

Our chef-inspired culinary experience is influenced by local ingredients.

To enhance the flavours of each course, our sommeliers have choreographed an exclusive wine pairing.

5-course \$65 3-course \$35

GLAMORGAN CHEESE BUN v

amuse bouche main choice

WARM SYLVAN STAR

GOUDA GOUGÈRES v

Haskap berry dust, fresh chives

Château De Fuisse Macon-Villages

Burgundy, France

Warm choice

BRAISED BISON G D

Pickled saskatoon berries, red wine jus, charred tomato puree, local microgreens

Borgo Scopeto "Borgonero"

Tuscany, Italy

MUSHROOM DUXELL

BUCKWHEAT CREPES G D V

Waterford Farms mushroom variety, truffle oil

Folk Machine Pinot Noir

Central Coast, California

chill choice

WATERFORD FARMS

SHRIMP AGUACHILE G D

Sturgeon caviar, field cucumber, pickled red onion, fresh cilantro

Dog Point Sauvignon Blanc

Marlborough, New Zealand

SEARED GNOCCHI + BASIL PESTO G D Ve

Charred tomato, vegan feta, arugula, balsamic drizzle

Culmina R&D Rosé

Okanagan Valley, BC

ice

NOTO GELATO G D V

Lemon + thyme

SMOKED ALBERTA AAA

BEEF SPINALIS G D

Bone marrow jus, truffle mash potato, summer vegetables

Jl Chave Mon Coeur Cotes Du Rhone

Vallée du Rhône, France

FENNEL + ORANGE INFUSED

PACIFIC WILD SALMON G

Dill + thyme butter sauce, summer vegetables

Stag's Leap Viognier

Napa Valley, California

SQUASH + CAULIFLOWER

VADOUVAN CURRY G D V

Aromatic wild rice, fresh cilantro

Frey Riesling

Rheinhessen, Germany

dessert choice

NOTO GELATO SCOOP G V

Dark chocolate Ve, vanilla or black cherry

APPLE PIE WITH LATTICE v

Chantilly cream, vanilla sauce

FRESH SUMMER BERRIES +

CHARRED PINEAPPLE G V

Berry compote, toasted coconut + chocolate cookie

Inniskillin Icewine

Niagara, ON

finish

BULL RIDER by THOSE CHOCOLATES G V

Salted caramel + milk chocolate

G-Gluten-friendly D-Dairy-friendly V-Vegetarian Ve-Vegan N-Contains nuts



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

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ranahans

2023 WINEMAKER SERIES

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ranahans



FRIDAY, JULY 7

6oz bottle

45 180

Bram Bolwijn, Head Sommelier, Mission Hill Family Estate

MISSION HILL COMPENDIUM BORDEAUX BLEND

Okanagan Valley, BC

On the nose of this bold and dense red is a blend of cassis and highlights of cedar, anise and vanilla bean. The palate shows generous layers of bramble fruit and licorice followed by subtle nuances of white pepper.



SATURDAY, JULY 8

60 240

Maja Jeramaz, Export + California Chains Manager, Grgich Hills Estate

GRGICH HILLS CABERNET SAUVIGNON

Napa Valley, California

Powerful on the nose, this full-bodied wine has a dense core of forest strawberries and sweet cranberries with the warm essence of vanilla bean and subtle nuances of sandalwood.



SUNDAY, JULY 9

68 270

Marina Castillo, Export Manager + USA Brand Ambassador, Bodega Catena Zapata

CATENA ARGENTINO MALBEC

Mendoza, Argentina

Perfumed and seductive nose of purple plums, blueberries, dried roses, violets, lemon zest, chocolate, truffles and cigar box. It's a full-bodied, elegant and weightless wine with a beautiful, lengthy finish.



MONDAY, JULY 10

38 150

Luke Marquis, Global Sales Manager, Molleymooker Wines [the original blue-eyed boy]

MOLLYDOOKER BLUE EYED BOY SHIRAZ

McLaren Vale, Australia

Black crimson in colour with powerful aromatics of blueberries, fresh plum, licorice and nuances of chocolate biscuit. The palate brings notes of berry fruit, coffee, vanilla cream and warm spice.



TUESDAY, JULY 11

75 300

Fernando 'Fern' Frias, President + COO, Frias Family Vineyard

FRIAS SMD CABERNET SAUVIGNON

Spring Mountain District, California

This wine gives up dark, toasty cherry and plum notes followed by mocha, cedar, creosote, saddle leather, a whiff of chocolate cake. Blackberries on the palate burst forward with chunky tannins that give structure to a well-developed wine.