

We welcome you to the Wine Room where you will enjoy a five-course culinary experience influenced by local ingredients. If you choose to enhance the flavours of each menu item, our sommeliers have choreographed a specific wine pairing.

GLAMORGAN CHEESE BUN ^V

a m u s e b o u c h e m a i n c h o i c e

WARM SYLVAN STAR

GOUDA GOUGÈRES ^V

Haskap berry dust, fresh chives

Château De Fuisse Macon-Villages 20

Burgundy, France

W a r m c h o i c e

BRAISED BISON ^{G D}

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

Borgo Scopeto "Borgonero" 17

Tuscany, Italy

MUSHROOM DUXELL

BUCKWHEAT CREPES ^{G D V}

Waterford Farms mushroom variety, truffle oil

Folk Machine Pinot Noir 22

Central Coast, California

c h i l l c h o i c e

WATERFORD FARMS

SHRIMP AGUACHILE ^{G D}

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

Dog Point Sauvignon Blanc 22

Marlborough, New Zealand

SEARED GNOCCHI + BASIL PESTO ^{G D Ve}

Charred tomato, vegan feta, arugula, balsamic drizzle

Culmina R&D Rosé 19

Okanagan Valley, BC

i c e

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 17

Vallée du Rhône, France

FENNEL + ORANGE INFUSED

PACIFIC WILD SALMON ^G

Dill + thyme butter sauce, summer vegetables

Stag's Leap Viognier 17

Napa Valley, California

SQUASH + CAULIFLOWER

VADOUVAN CURRY ^{G V}

Aromatic wild rice, fresh cilantro

Frey Riesling 16

Rheinhessen, Germany

d e s s e r t c h o i c e

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

Inniskillin Icewine 13

Niagara, ON

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

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

Trestler 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