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Cheese Box  
April 2017  
\$50

Don't forget the wine! We've  
paired this Cheese Box to go  
alongside the fantastic monthly  
selection of wine prepared by:

HIGHLANDER  
— WINE & SPIRITS —  
EST. 1961

**Beaufort—Unpasteurized Cow's Milk—France**

Beaufort is a member of the French gruyere family and carries a full flavour that varies according to the seasons. It is an AOC cheese exclusively made from raw milk in the French Alps. This cheese has many complex tasting notes that range from grassy, herbal, floral and nutty depending on the season from which the milk was gathered. Herds graze in meadows at higher elevation which give way to a more interesting array of vegetation from which the complexity of flavours are derived.

*Pairs With: Halos of Jupiter Cotes du Rhone*

**Parrano—Pasteurized Cow's Milk—Holland**

Inspired by Italian cheeses like Parmesan, Parrano is much more delicately balanced and approachable like a Dutch Gouda. Combining a sharp and nutty flavour characteristic with a much more creamy texture gives this cheese its easy-going personality.

*Pairs With: Little Yering Pinot Noir*

**Iberico Semi-Curado— Pasteurized Goat's Milk— Spain**

An easy going goat's milk cheese that is light, bright and easily enjoyed with a variety of foods and beverages. Possibly one of the easiest cheeses to pair with other items, this little item might just get you interested in moving over to the "goat side" of life.

*Pairs With: La Garnachas Salvaje de Moncayo*

**Rosemary Iberico—Pasteurized Cow/Goat/Sheep Milk—Spain**

A blend of cow, sheep and goat's milk makes up this wonderfully flavourful Spanish cheese. Similar in many ways to the popular Manchego variety, this Iberico blend has mellower undertones and is less peppery, allowing more of the natural sweetness of the milk to shine through. Cured in a thick crust of rosemary herbs that impart its natural flavour into the cheese.

*Pairs With: Lopez de Haro Crianza*

**18 Month Aged Gouda—Upasteurized Cow's Milk—Holland**

A wonderfully aged Gouda cheese with the classic caramel/butterscotch notes that are combined with a perfectly sharp yet creamy bite. So easy to enjoy!

*Pairs With: Tinto Negro Mendoza Malbec*

**Paillot de Chevre—Pasteurized Goat's Milk—Canada**

As interesting to look at as it is to taste! A surface-ripened goat cheese that has a distinctive bloomy rind on the outside and layers of different textures on the inside. This cheese has a pleasant lactic tanginess that follows through with just the right amount of "goat" flavour. Hints of nuttiness are also present.

*Pairs With: Protea Chenin Blanc*

\*\* Cheeses are subject to availability. Substitutions may be used where needed.