



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](http://www.sagebistro.ca) under the menu "Cheese & Charcuterie TOGO".

**The Three Sisters box \$29** - 3 Cheese selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + assorted crackers + baguette

**"The Boss" cheese box \$54** - 3 Cheese selections (~100g each) + house jam + fresh & dried fruit + assorted nuts + assorted crackers + baguette

**The Rundle box \$43** - 5 Cheese selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + assorted crackers + baguette

**The Ha Ling box \$29** - 3 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

**The Grizzly box \$43** - 5 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

**The Lynx box \$40** - 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 \$54** - 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

**The "Wolf Pack" box \$68** - 4 Cheese selections (~50g each) + 4 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

**Brie de Meaux** – One of only two official Brie cheeses made in France, this is the classic Brie style. Notes of cauliflower and mushrooms, this cheese has a soft texture and unctuous mouthfeel. Pairs beautifully with fruit and preserves. You've had the rest, now try the best!

**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!

**Taleggio** - This simi-soft, washed rind cheese comes to us from Italy. Creamy and mild with a delicate hint of earthiness. The cheese is aged in caves and washed with seawater to prevent mold infestation. The cheese has a strong smell but is in fact a milder taste.

## Firm Cheese

**Spanish Iberico Cheese** – This cheese is produced from cow, goat and sheep's milk and is a beautiful representation of Spanish cheese. Firm, crumbly texture with sharp accents and a creamy finish.

**Oak Manor Cheshire** – A drier style, firm cheese that is crumblier than cheddar from the English countryside. It is one of the oldest recorded named cheeses in the U.K. dating back well over 400 years.

**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.

**Spanish Iberico Cheese** – This cheese is produced from cow, goat and sheep’s milk and is a beautiful representation of Spanish cheese. Firm, crumbly texture with sharp accents and a creamy finish.

## Blue Cheese

### **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**

Semi-soft blue cheese from the Auvergne region in France. This cheese is worthy of its distinction as one of France’s 32 name-controlled cheeses. Not as sharp as a Danish blue, not too smelly like Gorgonzola it has a creaminess but still semi-firm and not sticky, it’s just right in our books!

## 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.

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

**Prosciutto di Parma** – The undisputed champion of cured hams! This classic ham from Parma Italy is aged 14-16 months and is dry cured. Very thinly sliced with a nice saltiness to cut through the fat.

**Featured pâté** – please ask for our current offering.

**Smoked duck breast** – Brome Lake maple wood smoked duck breast. Sliced thinly it is well-balanced slice of divinity.

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

