

PROUDLY HONORING



WISCONSIN CHEESE

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## THE NEW ORLEANS

Get ready for Mardi Gras in your mouth. This mouthwatering mound of cheeseburger deliciousness doesn't hold back a thing when it comes to flavor. It features a Creole mustard-smothered French roll packed high with fried shrimp, lettuce, tomatoes, onions, and pickles. The Big Easy better have a big appetite.

**THE TOPPINGS & FIXINGS:** Wisconsin Gruyère Cheese, Beef Patty, Fried Shrimp, Creole Mustard, Lettuce, Tomatoes, Pickles, Onions, and Mayonnaise on a French Roll.



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## WISCONSIN GRUYÈRE

Any cheese with an accent mark must be tasty. Gruyère originated in the Alpine region between France and Switzerland around the 11th century. Today, Wisconsin produces Gruyère using classic techniques involving handcrafted copper vats. Scrumptious when young, it becomes increasingly sweet, nutty, and granular with age.

**THE FLAVOR:** Nutty, rich, sweet, and full-bodied. Flavors increase with age.

**THE PAIRINGS:** Only a select few beverages know Gruyère up close and personal, like Syrah, merlot, port, and full-bodied lager or stout.

