

# JULY 12 - 16

## FIRST COURSE

Smoked salmon with peppercorn cream cheese on pea shoot and parsley salad with rain coast crumble

## SECOND COURSE

Pulled pork, fennel orange slaw, caramelized onion crumble with aged balsamic vinaigrette

## 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

Herb and double-smoked bacon wrapped, 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

### LINDT TRIPLE CHOCOLATE BROWNIE (V)

Strawberry coulis, 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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