

## Wines by the Glass

Furnace Brook Winery, Cidre, Richmond MA 6.00

Mionetto, Prosecco, NV Italy 7.00

Mumm Cuvée, Napa 11.00

Laurent Perrier, Brut L.P., Champagne 16.00

Chardonnay, Red Lion Inn 7.00

Chardonnay, Joseph Drouhin, Laforet, 2006 8.00

Chardonnay, Franciscan, Napa 2006 9.00

Sauvignon Blanc, Natura, Valle Casablanca, Chile 2007 7.00

Pinot Grigio, Bella Italia, Venato 2006 6.00

Riesling, Pölka Dot, Pfalz 2006 7.00

Rosé, Domaine Fonsainte, Corbières 2007 7.00

White Zinfandel, Foxhorn NV 5.00

Cabernet Sauvignon, McMannis 2006 8.00

Pinot Noir, Cono Sur, Chile 2007 7.00

Pinot Noir, Beringer, Central Coast 2006 9.00

Merlot, Red Lion Inn 7.00

Shiraz, E Minor, Barossa 2005 7.00

Valpolicella, Zenato, Italy 2005 8.00

Malbec, Altos Los Hormigas, Mendoza 2007 7.00

Grenache/Syrah, Paul Autard, Côtes du Rhône 2007 8.00

Tempranillo/Garnacha/Syrah, Ludovicus 2006 8.00

## First Course

New England Clam Chowder 7.00

Purée of Asparagus & Spring Onion 7.00

Soup Selection of the Day 7.00

Equinox Farm Field Greens 9.00

*Marinated Celeriac & Maple-Dijon Vinaigrette*

Baby Arugula & Goat Cheese 10.00

*Roasted Beets & Oranges*

Caesar Salad 9.00

*Lemon-Anchovy Dressing & Grated Parmesan*

## Main Course

Grilled Chicken Caesar Salad 13.00  
*Lemon-Anchovy Dressing & Grated Parmesan*

Spinach, Leek & Cheddar Quiche 13.00  
*Maple Dressed Field Greens*

Caribbean White Shrimp Crêpes 18.00  
*Roasted Mushrooms, Tomatoes & Wilted Swiss Chard*

Grilled Organic Salmon 19.00  
*Salad of Blanched Vegetables & Herbed Vinaigrette*

Pan Seared Trout Fillets 17.00  
*Balsamic Marinated Tomatoes & Avocado-Lime Vinaigrette*

Eggplant Rolatini 15.00  
*Herbed Ricotta, Salsa Rustica & Basil Oil*

Red Lion Chicken & Vegetable Pot Pie 16.00  
*Carrots, Parsnips & Pulled Chicken with Puff Pastry*

Native Turkey Dinner 17.00  
*Farmhouse Stuffing, Mashed Potatoes & Gravy*

Grilled Hangar Steak 21.00  
*Steak Fries & Organic Spinach Salad*

*Local Farms & Producers Supported by this Menu: Equinox, Markristo, Bella, High Lawn Dairy, Stonehedge, North Plain, Farm Girl, Ronnybrook, Old Chatham Shepherding, Rawson Brook, Blue Moon Shrooms, Berkshire Mountain Bakery, Berkshire Mountain Distillers, Cricket Creek, Jasper Hill, Shelburne, Bacon on the Side, Hilltop Orchards... and others*

*Brian J. Alberg, Executive Chef  
Daniel Thomas, Sommelier      Floral Arrangements, Jane Bailey*