



Holiday Celebrations at the Kemble Inn

This year, plan to host your holiday party at the historic Kemble Inn in Lenox, Massachusetts. Whether you are organizing your office holiday party or gathering a group of close friends and family for an evening of celebration, let us plan a memorable menu and dinner setting that you won't soon forget.

We can accommodate groups as small as four, or up to 100 people in a variety of intimate and grand spaces with century-old fireplaces, mountain views, and well appointed decor.

Chef Riccardo "Ricco" DeLuca delights our patrons with a passion for cooking!

Your Holiday Celebration Menus

\$52 / person

FIRST COURSE

Pumpkin apple bisque

Mixed green salad, bacon, goat cheese,
balsamic dressing

SECOND COURSE

Pan roasted chicken breast, au jus and
herb mashed potato

Loch Durate Salmon with crispy skin
and sautéed herb spätzle

Braised Beef Short ribs with herb
mashed potato, braised vegetable, jus

Chef's Vegetarian Selection

THIRD COURSE

Panna cotta with fresh berries

Apple crisp with vanilla ice cream

Chocolate Springs gelato

Chocolate mousse

\$72 / person

PRE-DINNER HOUR

Selection of local and imported
cheeses, antipasto, and fruit

FIRST COURSE

Pumpkin apple bisque

Mixed green salad, bacon, goat cheese,
balsamic dressing

SECOND COURSE

Yukon Gold Gnocchi with ricotta and
spinach, tomato basil sauce

Veal Bolognese, house made fettuccini

THIRD COURSE

Veal chop with pinot noir and wild
mushroom demi-glace, garlic mash

Loch Durate Salmon with crispy skin
and sautéed herb spätzle

Domestic rack of lamb, herb crust,
rosemary garlic demi-glace, wild rice

Grilled pork loin, fennel crust,
port wine and garlic reduction,
glazed apples, wild rice

Chef's Vegetarian Selection

FOURTH COURSE

Crème brûlée

Apple crisp with vanilla ice cream

Bananas foster in phyllo pastry

Chocolate mousse

\$92 / person

PRE-DINNER HOUR

Selection of local and imported
cheeses, antipasto, and fruit, and the
Chef's selection of hot Hors d'oeuvres.

FIRST COURSE

Lobster or Pumpkin apple bisque

SECOND COURSE

Mixed green salad, bacon, goat cheese,
balsamic dressing

Arugula salad, extra virgin olive oil
shaved asiago cheese, polenta crouton

THIRD COURSE

Pan seared diver scallop with fresh pea
and asparagus risotto

Wild mushroom and Swiss chard
ravioli, brown butter and sage

FOURTH COURSE

Classic Beef Wellington: pâte de fois
gras, duxelles, duchess potato

Italian classic Veal shank Ossobuco,
with risotto Milanese

Tuna steak, sesame crust, ginger sauce,
curry red lentils

FIFTH COURSE

Crème brûlée

Sachertore: chocolate cake, apricot,
chocolate mousse & ganache

Bananas foster in phyllo pastry

Chocolate mousse

We can customize any menu to meet your exact needs, just ask! We use the highest quality ingredients, and **only 100% certified organic meats**. All menus include coffee or tea service, and prices are plus applicable taxes (7%) and gratuity (18%).

Your Dining Experience

We strive to make your dining experience most pleasurable and memorable for all of your guests. Generally, you will need to plan for 1.5 to 2 hours for our three-course dinner. For dinners consisting of four courses, it is a good idea to plan 2 to 2.5 hours in addition to the time allotted for cocktails - which we suggest for 1 to 1.5 hours.

Keep in mind, if you plan toasts or speeches, to add time for this in your evening. For parties of more than 8 people, we arrange with the chef to pre-order, obtaining the menu selections for each guest and making us aware of any dietary restrictions or issues. We ask for these meal selections **five days** in advance.

For parties where we reconfigure the layout of rooms, typically for more than 22 guests, a \$150 Setting Fee applies to the party, as well as the cost of rental tables, chairs, and linens. We can supply all these details when you call the Kemble Inn at 413-637-4113.

Typically we set the event space in a multitude of crystal candelabras and candlelight but are more than willing to personally customize your event. We have connections with the wholesale flower markets in Boston and New York City and can assist with centerpieces, decorations, and event planning.

Unique Celebration Spaces

We have several unique dining spaces to choose from:

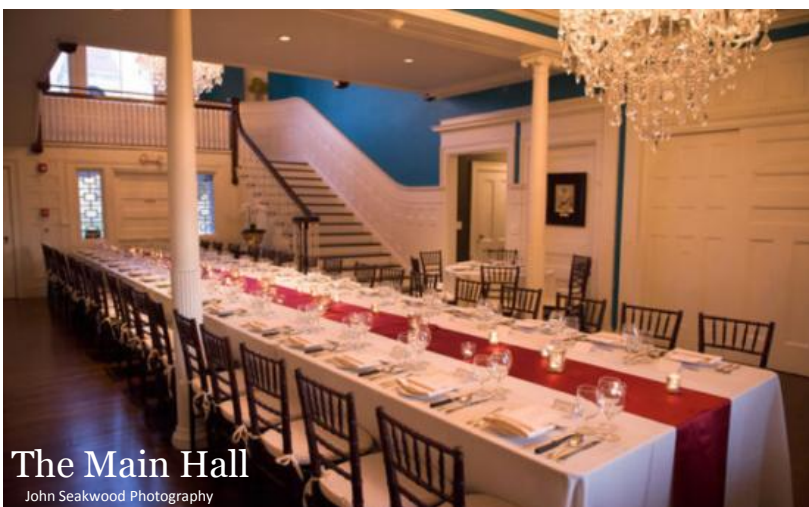
The Original Kitchen	An intimate space for up to 16 guests, best suited for smaller parties. Boasting a restored historic stove from 1910, Ralph Lauren lighting and soft seating on a mixture of a long banquette and Regency style chairs. Dramatic colors and candlelight yield an intimate interplay.
The Grand Dining Room	<p>A large room off the main foyer can accommodate up from 12 to 22 guests around the 16-foot custom mahogany table.</p> <p>Reconfigured with round tables and chairs, this private dining room can comfortably seat a maximum of 42 guests.</p>
The Piano Lounge*	<p>Restored in spring 2011 and replicating century old crown molding details, this room serves normally as the piano lounge.</p> <p>Reconfigured this room can accommodate a maximum of 42 guests, with the piano intact. Ask us about arranging a piano player during your dinner.</p>
The Main Hall*	The grand staircase surrounds this large and unique space. Lit with crystal chandeliers and the craftsmanship of a Gilded Age Berkshire Cottage, this space has been used twice in the last year for weddings. Up to 40 people can sit around a large long rectangular table.
Combined Spaces*	Our spaces can be combined to accommodate a maximum of 100 guests. Let us show you a floor plan of how to combine these spaces.

*The \$150 Setting Fee previously mentioned applies to this space.

Unique Celebration Spaces

We have several unique dining spaces to choose from:

The Original Kitchen



The Main Hall
John Seakwood Photography

The Piano
Lounge



About Chef "Ricco" DeLuca

Growing up in a traditional Italian family, Chef Riccardo DeLuca's life revolved around food. For him, becoming a Chef was not so much a choice as a calling. He received his first lessons from his mother- Antonia DeLuca's kitchen. Herself an accomplished Chef, Mrs. DeLuca would eventually hire Chef Riccardo to work at her restaurants in the Berkshires and later in California.

His first job, at the age of twelve, was at the Pittsfield Rye Bakery. Shortly thereafter, he was sent to work at East Side Cafe in Pittsfield. He graduated from Taconic High School with a major in Culinary Arts and won a scholarship to the prestigious Le Cordon Bleu in France. It was a dream that was never realized however, owing to the political climate of seventies America. Chef Ricco, as he likes to be called, had to defer his acceptance on account of the ongoing Vietnam War in case he was to be drafted. He was lucky never to face the travails of war but he remained at 'DeLuca's' – the restaurant owned by his mother and was worked, he said, “harder than I'd ever worked before. My mother was a work-horse. But it was one of the best experiences of my life. I learned more from working with her than I could have at any school.”

After owning and operating several successful restaurants, Chef Ricco went on to an eleven-year stint as Executive Chef at the Five Star Michelin Rated kitchen at Seven Hills Resorts in Lenox, Ma where he can count among his fans: Yo-Yo Ma, Dave Brubeck and Leonard Bernstein to name a few. He was Executive Chef at the Five Star Michelin Rated kitchen at Spaghetti Factory. It was during the late seventies and early eighties that Chef Ricco became interested in concept of 'farm-to-table' dining. To his effect, he was one of the first in the Northeast to own and operate a fully organic farm and restaurant- 'Wild Harvest'.

An avid traveler and connoisseur of world cuisines, Chef Ricco has travelled extensively in North and South America. But it was trip to India and Singapore that really captured his attention. Between 2004 and 2007, he spent time in the southern city of Thiruvananthapuram- a city renowned for its traditions and its food. Given the traditional nature of the society, Chef Ricco had to tailor the Italian menu for the Indian taste buds.

Now back in the U.S., Chef Ricco brings years of his expertise, skill and knowledge to Kemble Inn.