

PROUDLY HONORING



WISCONSIN CHEESE

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## THE SEATTLE

It was an overcast day in Seattle. Rain dropped from the sky in a tired, monotonous rhythm. But, surprisingly, everyone's face gleamed with sunshine. The reason? A cheeseburger named The Seattle. Stuffed with Pinot Noir-glazed mushrooms, sautéed onions, arugula, and coffee-spiked mayo, it makes every day feel sunny.

**THE TOPPINGS & FIXINGS:** Wisconsin Brie Cheese, Beef Patty, Pinot Noir-Glazed Wild Foraged Mushrooms, Sautéed Onions, Wild Watercress, Arugula, and Coffee-Spiked Mayonnaise on a Whole Grain Burger Bun.



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## WISCONSIN BRIE

A delicious French-style cheese that's loved by beret-wearing guys named Pierre, Brie has found a new home with Wisconsin cheesemakers. Brie is soft and creamy with a bloomy edible rind. In Wisconsin, Brie is also produced with added flavors such as herbs and black pepper.

**THE FLAVOR:** Soft, creamy, rich, and memorable with a hint of earthy mushroom flavors.

**THE PAIRINGS:** Loves to spend quality time with champagne, Beaujolais, and tasty fruit beers. Has an affinity for Madeira as well.

