

WINE ROOM | JULY 11-15

FIRST COURSE

Iceberg wedge, beefsteak tomato, sweet pickled onion, egg, buttermilk-chive ranch dressing (G)

Served table-side: whipped blue cheese, crispy bacon, herb croutons, spiced pumpkin seeds



SECOND COURSE

Lobster risotto cake and Sambuca-flamed garlic prawns, sautéed pea shoots, sweet and sour fennel

THIRD COURSE (CHOICE)

GRILLED AAA ALBERTA STRIPLOIN

Madagascar peppercorn sauce (G)

Chimichurri Parisienne potato, roasted vegetables

POTATO & CHEDDAR PEROGIES

Sautéed mushrooms, caramelized onions, smoked sour cream (V)

FOURTH COURSE (CHOICE)

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

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.