



# STAMPEDE 2025

## CHEF'S TASTING MENU IN THE SADDLEROOM

### APPETIZER

CHOICE OF

#### ACHI TUNA TARTARE **GF** **DF**

Avocado, cucumber juice, jalapeño oil, sesame rice crackers

#### SUMMER CORN CHOWDER **GF**

Double smoked bacon, Yukon gold potatoes, spiced popcorn, chili oil

#### CAPRESE SALAD **GF** **V**

Heirloom tomatoes, fior di latte cheese, basil pesto, aged balsamic, grilled peach

### ENTRÉES

CHOICE OF

#### 24-HOUR BRAISED ALBERTA BEEF SHORT RIB **GF** **DF**

Duck fat confit fingerling potatoes, roasted root vegetable, cabernet jus

#### TRUFFLE BUTTER ROASTED CHICKEN BREAST **GF**

Caramelized onion mashed potatoes, charred carrots, foie gras chicken jus

#### SEAFOOD BOUILLABAISSE **GF**

Baby potatoes, turnips, pickled sea asparagus, saffron lobster nage

#### GREEN PEA RISOTTO **GF** **V**

Asparagus, grilled oyster mushrooms, lemon ricotta, microgreens

### DESSERT

CHOICE OF

#### CHOCOLATE MARQUISE

Chocolate sauce, fresh berries

#### PASSION FRUIT CRÈME BRÛLÉE **GF**

Toasted coconut, vanilla whipped cream

#### STRAWBERRY BOURBON PANNA COTTA **DF**

Oreo crumble, strawberry fluid gel

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

75

PER PERSON

GST Included in Menu Price

Please Note: Menu Items Subject To Change

Culinary Director Chi How Kit | Saddleroom Manager Roberta Funk-Saitta