



STAMPEDE 2026 CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

OKA I'A **GF DF**

Samoan tuna poke, red onion, grape tomatoes, cucumber, coconut milk

PARSIENNE GNOCCHI **V**

Wild mushrooms, herbs

FRESH MOZZARELLA AND TOMATO SALAD **V**

Gazpacho vinaigrette, basil oil, croutons

ENTRÉES

CHOICE OF

GRILLED ALBERTA BEEF STRIPLOIN

Short rib croquette, whisky sauce

STUFFED CHICKEN SUPREME **GF**

Parmesan leeks, pea purée

PAN-SEARED HALIBUT **GF**

Beurre rouge, wilted greens

FRIED EGGPLANT **GF DF V**

Salsa verde, coconut carrot purée

DESSERT

CHOICE OF

BANANA CHOCOLATE CAKE **GF DF**

Chocolate coconut ganache

BLUEBERRY BASIL TIRAMISU

Limoncello, mascarpone white chocolate mousse

TOFFEE PUDDING

Vanilla ice cream, toffee sauce, brittle

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

Please let us know of any dietary restrictions or allergies, we will do our best to accommodate.

80

PER PERSON

GST not Included in Menu Price

Please Note: Menu Items Subject To Change

Restaurant Chef Shane Rutledge | Culinary Director Tobias Larcher | Saddleroom Manager Roberta Funk-Saitta