



Choose from one of our chefs unique curated boxes or select your very own custom cheese and charcuterie box from our rotating list of all things cheese and charcuterie! These boxes are served up in a convenient pizza box for easy presentation when you arrive home. Check out the current list at www.sagebistro.ca under the menu "Cheese & Charcuterie TOGO".

The Three Sisters box \$26 - 3 Cheese selections (~50g each) + house jam + fresh & dried fruit + featured nuts + assorted crackers + baguette

The Rundle box \$39 - 5 Cheese selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + assorted crackers + baguette

The Ha Ling box \$26 - 3 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Grizzly box \$39 - 5 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Lynx box \$36 - 2 Cheese selections (~50g each) + 2 charcuterie selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Elk Herd box \$49 - 3 Cheese selections (~50g each) + 3 charcuterie selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

Cheese List

Softer Cheese

Chaumes – Cow’s milk cheese from Saint Antoine at the foothills of the French Pyrénées. A beautiful pale-yellow, creamy paste, this cheese has an “oozy” factor that is divine. A soft cheese with a washed rind will win over your heart! One of our favourites!

Brillat-Savarin – Named after one of France’s first food writers and gastronome, this cheese was first produced in the 1930’s. A buttery triple cream cow’s milk cheese with a powdery white bloom on the surface. Hailing from Ile de France, close to Paris in the north-central region of France, this cheese has a higher fat content due to the addition of heavy cream in the process. It delivers a buttery, rich denseness with hints of mushroom, nuts and truffles.

Delice de Bourgogne – In the brie family, this soft cheese is delectably creamy and smooth. The cheese is made by blending full fat cow’s milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth melt-in-your-mouth texture. Hailing from the burgundy region of France, this cheese has a pungent white bloomy rind. The mushroomy aroma of thin rind adds a playful contrast to the rich, creamy, buttery and tangy notes note of the interior.

Red chili pepper Brie – In the brie family, this soft cheese is delectably creamy and smooth with a decent hit of paprika & chili peppers. A unique offering from France!

Firm Cheese

4-year aged Cheddar – Canadian cheddar as everyone knows it. A firm cow’s milk cheese that has a crumbly nuttiness to it.

Gruyère – A Traditional hard swiss mountain cheese using the milk of the alpine cows. This cheese has a dense and compact texture. When young, this cheese has a creamy and nutty profile.

Sylvan Star Grizzly Gouda – This award-winning Gouda comes all the way from Sylvan Lake, Alberta. Made by Dutch immigrants that started their Alberta dairy in 1999, you can’t get more authentic than this cheese. The Grizzly gouda is aged for at least a year and is firm and sharp with some crystallization.

Mimolette – Another classic cheese that is semi-hard and an unusual orange colour for a French cheese. The cheese has a mild caramel and fruity profile to it.

Goat Cheese

Le Cendrillon – This is a highly awarded goat’s milk cheese that mimics some French cheeses in stature and finesse. The small logs are covered in a unique vegetable ash that adds a depth of flavour and earthiness.

Blue Cheese

Thornloe Devil's Rock blue cheese – A dairy cooperative from Ontario that “pools” their cheese to make some nice offerings. This blue has some deep blue veins but is actually quite a mild blue. It is sealed in a black wax for longevity.

Cambozola

Creamy soft blue cheese from Germany. This cheese is ‘brie’ in style so you can expect a soft interior with some blue accents. Ivory in colour with blue veins, you will get some nutty flavours with a medium sharpness.

Fourme D'Ambert

A classic French blue-veined cheese from Auvergne along the Alps. This cheese has a natural rind and is a semi-hard artisan cheese. Sharp flavours with a smooth and tangy finish. This cheese is one of France's oldest cheeses dating back to the Roman occupation nearly 1,000 years ago.

Charcuterie List

Finochiona Salumi – One of our new favourites! Decent aromatics of fennel pollen and seed, with hints of garlic.

Sopressata Salumi – Brings the heat without crushing your palate! Spiced calabrese salumi with Calabrian chilies

Tartufo salumi - Classic salumi with fragrant black truffles in the mix.

Salami Cotto – This is not so much like other salumi in that it is “cooked” and not cured but still carries the salami name. A mild sausage that is more subtle than its counterparts and aligns closer to Mortadella.

Coppa – thinly sliced cured pork shoulder with hints of rosemary and garlic. Similar to prosciutto with a slightly more robust flavour profile.

Lonza – thinly sliced cured pork loin with hints of imported Italian orange and spices. Much leaner than the coppa, it has some unique flavours that will have you reaching for more.

Jambón Serrano – 16 month dry-cured ham from Spain. Very thinly sliced with a nice saltiness to cut through the fat.

Wild boar pâté – smooth mix with hint of clove and spices to accompany the wild boar nuggets inside.

Duck Rillettes {ree-YEHT} – Riesling & duck fat braised whole duck spread. This is made in-house and is a family recipe we have been making for years. Divine to spread on some baguette with a cornichon pickle.

Smoked steelhead trout – Smoked in-house with dill and mustard seeds and sliced thin to enjoy with some capers.

