

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE WALDORF

Once served at only the poshest restaurants in New York City, rumor has it that a well-known socialite once had The Waldorf flown in by private jet to where she was vacationing in Paris. Despite a little turbulence over the Atlantic that caused a few of its toasted walnuts to shift, The Waldorf touched down in edible condition.

THE TOPPINGS & FIXINGS: Wisconsin Blue Cheese, Beef Patty, Toasted Walnuts, Dried Tart Cherries, Curly Endive, Sliced Red Onions, and Dijon Mustard on a Rustic Italian Roll.



WISCONSIN BLUE

When biting into a piece of Blue, prepare for a rush of flavor, aroma, and unprecedented feelings of cheese joy. Named for its blue veins, Blue cheese ranges from firm and crumbly to slightly creamy in texture. Blue cheese is aged longer than 60 days for a bolder and more expressive flavor experience.

THE FLAVOR: Pleasantly sharp with earthy flavors. Some varieties are salty with hints of pepper.

THE PAIRINGS: Looking to impress your taste buds? Blue matches perfectly with red zinfandel, a nice porter, or Madeira.

