

## GLAMORGAN CHEESE BUN **V**

# s a l a d

## SOUTHWESTERN SALAD **G V**

HydraGreens purple romaine lettuce, roasted corn, black beans, crispy quinoa, chipotle-lime dressing

# s h a r e

## LOCAL TOMATO BRUSCHETTA **V**

Whipped goat cheese, baguette, fresh basil

## KING CRAB LEGS + ARGENTINIAN JUMBO PRAWNS **G D**

Cocktail sauce, fresh lemon

## BAY SCALLOP + WAHOO CEVICHE **G D**

Cherry tomatoes, cucumber, pomegranate, fresh cilantro + lime

## SUSHI ROLLS **G D**

Pickled ginger, wasabi, tamari sauce

# a c t i o n   s t a t i o n

## CARVED AAA ALBERTA CHATEAU ROAST BEEF **G D**

Bearnaise sauce

## CHURRASCO PIRI PIRI CHICKEN **G D**

Piri piri hot sauce

## SPANISH CHORIZO PORK SAUSAGE **G D**

Tomato, olive + saffron tapenade

## BUTTERMILK MASH POTATO **G**

Roasted garlic, brown butter

## ROASTED BUTTERNUT SQUASH GNOCCHI **V**

Creamy browned herb butter

## CHARRED BROCCOLINI + CAULIFLOWER FLORETS **G D V**

Infused herb oil

## MEDITERRANEAN GREEK SALAD **G V**

Local feta cheese, heirloom tomatoes, cucumber, olives, red onion, roasted peppers, Greek dressing

# d e s s e r t

## NOTO GELATO SCOOP **G V V**

Dark chocolate **Ve**, vanilla or black cherry

## BERRY PIE COBBLER **V**

Chantilly cream

## MUD PIE CHEESECAKE **V**

Chocolate sauce, fresh berries

# f i n i s h

## 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.

# 2023 WINEMAKER SERIES

**R**  
ranahans



## WEDNESDAY, JULY 12

6oz    bottle

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.



Wi-Fi courtesy of Bell