



# Rural Intelligence

## **Berkshire Grown's Annual Maple Dinner at the Red Lion Inn**

The annual **Berkshire Grown Maple Dinner** is an exercise in counterintuitive programming. Held in late March (when there are few local vegetables) on a Monday night (when weekenders can't buy tickets), the dinner gets bigger every year, and more than locavores packed into the main dining room of the **Red Lion Inn** on March 22. They ate a five course feast that began with hors d'oeuvres (such as maple glazed smokey bacon donuts) by **Katie Baldwin Catering**; fennel-and-apple soup by John Dudek of **Bascom Lodge**; maple-glazed free-range chicken ballotine by Peter Platt of **Old Inn on the Green**; celeriac-and-arugula salad with maple cured Berkshire pig by Brian Alberg of the Red Lion and Daire Rooney of **Brix Wine Bar**; maple glazed crispy duck confit with **Equinox Farm** red mustard greens by Chris Bonniver of **Gala Restaurant & Bar**; Kombucha maple sugar cake with ginger-maple gelato by Dan Smith of **John Andrews**.

**John Dudek** of Bascom Lodge on Mt. Greylock with **Chris Bonniver & Mike Kelly** of Gala Restaurant at the Orchards in Williamstown;