

PROUDLY HONORING



WISCONSIN CHEESE

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## THE NEW YORK

Fit for a black tie affair, The New York can satisfy the palates of celebrities, foreign dignitaries, and anyone with a penchant for flavorful extravagance. This cheeseburger is a medley of braised beef short ribs, pickled red onions, and sautéed shitake mushrooms, all happily smothered in black truffle mayo.

**THE TOPPINGS & FIXINGS:** Wisconsin Camembert Cheese, Beef Patty, Braised Beef Short Ribs, Black Truffle Mayonnaise, Pickled Red Onions, Sautéed Shitake Mushrooms, and Salad Greens/Red Sorrel on a Kaiser Roll.



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## 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.

