

## greens

### **SOUTHWESTERN SALAD** G V

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

## seafood bar

### **ICE BUCKET** G D

King crab legs, Argentinian jumbo prawns, marinated mussels G D

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

Cherry tomatoes, cucumber, pomegranate, fresh cilantro + lime

### **SUSHI ROLLS** G D

Pickled ginger, wasabi, tamari sauce

### **EAST COAST LOBSTER MARTINI** G D

Vermouth marinated lemon olives

## grill

### **AAA ALBERTA "EYE OF RIB" STEAK** G

House-made chimichurri sauce or red wine jus

### **MUSTARD + GARLIC MARINATED**

### **SUNGOLD LOIN OF LAMB**

Rosemary-berry chutney

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

Tomato, olive + saffron tapenade

### **ROASTED BUTTERNUT SQUASH**

### **GNOCCHI** V

Creamy browned herb butter

### **CHARRED BROCCOLINI +**

### **CAULIFLOWER FLORETS** G D V

Infused herb oil

### **TRI-COLOURED POTATO SALAD** G D V

Seeded mustard, fresh chives + dill

## dessert

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

Dark chocolate Ve, vanilla or black cherry

### **BERRY PIE COBBLER** V

Chantilly cream

### **MUD PIE CHEESECAKE** V

Chocolate sauce, fresh berries

## share

### **LOCAL TOMATO BRUSCHETTA** V

Whipped goat cheese, baguette, fresh basil

### **SEAFOOD TRIO** G D V

Tuna sashimi, hot smoked salmon, cold smoked black cod

### **WILD RICE SALAD** G D V

Cranberries, pecans, Highwood Crossing zesty orange dressing

### **MEDITERRANEAN GREEK SALAD** G V

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

## carvery

### **CARVED AAA ALBERTA CHATEAU**

### **ROAST BEEF** G D

Bearnaise sauce

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

Piri-piri hot sauce

### **ST. LOUIS PORK RIBS**

Sweet BBQ glaze

### **BUTTERMILK MASH POTATO** G

Roasted garlic, brown butter

### **GRH CHARCUTERIE + CHEESE**

V DG Salumi, Alberta cheeses, olives, crisps

### **FRESH GARDEN VEGETABLES** G D

Red pepper hummus G D V

Tzatziki dip G V


### **GLAMORGAN CHEESE BUNS** V

## 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.



ranahans

# 2023 WINEMAKER SERIES



**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