

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE MONA LISA

Created by a culinary artist who works with a flame and a spatula, The Mona Lisa is a cheeseburger masterpiece that's bound to put a smile on anyone's face. If Leonardo da Vinci were still wielding his paintbrush today, it's very likely he'd be a card-carrying member of the Cheese & Burger Society.

THE TOPPINGS & FIXINGS: Wisconsin Gorgonzola Cheese, Beef Patty, Sundried Tomatoes, Sicilian Olives, Pancetta, Sliced Red Onions, Arugula, and Garlic Mayonnaise on Toasted Olive Ciabatta.



WISCONSIN GORGONZOLA

Almost older than time itself, Gorgonzola has been made since 879 A.D. Gorgonzola is a creamy ivory color with penetrating greenish blue streaks throughout. This cheese is typically produced in flatter wheels than traditional Blue cheeses. Wisconsin Gorgonzolas are known for their exceptional creaminess.

THE FLAVOR: An earthy flavor that is slightly sharp.

THE PAIRINGS: Won't give just any old beverage the time, but pairs nicely with red zinfandel, pinot noir, merlot, scotch, or a stout beer.

