WISCONSIN SWISS
No, the moon is not made out of Swiss cheese. However, its surface does bear a striking resemblance to that of this crater-filled, ivory-white cheese. The tradition of making Swiss cheese in 200-pound wheels began in the Middle Ages when cheesemakers were taxed on the number of pieces they produced rather than total weight.

THE FLAVOR: Mellow, buttery, and nutty.

THE PAIRINGS: When it comes to beverages, Swiss is anything but neutral. It plays nice with Riesling, cabernet sauvignon, merlot, and weiss beers.

THE HAVANA
The Havana is the first cousin to the well-known Cubano sandwich. Inseparable from childhood to adulthood, the two drifted apart when The Havana gained international notoriety as one of the Cheese & Burger Society’s top thirty cheeseburgers. To this very day, the two remain estranged.

THE TOPPINGS & FIXINGS: Wisconsin Swiss Cheese, Beef Patty, Ham, Roasted Pork Shoulder, Pickles, and Yellow Mustard on Pressed French Bread.