

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE SAN FRANCISCO

Proudly honoring the City by the Bay, The San Francisco is a wholesome and farmers'-market-fresh cheeseburger. It teases the taste buds with sliced heirloom tomatoes, red onions, and guacamole. And then it closes the deal with a strip or two of thick-sliced bacon on grilled sourdough bread.

THE TOPPINGS & FIXINGS: Wisconsin Fontina Cheese, Beef Patty, Sliced Heirloom Tomatoes, Guacamole, Sliced Red Onions, Bacon, and Lettuce on Grilled Sourdough Slices.



WISCONSIN FONTINA

When it comes to culinary versatility, Fontina is a jack-of-all-trades. While it originated in Italy, Fontina is produced in different variations across the globe. In Wisconsin, cheesemakers produce Italian, Swedish, and Danish styles of Fontina.

THE FLAVOR: Danish and Swedish styles are slightly tart and nutty, with light, earthy flavors. Italian styles taste mild, earthy, and buttery.

THE PAIRINGS: Loves a romantic evening with Beaujolais, pinot noir, chardonnay, and even a pint of bock or stout.

