes traditional Red Lion dishes like New England Clam Chowder (\$7) and a Soup Selection of the Day (\$7), Roasted Native Turkey with Farmhouse Stuffing (\$26), and Roast Prime Rib of Beef, served with a Buttery Popover and Natural Jus (\$32).

For lunch, Chef Alberg has introduced Baby Arugula & Goat Cheese with Roasted Beets & Oranges (\$10); Caribbean White Shrimp Crêpes with Roasted Mushrooms, Tomatoes & Wilted Swiss Chard (\$18); and Eggplant Rolatini with Herbed Ricotta, Salsa Rustica & Basil Oil (\$15).

More casual fare is available in the rustic Widow Bingham's Tavern, where the lunch and dinner menus now feature Scottish Smoked Salmon with Pickled Beets, Crème Fraiche & Puff Pastry (\$12); Portuguese Style Mussels with Chorizo, Garlic, Sweet Peppers & Grilled Artisan Bread (\$16); and Nosh Plate serving local cheeses, cured meats, marinated and grilled vegetables (\$16), as well as sandwiches, salads and burgers.

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The new dessert menu includes Buttermilk Panna Cotta with Red Grapefruit & Minted Green Tea Broth (\$8); Lemon Curd with Shortbread Crust, Whipped Cream & Berries (\$8); Praline Tart with Unfiltered Honey & Bourbon Cream (\$9); as well as the Inn's famous Apple Pie and numerous other specialties. Desserts are priced from \$7.00 to \$9.00.

Chef Alberg is a member of the James Beard Foundation and is on the Board of Directors of Berkshire Grown, an organization dedicated to promoting the support of local farming and strengthening the relationships between local farmers and restaurants. 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. Alberg also 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.

Breakfast is served in the Main Dining Room from 7:00 a.m. until 10:00 a.m. (10:30 a.m. on weekends). The Inn's restaurants serve lunch daily from 12:00 to 2:30 p.m. (4 p.m. on weekends), and dinner from 5:00 to 9 p.m. (10:00 p.m. on weekends). The Lion's Den Pub will be serving daily from noon to 11 p.m. (12:00 a.m. on weekends) beginning June 30th, with free nightly live entertainment.

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. It offers 108 antique-filled rooms and suites, formal and casual dining with an emphasis on contemporary regional specialties, a 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 The Red Lion Inn gift shop are located at the Inn. For more information or to make reservations, visit www.redlioninn.com or call (413) 298-5545.

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