



## WISCONSIN ARTISANAL CHEESE MENU

Wisconsin cheeses come from a heritage of over 160 years of quality and craftsmanship. The land itself shaped Wisconsin's destiny. Receding glaciers left rich soil and lush pastureland- the elements needed for dairy cows to produce top quality milk; the basis of all fine cheeses. During this long and rich history, the art and science of cheese making have been balanced with time-honored traditions to develop varieties that meet unsurpassed standards of excellence. Today, Wisconsin produces over 600 different varieties, types, and styles of nationally and internationally award-winning cheeses.

Our Cheese Room is dedicated to all of the farmers and individual cheese makers that make this unique room possible. It is through their hard work, dedication, and creativity that we are able to be here to enjoy their masterpieces. The small amounts of cheese that are produced in making Artisanal cheeses allow the farmers and cheese makers to develop relationships with chefs from around the world and work directly with them.

The Cheese Room offers you the option of ordering one of our chef's flights or creating your own grouping of cheeses.

## CHEESE FLIGHTS

### EVOLUTION OF CHEDDAR 15

**Fresh Cheese Curd**  
-Gibbsville Cheese

**Three Year Aged Sharp Cheddar**  
-Hook's Cheese Company

**Seven Year Aged Sharp Cheddar**  
-Hook's Cheese Company

**Twelve Year Aged Sharp Cheddar**  
-Hook's Cheese Company

### "TANGLED UP IN BLUE" 10

**Glacier Blue**  
-Carr Valley Cheese Company

**Ba Ba Blue**  
-Carr Valley Cheese Company

**Buttermilk Blue**  
-Roth Käse

### SMOKE 10

**Apple Smoked Cheddar**  
-Carr Valley Cheese Company

**Smoked Ba Ba Blue**  
-Carr Valley Cheese Company

**Rofumo**  
-Roth Käse USA Ltd.

### SOFTER SIDE 10

**President Brie**  
-Lactalis American Group

**Country Chevre**  
-Bass Lake Cheese Factory

**Driftless Original**  
-Hidden Springs Creamery

### ALL MIXED UP 10

**Mobay**  
-Carr Valley Cheese Company

**Benedictine**  
-Carr Valley Cheese Company

**Shepherd's Blend**  
-Carr Valley Cheese Company

### HARD 10

**SarVecchio Parmesan**  
-Sartori Reserve

**Gran Queso**  
-Roth Käse USA Ltd.

**Grand Cru Gruyère Surchoix**  
-Roth Käse USA Ltd.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

### COW'S MILK

**Moody Blue 3.25**

-Roth Käse USA Ltd.

Made in small batches from fresh, local Wisconsin milk, our rich, creamy blue is delicately smoked over fruitwood to create subtle smoky undertones with hints of roasted nuts and coffee. Moody Blue is beautifully balanced, sultry, and seductive.

**Grand Cru Raclette 3.25**

-Roth Käse USA Ltd.

Once again, traditional cheese making techniques and Wisconsin's freshest milk result in a classic rustic, hearty, and faintly barnyard.

**Blue Affinéé 3.25**

-Roth Käse USA Ltd.

Select wheels of Buttermilk Blue are cured a minimum of 6 months creating a cheese that is slightly denser, has some peppery notes and has added layers of flavor.

### RAW COW'S MILK

**Pleasant Ridge Reserve 4.25**

-Uplands Cheese Company

A farmstead artisan cheese made during the summer months, when the cows are grazing on fresh pasture. This milk is full of flavor and nutritional qualities. They use only fresh milk that is never pasteurized, and age the cheese in ripening rooms on the farm to ensure that the cheese expresses all the flavor complexity possible in a grass-fed, raw milk cheese.

**Buttermilk Blue 2.75**

-Roth Käse USA Ltd.

As tangy as its name yet mellow; bold yet unrestrained. Shelf-cure at least 60 days.

**Marieke Gouda – Mature 3.50**

-Holland's Family Cheese LLC

Marieke Mature Gouda is a raw milk Gouda aged 6-9 months on wooden planks creating a cheese that is incredibly creamy and a rich, full flavor that has a little bit of a bite.

**Marieke Gouda – Foenegreek 3.50**

-Holland's Family Cheese LLC

Marieke Foenegreek Gouda is a great dessert cheese and one of their best sellers. The seed, Foenegreek, produces a nutty taste and texture with a subtle maple syrup aroma. ...a combination you will not forget!

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

##### **Three Year Aged Cheddar** 2.25

-Hook's Cheese Company  
A colored Cheddar that is starting to show the nice acidic sharpness with a good Cheddar flavor.

##### **Five Year Aged Cheddar** 2.75

-Hook's Cheese Company  
An extra sharp Cheddar with a nice, full flavor.

##### **Seven Year Aged Cheddar** 3.25

-Hook's Cheese Company  
An extra sharp Cheddar with some calcium (calcium lactate) crystals that add a little crunch. This Cheddar has a lot of flavor and is a little smoother than the Five Year.

##### **Ten Year Aged Cheddar** 4.00

-Hook's Cheese Company  
The Ten Year Cheddar has more calcium crystals than the Seven Year Cheddar. It has a full, rich Cheddar flavor with a smooth finish.

##### **Twelve Year Aged Cheddar** 4.75

-Hook's Cheese Company  
The Twelve Year colored Cheddar has a lot of calcium crystals and a great, rich Cheddar flavor, decadent.

##### **Apple Smoked Cheddar** 2.75

-Carr Valley Cheese Company  
Made in a 12 pound wheel, this white Cheddar is apple smoked and then hand-rubbed with paprika. It has a light smoky flavor that balances very well with the paprika.

##### **Vintage Van Gogh** 3.25

-Roth Käse USA Ltd.  
It is crafted in limited quantities from full-cream milk, making it creamier than most Goudas; aged for six months to create a golden body and rich flavor with undertones of caramel and coffee.

##### **Creamy Gorgonzola** 2.75

-BelGioioso Cheese  
Aged 90 days, this soft, blue-green veined cheese has a full, earthy flavor and a creamy texture

##### **SarVecchio Parmesan** 2.75

-Sartori Reserve  
Features light, fruit and caramel notes with a slight roasted nut undertone. The light gold interior is enrobed in a slightly darker cream colored rind with a traditional hard, aged Italian cheese texture.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### GOAT MILK CHEESE

##### **Country Chevre** 3.00

-Bass Lake Cheese Factory  
Original country recipe chevre is the most mild flavored goat cheese, smooth and creamy.

##### **Tomato Pesto Chevre** 3.25

-Bass Lake Cheese Factory  
Original country recipe chevre with a tomato pesto seasoning.

##### **Snow White Goat Cheddar** 3.75

-Carr Valley Cheese Company  
A cream white goat Cheddar cheese made in 38 pound wheels, cave-aged for 6 months.

##### **Sweet Vanilla Cardona** 3.50

-Carr Valley Cheese Company  
A delicious and unique sweet vanilla goat milk cheese with hints of caramel, coconut and nutmeg.

##### **Truffle Chevre** 4.00

-Bass Lake Cheese Factory  
Original country chevre recipe with an earthy black truffle finish.

##### **Cocoa Cardona** 3.50

-Carr Valley Cheese Company  
Chocolate and cheese unite beautifully in this award-winning American original. The cocoa flavor is subtle, the rind a lovely brown, and the end result like nothing you've ever tasted.

##### **Evalon** 3.75

-LaClare Farms  
A gouda-style, mild, crisp tasting goat's milk cheese, Evalon also offers a hint of Italian Asiago flavor and texture.

##### **LaClare Farm Chevre** 3.00

-LaClare Farms  
Original fresh cheese recipe is rich and savory with a unique texture and mouth feel.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### SHEEP MILK CHEESE

**Black Sheep Truffle** 4.00

-Carr Valley Cheese Company  
Award winning sheep milk cheese washed in truffle oil and aged over 6 months. A sweet unique earthy flavor from the black truffle pieces throughout the cheese.

**Marisa** 3.25

-Carr Valley Cheese Company  
A seasonal cheese made with milk from pastured Wisconsin sheep. White in color and its flavor is mellow complex and sweet.

**Driftless Original** 3.00

-Hidden Springs Creamery  
The original is light, lemony and finishes with just a hint of the wonderful grasses which sustain the flock of sheep on the farm. A light, creamy and spreadable cheese.

**Bohemian Blue** 3.50

-Hidden Springs Creamery  
Cave-aged, rindless blue made from milk from Hidden Springs, crafted by Hook's Creamery. This blue is dry and crumbly, with a sweet, slightly sour finish.

#### MIXED MILK CHEESE

**Benedictine** 3.25

-Carr Valley Cheese Company  
Benedictine is a washed rind cheese made with fresh sheep, goat and cow milk. It is cellar cured and hand-rubbed for 12 weeks before packaging. The flavor explodes with intensity.

**Mobay** 3.25

-Carr Valley Cheese Company  
A delicious take on the famous French cheese, Morbier. This version features a layer of sheep milk cheese and a layer of goat milk cheese separated by a layer of grape vine ash and pressed together. The flavor is both delicate and rustic.

**Shepherd's Blend** 3.25

-Carr Valley Cheese Company  
Cured for 10 weeks, this cheese has a soft body and a subtle, complex flavor with notes of cow, sheep and goat milk.

**Menage** 3.25

-Carr Valley Cheese Company  
This mixed-milk beauty of sheep, goat and cow is aged for intense flavor and a drier texture.

**Gran Canaria** 3.50

-Carr Valley Cheese Company  
Aged at least two years, this olive oil-cured specialty is a real winner. It's fruity, nutty, intense, sweet and pungent all at the same time.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

**Grand Cru Gruyère Surchoix** 3.50

-Roth Käse USA Ltd.  
The best of the best, hand-selected for curing at least 9 months, a firm texture and complex flavors of caramel, fruit and mushroom.

**MezzaLuna Fontina** 2.75

-Roth Käse USA Ltd.  
Inspired by an Italian Alpine favorite, ideal for melting, blends complex robust and meaty flavors with a hint of yeast and wild mushrooms.

**Monastery** 3.50

-Carr Valley Cheese Company  
A cow milk cheese, hand-rubbed and cellar-cured for 12 weeks before packaging. This is a creamy textured, intensely flavored cheese.

**Rofumo** 3.25

-Roth Käse USA Ltd.  
Hickory smoke delicately infuses this supple Fontina with a smooth, smoky flavor – almost bacon-like, yet understated and never overpowering.

**Gran Queso** 3.00

-Roth Käse USA Ltd.  
Similar to a Spanish Manchego (yet crafted with cow's milk), Gran Queso is shelf-cured for at least 6 months to create a distinctive bite and lingering sweet finish unlike any other.

**President Brie** 3.00

-Lactalis American Group  
A soft cow's milk cheese with deliciously buttery and creamy taste and an edible rind.

**Merlot Bellavitano** 3.50

-Sartori Cheese  
Soaked in fine Merlot for hints of berry and plum, this extraordinary cheese carries a pleasing flavor and texture.

**Espresso Bellavitano** 3.50

-Sartori Cheese  
Rubbed with roasted espresso to enhance flavors of toasted nut and coffee. A Cheddar-meets-Parmesan flavored cheese.

**Glacier Blue** 3.00

-Carr Valley Cheese Company  
The blue lover's bleu! A true artisan blue, master crafted in small batches with piquant waves of flavor and a crisp clean finish you'll savor. Glacier Blue took 3rd place at the 2012 Wisconsin State Fair.