

JULY 13-17

**GOOD BREAD BAKERY**

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

FIRST COURSE

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**BEEF PASTRAMI + FRISEE GREENS**

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

SECOND COURSE

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**PEPPERED BACON + TOMATO GAZPACHO "SOUP"**

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

THIRD COURSE

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**CHILLED PRAWNS + SMOKED SALMON**

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

FOURTH COURSE (choice)

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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*

**PRAIRIE FOWL | CRISPY DUCK LEG**

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)

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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

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**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



ranahans