

JULY 13-17

GOOD BREAD BAKERY

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

FIRST COURSE

VALBELLA BEEF PASTRAMI + FRISEE GREENS

Pickled wild mushrooms, *Chinook* honey-mustard dressing **G D**

SECOND COURSE

PEPPERED BACON + TOMATO GAZPACHO "SOUP"

Extra virgin olive oil, crispy crouton **D**

THIRD COURSE

CHILLED PRAWNS + SMOKED SALMON

Orange, fennel gastrique + crème fraiche, rice crumble **G**

FOURTH COURSE (choice)

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

TOP HAND | ROASTED AAA ALBERTA BEEF STRIPLOIN

Soubise sauce, chimichurri
Scallop potato, summer vegetables **G**

EAST + WEST | MAPLE-SOY GLAZED PORK TENDERLOIN

Spicy gochujang sauce
Scallop potato, summer vegetables **G**

LAND + SEA | CRISPY DUCK LEG + GARLIC SHRIMP

Pineapple + bourbon BBQ sauce
Roasted potato, summer vegetables **G**

THE CATCH | HERB-CRUSTED SALMON

Citrus emulsion
Roasted potato, summer vegetables **G**

FIELD HARVEST | BLACKENED CAULIFLOWER

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

FIFTH COURSE (choice)

Choose one to enjoy at intermission.

CARROT CAKE

Lavender cream cheese, gold dust, fresh berries

FRESH BERRIES + CITRUS


Crispy meringue, crème anglaise **G V**

FINISH

CLASSIC MADELEINES

Chocolate dipped

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

