

JULY 7 - 11

FIRST COURSE

Roasted carrots, caramelized Alberta smoked bacon, locally aged Gouda cheese and sherry vinaigrette with petite greens (G)

SECOND COURSE

West coast salmon and shrimp cake, shaved pickled vegetables, fresh lemon and smoked paprika aioli (G)

THIRD COURSE (CHOICE)

AAA ALBERTA PRIME BEEF CHATEAU STEAK (G)

Pearl onion, mushroom and bacon with a green peppercorn creme sauce

Dauphinoise potato, summer 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, summer vegetable ratatouille

BLACKENED ICELANDIC COD

Roasted corn cilantro nage

Dauphinoise potato, summer vegetable ratatouille

BRINED JACK DANIEL'S CHICKEN SUPREME

Watermelon BBQ sauce

Roasted fingerling potatoes, summer vegetable ratatouille

SOUTHERN ALBERTA PORK TENDERLOIN

Saskatoon berry and red wine demi-glace

Dauphinoise potato, summer vegetable ratatouille

SPOLUMBO'S CHORIZO RIGTONI PASTA

Wilted spinach, sun-dried tomato with a garlic cream sauce

FOURTH COURSE

STICKY TOFFEE PUDDING (V)

Bourbon toffee sauce, fresh seasonal berries

Finish with a treat from Chef...a Stampede salted caramel.

(G) Gluten-free (V) Vegetarian



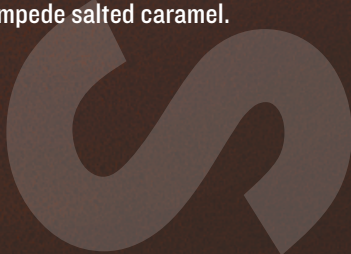
Grown right. Here.

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



Lazy S Premium Seating | lazysguest | #thelazys

CELEBRATING 10 YEARS



10 GREAT DAYS 10 GREAT WINES 10 GREAT STORIES

The Calgary Stampede is an extraordinary story - an event that has come to represent a defining part of this great city and its people. At its heart it pays homage to the pioneer days that Calgary was founded upon - the Wild West, frontier lands, stories of hard work, unyielding perseverance, entrepreneurial spirit and western hospitality. Paying tribute to this rich and proud history, while ensuring we embrace this heritage as we write the next chapters of our story, is what we celebrate during these ten incredible days.

To embrace this spirit we have hand-selected ten amazing wines, each with its own story that celebrates similar values held dear to the Calgary Stampede. These wines and winemakers share a deep love for agriculture and farming along with our values of western heritage, uncompromised quality and environmentally and socially responsible practices. Far better than us telling their stories however, we are honoured to celebrate our 2017 Winemaker Series and the following incredible people who will join us to share the story of their wine with you...

We hope you enjoy!

FRIDAY JULY 7

Matt Lane, VP Americas/Winemaker, Torbreck Vintners

SATURDAY JULY 8

Valentina Abona, Owner & Winemaker, Marchesi Di Barolo Wines

SUNDAY JULY 9

Dwight Sick, Winemaker, Stag's Hollow Winery

MONDAY JULY 10

David Tate, Owner & Winemaker, Tate Wines

TUESDAY JULY 11

Mario Bollag, Owner & Winemaker, Terralsole

WEDNESDAY JULY 12

McPrice Myers, Owner & Winemaker, McPrice Myers Winery

THURSDAY JULY 13

Darel Allwine, Winemaker, Col Solare Winery

FRIDAY JULY 14

John Williams, Owner & Winemaker, Frog's Leap Winery

SATURDAY JULY 15

Louw Strydom, Winemaker, Ernie Els Wines

Peter Jekyll, Brand Ambassador, Barnardt Boyes Wines

SUNDAY JULY 16

David and Cynthia Enns, Owners & Winemakers,
Laughing Stock Vineyards

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