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## **Sustainable Food Menus Continue**

*New Menus Prepared Weekly from Local Ingredients*

**Stockbridge, Mass. (Sept 2, 2005)** - The Red Lion is continues to offer its “Sustainable Foods Menus” on Sundays and Mondays in its Main Dining Room. Created by Executive Chef Brian J. Alberg, the menus are prepared exclusively with ingredients sourced from small farms and producers in the Berkshires and surrounding areas that are committed to sustainable growing practices.

This week’s menu, served on Sept. 4 and 5<sup>th</sup>, includes Salad of Bitter Greens with Roasted Mushrooms & Goat Cheese; Maple Cured Loin of Pork (raised at North Plain Farm in Great Barrington) with Bacon Braised Cabbage; and Poached Fruit with Vanilla Ice Cream. The price is \$49 per person. Additional suppliers include Equinox Farm, Sheffield; Rawson Brook Farm, Monterrey; Farm Girl Farm, North Egremont; Ioka Valley Farm, Hancock, Blue Moon Shrooms and Berkshire Mountain Baker, Housatonic; and Berkshire Ice Cream, Connecticut. The menus (which are printed on 100% recycled paper) change weekly as different ingredients come into season, with market pricing ranging from \$39 to \$49.

A member of Berkshire Grown, The Red Lion’s restaurants are open to the public as well as guests of the 108-room historic inn. Seating is available in the Main Dining Room from 5:00 until 9:30 p.m.; reservations are suggested by telephoning 413-298-1690. To learn more about the sustainable foods movement, visit [sustainabletable.org](http://sustainabletable.org)

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