

GLAMORGAN CHEESE BUN **V**

s a l a d

GREEN GODDESS SALAD **G D V**

Baby iceberg lettuce, tomato, roasted red peppers, shaved heirloom carrots, green goddess dressing

s h a r e

WARM BAKED CANADIAN BRIE **V**

Drizzle Honey pure honey, toasted almonds, orange zest, cracked black pepper, crostini

CHILLED CRAB LEGS + PRAWNS **G D**

Cocktail sauce, Cajun remoulade, fresh lemon

AHI TUNA POKE **G D**

Tamari sauce, nori, togarashi, chili sauce, sesame seeds

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**

Red wine jus

SMOKED SPATCHCOCK CHICKEN **G D**

Roasted apple BBQ sauce

MEADOW CREEK PORK + FOIE GRAS SAUSAGE **G D**

Brandy flambéed currant jelly, sauerkraut

BUTTERMILK MASH POTATO **G**

Roasted garlic, brown butter

SPINACH + RICOTTA GNOCCHI **V**

Tomato sauce, parmesan cheese, fresh basil

STEAMED HEIRLOOM CARROTS + ASPARAGUS **G V**

Tarragon herb butter

MANGO + CHICKPEA SALAD **G D V**

Pico de gallo, pineapple, fresh cilantro

d e s s e r t

NOTO GELATO SCOOP **G V V**

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

APPLE PIE WITH LATTICE **V**

Chantilly cream, caramel sauce

FRESH SUMMER BERRIES + CHARRED PINEAPPLE **V**

Berry compote, toasted coconut + chocolate cookie

f i n i s h

BULL RIDER by THOSE CHOCOLATES **G V**

Salted caramel + milk chocolate



ranahans

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



FRIDAY, JULY 7

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.

6oz bottle

45 180



SATURDAY, JULY 8

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.

60 240



SUNDAY, JULY 9

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.

68 270



MONDAY, JULY 10

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.

38 150



TUESDAY, JULY 11

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 and a whiff of chocolate cake. Blackberries on the palate burst forward with chunky tannins that give structure to a well-developed wine.

75 300



Wi-Fi courtesy of Bell