

# Divino

WINE & CHEESE BISTRO

## THE CANADIAN ROCKY MOUNTAIN RESORTS CORPORATE FAMILY

Buffalo Mountain Lodge  
1-800-661-1367

Emerald Lake Lodge  
1-800-663-6336

Deer Lodge  
1-800-661-1595

Cilantro  
403-229-1177

The Ranche  
403-225-3939

Divino  
403-410-5555

Bin 905 - Wine & Spirits Boutique  
403-261-1600

Canadian Rocky Mountain Ranch  
1-866-563-2242

**SIMPLE TREASURES**



# Divino

## CHEESE

Soft, Firm, Sheep's Milk, Mild

- Taleggio (Lombardy, Italy)  
Soft, Washed-Rind, Rich, Supple
- St André (Normandy, France)  
Triple Cream, Boomy Rind, Satiny
- Cashel Blue (Tipperary, Ireland)  
Soft, Creamy Blue, Sweet, Salty Tang
- Manchego (LaMancha, Spain)  
Firm, Sheep, Olive Oil Rubbed, Nutty

- Chef's Selection
- Selection of 3 Cheeses - 14.
- Selection of 5 Cheeses - 20.

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- Appenzeller (Appenzell, Switzerland)  
Firm, Raw Milk, Bittersweet, Fruity
- Ossau Iraty (Pyrénées, France)  
Semi-Firm, Sheep's Milk, Nutty, Rich, Bittersweet
- Castello Blue (Denmark)  
Mild, Creamy, White Mould, Mushroomy
- Ramato HΨ Cuvee (Treviso, Italy)  
Semi Soft, Belgian Ale Washed, Mildly Pungent, Earthy
- Brie De Meaux (Ile-de-France, France)  
Raw milk, Mild, Mushroomy
- Pyramide Cendree (Valençay, France)  
Soft, Sharp, Goat's milk, Vegetable Ash
- Pierre Robert (Seine et Marne, France)  
Triple Cream, Velvety, Buttery
- Caprice des Dieux (Haute Marne, France)  
Double Crème, Voluptuous, Sweet, Milky
- Tete du Moine (Bern, Switzerland)  
Firm, Rustic, "Monk's Head", Earthy
- Carmelis Heavenly (Kelowna, Canada)  
Soft, Sharp, Goat's Milk, Chalky
- Carmelis Chibachu (Kelowna, Canada)  
Soft, Mould Rind, Goat's Milk, Mild Acidity
- Epoisse de Bourgogne (Burgandy, France)  
Goosey, Raw Milk, Pungent
- Gorgonzola (Italy)  
Blue Veined, Creamy, Aromatic

All selections are available for retail purchase