

JULY 6-10

FIRST COURSE

Golden beets, artichoke, snap peas, Noble Meadows Farm apricot goat cheese, venison salami (G)

SECOND COURSE

Carolina pulled-pork croquette, fennel and orange slaw, tangy mustard vinaigrette (D)

THIRD COURSE (CHOICE)

GRILLED AAA ALBERTA STRIPLOIN

Madagascar green peppercorn cream sauce (G)
Scallop potato, roasted Mediterranean vegetables

SLOW-BRAISED LAMB SHANK

Sun-dried tomato and black olive jus (G)
Fingerling potatoes, roasted Mediterranean vegetables

JACK DANIEL'S & MAPLE-GLAZED SALMON

Diced tomato and cucumber vierge
Scallop potato, roasted Mediterranean vegetables

INDIA CHICKEN SUPREME

Creamy butter chicken sauce (G)
Fingerling potatoes, roasted Mediterranean vegetables

SOUTHERN ALBERTA PORK CHOP

Apricot-bourbon bbq sauce
Scallop potato, roasted Mediterranean vegetables

DUCK CONFIT PENNE PASTA

Kale, double-smoked bacon, caramelized onions, walnuts, roasted garlic cream sauce

FOURTH COURSE

FALLEN NEW YORK CHEESE CAKE

Cream cheese mousse, graham shortbread cookie, strawberry compote, vanilla bean Chantilly cream (V)

FINISH

Almond chocolate crunch and salted caramel macaroons (G) (V)

Vegetarian menu upon request.

(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.

THE
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