

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE BOSS

Your mouth won't mind working overtime for The Boss. In fact, don't be surprised if it asks to work the weekends as well. That's because The Boss knows how to keep your mouth happy and feeling like it has a voice at the table. When it comes to cheeseburgers, The Boss is the CEO of mouthwatering goodness.

THE TOPPINGS & FIXINGS: Wisconsin Asiago Cheese, Beef Patty, Arugula, Prosciutto, Sliced Red Onions, Olive Tapenade, Tomatoes, and Basil Leaves on Rosemary Ciabatta.



WISCONSIN ASIAGO

Say ciao to a classic taste that originated in the country shaped like a boot. Asiago is a firm cheese that can be served medium, or aged to develop sharper flavors. Often grated over food, Asiago also makes an excellent dessert cheese when paired with walnuts and dried apricots.

THE FLAVOR: Changes from mild when young to sharp, buttery, and nutty when aged.

THE PAIRINGS: Show your mouth you care. Pair Asiago with cabernet sauvignon, merlot, a brown ale, or scotch if you so dare.

