

JULY 8-12

GOOD BREAD BAKERY

Potato, onion + cheddar cheese bun **V**

FIRST COURSE

ALBERTA HEIRLOOM TOMATO + GOAT CHEESE SALAD

Balsamic reduction **G V**

SECOND COURSE

SMOKED DUCK BREAST + VICHYSOISE "SOUP"

Potato + leek confit, truffle oil **G**

THIRD COURSE

CHILLED PRAWNS + AHI TUNA

Chipotle aioli, avocado, grapefruit + pickled onions, crispy crumble

FOURTH COURSE (choice)

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

TOP HAND | PEPPERCORN-CRUSTED AAA ALBERTA BEEF STRIPLOIN

Chasseur sauce

Scallop potato, summer vegetables **G**

LOW + SLOW | BRAISED LAMB SHANK

Shallot + mushroom jus

Scallop potato, summer vegetables **G**

SWEET + STICKY | GRILLED PORK RIBS

Pineapple + bourbon BBQ sauce

Roasted potato, summer vegetables **G**

THE CATCH | LIME + ANCHO SALMON

Salsa roja

Roasted potato, summer vegetables **G**

FIELD HARVEST | TANDOORI CAULIFLOWER

Cumin-cilantro yogurt sauce

Quinoa salad, carrot purée, summer vegetables **G V**

FIFTH COURSE (choice)

Choose one to enjoy at intermission.

CHOCOLATE CHILLI NAPOLEON

Strawberry coulis, fresh berries

FRESH BERRIES + CITRUS


Crispy meringue, crème anglaise **G V**

FINISH

CHOCOLATERIE BERNARD CALLEBAUT

Salted caramel

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.

 Wi-Fi courtesy of Bell



ranahans