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EARLY SPRING WINE DINNERS AT THE RED LION INN
One Vegetarian with Wine Pairings
The Other, a Collaboration of Regional Chefs Showcasing Maple Harvest

FOR IMMEDIATE RELEASE Stockbridge, Mass (February 24, 2010) The Red Lion Inn is offering two special early spring dinners in March. On March 19, Executive Chef Brian J. Alberg presents the **Winter Exodus Vegetarian Wine Dinner**, a ten-course dinner accompanied by 10 accompanying wine pairings. On March 22, The Red Lion Inn will be the site of a fundraiser for Berkshire Grown as the March Maple Dinner is presented by a group of Berkshire-area chefs including Alberg.

Winter Exodus Vegetarian Wine Dinner

On March 19th, 2010, at 6:30PM Executive Chef Brian J. Alberg and Sommelier Daniel Thomas present the **Winter Exodus Vegetarian Wine Dinner**, an intimate event with limited seating. Alberg and Thomas will pair ten wines with ten vegetarian courses, illustrating the complexity of flavors experienced with specific pairings of food and wine. Courses include Truffled Pop Corn Bisque, Chanterelle Polenta with Celeriac Puree, Ricotta & Goat Cheese Gnudi with Smoked Tomato Sauce and Eggplant Vindaloo with Quinoa Spaghetti. The wine dinner is \$100 per person and includes 10 courses, 10 wines, taxes & gratuities. All courses will be vegetarian by definition; those interested may view the entire menu on the Inn's website, www.redlioninn.com. Carnivores with an open mind are welcome. The Red Lion Inn is offering a special rate for those who attend the Vegetarian Dinner – just \$125 (plus taxes; based on availability) for a room with private bath. Reservations can be made by calling 413.298.1690 or emailing reservations@redlioninn.com

Maple Dinner Celebrates the First Harvest of the Season

The Red Lion Inn is pleased to host a celebration of the first harvest of the growing season with a maple-inspired dinner from celebrated Berkshire chefs who are members of Berkshire Grown. The participating chefs are: Kate Baldwin (Kate Baldwin Catering), Chris Bonnavier (Gala Restaurant and Bar), John Dudek (Bascom Lodge), Dan Smith (John Andrew), Daire Rooney (Brix Wine Bar), Peter Platt (Old Inn on the Green) and Brian Alberg (The Red Lion Inn). Alberg and The Red Lion Inn are hosting Berkshire Grown's March Maple Dinner on Monday, March 22nd. The March Maple Dinner begins with hors d'oeuvres and cocktails featuring locally produced beverages from the Barrington Brewery and Berkshire Mountain Distillers at 6PM, and a five-course dinner beginning at 7 pm. Farmers may attend for \$65; Berkshire Grown members may attend for \$95; non-member tickets are \$120. Dinner is by reservation only. For more information and for reservations, please call 413-528-0041. The Red Lion Inn is offering a special room rate for guests who are attending the dinner, just \$89 plus taxes for a room with a private bath (based on availability); those interested in staying over should call 413.298.1690 or email reservations@redlioninn.com to take advantage of this offer.

Berkshire Grown is a member supported non-profit organization created to support local food and farms and promotes locally grown food, flowers and plants through a variety of programs that build partnerships between farmers, chefs and consumers. For more information on Berkshire Grown, please call 413.528.0041 or go to www.berkshiregrown.org.

Brian J. Alberg and The Red Lion Inn

Brian J. Alberg is a native of Copake, NY, in the Berkshire foothills of neighboring Columbia County, and a graduate of the Culinary Institute of America in Hyde Park, NY; he began his tenure at The Red Lion Inn in July of 2004. Alberg has been instrumental in galvanizing a Berkshire culinary movement – as a chef supporting local farms, as a grower raising his own heritage breed pigs at his Bacon on the Side Farm, and as a member of Berkshire Grown’s Board of Directors. Alberg sources a large percentage of The Red Lion Inn’s menu ingredients through this network of farmers – and spent over \$400,000 in 2008 locally. Alberg’s use of locally grown and produced foods was one of the attributes that led *National Geographic Traveler* to include The Inn on their **Stay List** for 2008; requirements for inclusion on this list are the practices of eco-stewardship and giving back to the community. The Massachusetts Lodging Association had earlier recognized the Inn’s “green” efforts with a Good Earthkeeping Award. Alberg is also a member of the James Beard Foundation and volunteers for the Railroad Street Youth Project to provide young people with the opportunity to explore the culinary arts alongside a professional chef. He has appeared on *Good Morning America*, *Chronicle* and WGBY’s *On the Menu!* (Springfield, MA) and in *Gastronomica*. Alberg resides in Kinderhook, NY.

A charter member of Historic Hotels of America and winner of the *Wine Spectator* Award for Excellence, The Red Lion Inn (c. 1773) has been providing food and lodging to guests for over two centuries. It offers 108 antique-filled rooms and suites, formal and casual dining, a gift shop, pub with nightly entertainment and a full range of amenities including free WiFi, a year-round heated outdoor pool, in-room massage therapy. The Inn is recommended by *National Geographic Traveler*, *The New York Times* and *The Boston Globe*. For more information, contact 413-298-5545, or visit www.redlioninn.com.

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