

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE CAMELOT

Whoever said romance is dead never sank their teeth into The Camelot. This cheeseburger has all the toppings for a beef and cheese rendezvous like you've never imagined. But be warned. If one drip of her Dijon mayonnaise finds its way to your shirt collar, your better half might think there's another woman in your life.

THE TOPPINGS & FIXINGS: Wisconsin Camembert Cheese, Beef Patty, Sautéed Mushrooms, Peppered Bacon, Dijon Mayonnaise, Caramelized Onions, and Heirloom Tomatoes on a Brioche Roll.



WISCONSIN CAMEMBERT

A true taste seductress, Camembert has a silky inside with a bloomy white rind that ripens the cheese from the outside in. As Camembert ages, the rind develops golden reddish markings, a useful tool for identifying the best time to indulge. For best flavor and texture, bring Camembert to room temperature prior to serving.

THE FLAVOR: From mild to pungent, depending on age. Always rich, it sometimes has a hint of earthy mushroom flavors.

THE PAIRINGS: Which lucky beverages might you see Camembert rubbing shoulders with? Try Syrah, pinot noir, port, and fruit beers.

