

ANTIPASTO

VDG *Salumi Finocchiona* + *Tartufo*, *Sylvan Star Cheese Grizzly Gouda*, pickled vegetables, *Hellish Relish*, crisps

Good Bread Bakery cheese bun **V**

SALAD

ICEBERG LETTUCE SALAD Roasted bell peppers, black beans + corn, tomato, Cajun buttermilk ranch dressing **G V**

SEAFOOD

AHI TUNA TATAKI Ponzu vinaigrette, seaweed salad **D**

CHILLED POACHED PRAWNS Cocktail sauce **G D**

CRAB CLAWS Lemon **G D**

SMOKED SALMON Capers, chives

CHILLED MUSSELS Cucumber + red onion mignonette **G D**

GRILL + CARVERY

These plates have been personally crafted by our culinary team. Taste one or many at your own pace.

TOP HAND

Peppercorn-Crusted Alberta AAA Steak Medallion Au jus

Moroccan-Spiced Leg of Lamb

Broccolini, *maple carrot purée*, *roasted potato + herb pistou* **G**

LAND + SEA

Grilled Korean Beef Short Rib Spicy gochujang sauce

Garlic Shrimp

Broccolini, *charred Campari tomato*, *maple carrot purée*, *sesame rice cake* **G**

CEDAR-PLANK

Blackened Salmon Chimichurri sauce

Broccolini, *charred Campari tomato*, *maple carrot purée*, *roasted potato + herb pistou* **G**

PURE PROTEIN

Peppercorn-Crusted Alberta AAA Steak Medallion Au jus **G**

Moroccan-Spiced Leg of Lamb **G D**

Grilled Korean Beef Short Rib Spicy gochujang sauce **G D**

Blackened Salmon Chimichurri sauce **G D**

FROM THE FIELD

Roasted Red Pepper Spiced Cauliflower

Broccolini, *charred Campari tomato*, *maple carrot purée*, *sesame rice cake*, *roasted potato + herb pistou* **V**

DESSERT

Choose one to enjoy at intermission.

CHOCOLATE PATE Raspberry + Grand Marnier coulis, Chantilly cream **G**

NEW YORK CHEESECAKE Whipped cream, strawberry coulis, tuille

WATERMELON + BERRIES House sabayon sauce, honey caramelized oats, wafer **V**

FINISH

TURKISH DELIGHTS

Strawberry, pineapple, pear **G V VE D**

G Gluten-friendly **V** Vegetarian **VE** Vegan **D** Dairy-friendly



Grown right. Here.

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

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2021 WINEMAKER SERIES

FRIDAY, JULY 9

CHAPPELLET MOUNTAIN CUVÉE PROPRIETOR'S BLEND

Chappellet Winery | Napa Valley, California

Alluringly dark and spicy, this wine displays beautiful aromas of currant, cassis, sage and thyme, as well as hints of cinnamon and clove from barrel aging. On the palate, the tannins are impeccably balanced, adding depth to the lush ripe berry flavours, with layers of cola and grenadine emerging as the wine evolves in the glass. **25 GL 125 BL**

SATURDAY, JULY 10

THE STALKER PINOT NOIR

Roco Winery | Willamette Valley, Oregon

This Pinot Noir grips your palate with a sneaky first wave of tannin. Then, wild abandoned blackberry vine fruit takes hold, and balanced spices of marjoram and mace tame this "Wild Thing" of a Pinot Noir. **30 GL 150 BL**

SUNDAY, JULY 11

ANTINORI TIGNANELLO CHIANTI CLASSICO RISERVA

Marchese Antinori Estates | Tuscany, Italy

An intense ruby red in colour, the wine's nose shows ripe red fruit along with persistent vanilla and baking spices. The palate is ample and enveloping, balanced and vigorous with soft and silky muscular tannins and a persistent evolving finish. **25 GL 125 BL**

MONDAY, JULY 12

TOLAINI VALDISANTI

Tolaini Winery | Tuscany, Italy

Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice. On the palate, Valdisanti is full-bodied with deep but reserved fruit flavours framed by rich oak. The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine. *Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered.* **19 GL 95 BL**

TUESDAY, JULY 13

FREEMARK ABBEY CABERNET SAUVIGNON

Freemark Abbey Winery | St. Helena, California

Dark ruby in colour, the flavours such as blackberry, boysenberry and Bing cherry dominate with nuances of milk chocolate, chocolate berry truffle dusted with cocoa powder, aromatic cedar and Herbs de Provence. The body is very full, with a soft entry, coupled with dark cherry flavours that develop from start to finish. With great texture, integrated tannins, and pleasant mouth-feel, this Cabernet is full bodied, rich and opulent. In one word... delicious. **29 GL 145 BL**

DRINK + WINE MENUS



Our Winemaker Series has been captured in virtual videos from celebrity winemakers. We invite you to view these tasting notes and special messages through the QR code.



Wi-Fi courtesy of Bell