

PRIVATE DINING | JULY 6-10

## START

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Bacon-wrapped bbq beef meatballs, lobster arancini, thyme and truffle quiche

## SALAD

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Baby potatoes, charred corn, black beans, tomato, frisée greens, pea shoots, green goddess dressing (G)

Served table-side: crumbled Boursin cheese, maple-pepper bacon, marinated roasted peppers, spiced pumpkin seeds



## SHARE

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King crab legs, poached prawns, tuna poke, smoked salmon (G) (D)

## ACTION STATION

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CARVED SMOKED BEEF BRISKET, ROAST LEG OF LAMB, PORK RIBS  
Apricot-bourbon bbq sauce, Stampede horseradish, mint jelly (G) (D)

SCALLOP POTATO Gouda cheese, caramelized onions (G) (V)  
RIGATONI PASTA Ricotta cheese, fennel, Tuscan tomato sauce (V)  
ROASTED BEETS Roasted garlic-herb pistou (G) (V) (D)  
GRILLED CORN LOLLIPOP Creole butter (G) (V)

## DESSERT (CHOICE)

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PORT & CRANBERRY CHOCOLATE BROWNIE  
Fresh berries (G) (D) (V)

FALLEN NEW YORK CHEESE CAKE  
Cream cheese mousse, graham shortbread cookie, strawberry compote, vanilla bean Chantilly cream (V)

BLUEBERRY & SOUR CREAM COBBLER  
Vanilla bean whipped cream, fresh berries (V)

## FINISH

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Almond chocolate crunch and salted caramel macaroons (G)

(G) Gluten-free (V) Vegetarian (D) Dairy-free



Grown right. Here.

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