

JULY 8 - 12

FIRST COURSE

Roasted heirloom carrots, shaved prosciutto, peppered goat cheese, English pea puree with petite greens (G)

SECOND COURSE

Searred scallop with a cannellini bean, olive, tomato fennel ragout, caper shallot oil, sherry gastrique and crispy chorizo sausage (G)

THIRD COURSE (CHOICE)

AAA ALBERTA PRIME BEEF CHATEAU STEAK (G)

Pearl onion, mushroom, bacon, green peppercorn cream sauce, dauphinoise potato, vegetable ratatouille

RARE: COOL RED CENTER

MEDIUM RARE: WARM RED CENTER

MEDIUM: WARM PINK CENTER

MEDIUM WELL: SLIGHTLY PINK CENTER

WELL: NO PINK

SLOW-BRAISED LAMB SHANK (G)

Lemon and parsley gremolata, red wine reduction roasted fingerling potatoes, vegetable ratatouille

BBQ SPICED SALMON (G)

Sweet corn sauce, dauphinoise potatoes, vegetable ratatouille

BRINED AND ROASTED BUTTER CHICKEN SUPREME

Butter chicken sauce, cilantro salad steamed basmati rice, vegetable ratatouille

ROASTED PORK PORCHETTA (G)

Salsa verde, crispy onions dauphinoise potatoes, vegetable ratatouille

WILD MUSHROOM FARFALLE PASTA

Wild mushrooms, pancetta, peas, heirloom tomatoes fresh spinach garlic cream sauce

FOURTH COURSE

STICKY TOFFEE PUDDING (V)

Bourbon toffee sauce, fresh seasonal berries

Finish with one final treat from the Chef...a Stampede macaroon

(G) Gluten-free (V) Vegetarian

Our coffee brewed by



KAYANZA
COFFEE



Grown right. Here.

The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.



Lazy S Premium Seating | lazysguest