GOOD BREAD BAKERY CHEESE BUN V

START CHOICE

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POACHED LOBSTER CITRUS SALAD G D

Baby greens, shaved pickled fennel, tarragon vinaigrette, crispy onions

RED HAT TOMATO SALAD G Ve

Balsamic reduction, tomatillo basil coulis, confit baby tomato, olives, microgreens

MAIN CHOICE

GRILLED CAB CHATEAU "EYE OF RIB" STEAK G

Broiled bone marrow crust, wild mushroom jus Roasted garlic mashed red potato, garlic + lemon roasted vegetables

BRAISED SPICED LAMB SHANK G

Beluga lentil + bacon ragout, chimichurri Garlic + lemon roasted vegetables

SWEET MUSTARD GLAZED SALMON FILLET G

Champagne beurre blanc, corn + edamame succotash Roasted fingerling potato

BUTTERNUT SQUASH RAVIOLI V

Pumpkin "bisque" sauce, herb oil, spiced pumpkin seeds

DESSERT CHOICE

LEMON MERINGUE TART

Citrus sponge cake, lemon mousse, curd

SALTED CARAMEL CHEESECAKE V N

Smoked white chocolate ganache, candied walnuts

FINISH

CHUCKWAGON by THOSE CHOCOLATES G

Vanilla marshmallow, soft caramel, chocolate ganache

Additional gluten-friendly and vegan offerings by 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.





