

GLAMORGAN CHEESE BUN V

FIRST COURSE

EAST COAST SMOKED SALMON G

Local microgreens, capers, crème fraiche, pickled onion, crispy potato

SECOND COURSE

GRH CAESAR SALAD

HydraGreens purple romaine lettuce, bacon, toasted brioche crisp, shaved Sylvan Star Gouda cheese, house-made Caesar dressing

THIRD COURSE CHOICE

SLOW-ROASTED AAA ALBERTA CHATEAU ROAST BEEF

Red wine demi-glaze, rosemary popover, scallop potato, summer vegetables

GRILLED AAA ALBERTA CHATEAU STEAK

Peppercorn sauce, rosemary popover, dauphinoise potato, summer vegetables

HERB-CRUSTED 4-BONE ALBERTA RACK OF LAMB G

Shallot reduction, chimichurri, mashed potato, summer vegetables

CEDAR-PLANK PACIFIC SALMON G

Lemon hollandaise, roasted Little Potato Company potatoes, summer vegetables

ROASTED MUSTARD + MAPLE BONE-IN

CHICKEN BREAST G

Bacon jam, tarragon butter, mashed potato, summer vegetables

WILD MUSHROOM + ROASTED GARLIC RAVIOLI V

Chives, brown butter, whipped ricotta cheese, charred tomato

FOURTH COURSE CHOICE

GLAZED LEMON BUNDT CAKE

Raspberry coulis, fresh berries

PECAN BANANA DULCE LECHE CHEESECAKE V

Vanilla sauce, fresh berries

FINISH

BULL RIDER by THOSE CHOCOLATES G V

Salted caramel + milk chocolate

Vegetarian menu on request.

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.

THE
LAZY

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2023 WINEMAKER SERIES

6 OZ BTL

WEDNESDAY, JULY 12 33 130

Stephen Neumann, Brand Ambassador, Burrowing Owl Estate Winery

BURROWING OWL MERITAGE

Okanagan Valley, BC

A classic and complex meritage blend of black plum, blackcurrant and blueberry fruit with savoury layers of burlap, dried sage and roasted red peppers with toasty vanilla and shortbread oak notes.



THURSDAY, JULY 13 60 240

Trester Goetting, Monte Bello Winemaker, Ridge Vineyards

RIDGE ESTATE CABERNET SAUVIGNON

Santa Cruz Mountains, California

Inky purple hues with dark plum, black cherry, cedar, cola and toasted oak on the nose. A full-bodied entry with blackberry, cocoa powder and brown spices on the palate.



FRIDAY, JULY 14 75 300

Andrea Vescovi, Regional Sales Manager, Western Canada, Ethica Wines

RIDOLFI DONNA REBECCA BRUNELLO DI MONTALCINO

Tuscany, Italy

On the nose are intense aromas of dark cherry, plum and boisè, dry roses and a hint of black pepper, vanilla and cloves. On the mouth a powerful elegance and a velvety tannin guide us to a harmonious sip.



SATURDAY, JULY 15 45 180

Corey Braunel, Grapegrower + Owner

DUSTED VALLEY V.R. CABERNET SAUVIGNON

Columbia Valley, Washington

Generous nose of spiced plum, dusty cherry and blackberry jus, with elegant oak tones of vanilla, cinnamon and nutmeg. Full-bodied and rich with texture, boldness balances effortlessly on the palate with bitter dark chocolate and cassis flavours.



SUNDAY, JULY 16 77 305

Carlo Riggio, Regional Manager, Mid-Central + Canada,

Paul Hobbs Winery

PAUL HOBBS NAPA VALLEY CABERNET SAUVIGNON

Napa Valley, California

The nose is captivated with a lush bouquet of crushed blackberry, wild sage, fresh cigar box and delicate tobacco leaf. The palate is balanced with elegant, supple tannins and fresh acidity of red currant, dark chocolate and boysenberry with subtle notes of dried herbs and vanilla.



THE LAZY

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Wi-Fi courtesy of Bell