

## WISCONSIN ARTISAN CHEESE ATLAS



## WISCONSIN ARTISANAL CHEESE MENU

1. Carr Valley Cheese Company, LaValle
2. Roth Cheese, Monroe
3. Hidden Springs Creamery, Westby
4. LaClare Farms, Malone
5. Saxon Creamery, Cleveland
6. Uplands Cheese, Dodgeville
7. Sartori Cheese, Plymouth
8. Hook's Cheese Company, Mineral Point
9. Landmark Creamery, Albany
10. Holland's Family Cheese, Thorp
11. Bass Lake Cheese Company, Somerset
12. Roelli Cheese Haus, Shullsburg
13. Edelweiss Creamery, Monticello
14. Deer Creek Cheese, Sheboygan
15. Lactalis, Belmont
16. BelGioioso Cheese, Denmark

Featured by

**TRAVEL+  
LEISURE**

as #1 out of

"Wisconsin's 10 Best Places to eat local cheese."

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Wisconsin cheeses come from a heritage of over 160 years of quality and craftsmanship. The land itself shaped Wisconsin's destiny. Receding glaciers left rich soil and lush pastureland - the elements needed for dairy cows to produce top quality milk; the basis of all fine cheeses. During this long and rich history, the art and science of cheese making have been balanced with time-honored traditions to develop varieties that meet unsurpassed standards of excellence. Today, Wisconsin produces over 600 different varieties, types, and styles of nationally and internationally award-winning cheeses.

Our cheeses are dedicated to all of the farmers and individual cheese makers that make this unique list possible. It is through their hard work, dedication, and creativity that we are able to be here to enjoy their masterpieces. The small amounts of cheese that are produced in making Artisanal cheeses allow the farmers and cheese makers to develop relationships with chefs from around the world and work directly with them.

The Wisconsin Artisanal Cheese Menu offers you the option of ordering one of our chef's flights or creating your own grouping of cheeses.

"I think about what cultures are going to taste like, and where flavors are going to go.... I do exactly what a chef does, but with milk."

-Sid Cook, Wisconsin Master Artisan Cheesemaker  
Owner, Carr Valley Cheese Company

## CHEESE FLIGHTS

### CHEF SELECTIONS 13

Three cheeses hand selected by our Chef  
Changes Weekly/Monthly

### EVOLUTION OF CHEDDAR 16

-Hook's Cheese Company

Three Year Aged Sharp Cheddar

Five Year Aged Sharp Cheddar

Seven Year Aged Sharp Cheddar

Twelve Year Aged Sharp Cheddar

Fifteen Year Aged Sharp Cheddar add 15

### "TANGLED UP IN BLUE" 14

Glacier Blue – Carr Valley Cheese Company

Dunbarton Blue – Roelli Cheese Haus

Buttermilk Blue – Roth Cheese

Bohemian Blue – Hidden Springs Creamery

### READY, SET, GOUDA! 15

Goat Gouda – Bass Lake Cheese Company

Big Ed's – Saxon Creamery

Marieke Gouda-Foenegreek  
– Holland's Family Cheese LLC

Marieke Truffle Gouda  
– Holland's Family Cheese LLC

### WISCONSIN WORLD FLIGHT 18

French – Triple Cream Brie – Lactalis

Dutch – Marieke Gouda – Foenegreek  
– Holland's Family Cheese

Danish – Moody Blue – Roth Cheese

English – English Cheddar  
– Carr Valley Cheese Company

### ALL MIXED UP 10

Mobay-Carr Valley Cheese Company

Benedictine-Carr Valley Cheese Company

Shepherd's Blend-Carr Valley Cheese Company

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

### COW'S MILK

**Grand Cru Gruyère Surchoix 3.50**

-Roth Cheese

The best of the best, hand selected for curing at least 9 months, a firm texture and complex flavors of caramel, fruit and mushroom.

**Moody Blue 3.25**

-Roth Cheese

Made in small batches from fresh, local Wisconsin milk, our rich, creamy blue is delicately smoked over fruitwood to create subtle smoky undertones with hints of roasted nuts and coffee.

### RAW COW'S MILK

**Pleasant Ridge Reserve 4.25**

-Uplands Cheese Company

A farmstead artisan cheese made during the summer months, full of flavor and nutritional qualities.

They use only fresh milk that is never pasteurized, and age the cheese in ripening rooms on the farm to ensure that the cheese expresses all the flavor complexity possible in a grass-fed, raw milk cheese.

**Buttermilk Blue 2.75**

-Roth Cheese

As tangy as its name yet mellow; bold yet unrestrained. Shelf-cured at least 60 days.

**Marieke Gouda – Foenegreek 3.50**

-Holland's Family Cheese LLC

Marieke Foenegreek Gouda is a great dessert cheese. The seed, Foenegreek, produces a nutty taste and texture with a subtle maple syrup aroma.

**Marieke Truffle Gouda 4.00**

– Holland's Family Cheese LLC

Decadently rich Gouda with savory aromas.

This farmstead cheese has woody flavor notes brimming at the surface. All Marieke® Gouda is made using fresh raw milk from our family farm. We handcraft each wheel with the finest Old World techniques and age the Gouda to perfection on Dutch Pine Planks.

**Big Ed's Gouda 3.00**

-Saxon Creamery

It's creamy, smooth texture and sweet, rich milk flavors make it the perfect table cheese. Aged 90 days.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

**Three Year Aged Cheddar** 2.25

-Hook's Cheese Company

A colored Cheddar that is starting to show the nice acidic sharpness with a good Cheddar flavor.

**Five Year Aged Cheddar** 2.75

-Hook's Cheese Company

An extra sharp Cheddar with a nice, full flavor.

**Seven Year Aged Cheddar** 3.25

-Hook's Cheese Company

An extra sharp Cheddar with some calcium (calcium lactate) crystals that add a little crunch. This Cheddar has a lot of flavor and is a little smoother than the Five Year.

**Ten Year Aged Cheddar** 4.00

-Hook's Cheese Company

This Cheddar has more calcium crystals than the Seven Year Cheddar. It has a full, rich Cheddar flavor with a smooth finish.

**Twelve Year Aged Cheddar** 4.75

-Hook's Cheese Company

The Twelve-Year Colored Cheddar has a lot of calcium crystals and a great, rich Cheddar flavor, decadent.

**Fifteen Year Aged Cheddar** 15.00

-Hook's Cheese Company

Delicate proteins form crunchy pockets of caramelized intensity.

**Apple Smoked Cheddar** 2.75

-Carr Valley Cheese Company

This white Cheddar is apple smoked and hand rubbed with paprika. It has a light smoky flavor that balances very well with the paprika.

**Creamy Gorgonzola** 2.75

-BelGioioso Cheese

Aged 90 days, this soft, blue-green veined cheese has a full, earthy flavor and a creamy texture.

**SarVecchio Parmesan** 2.75

-Sartori Cheese

Features light, fruit and caramel notes with a slight roasted nut undertone. The light gold interior is enrobed in a slightly darker cream-colored rind with a traditional hard, aged Italian cheese texture

**Imperial Buck** 2.75

-Deer Creek Cheese

It is carefully aged for a longer period of time to allow for an even greater development of its rich nutty flavor and sweet butterscotch finish.

**Saxony Alpine Style** 2.75

-Saxon Creamery

A rich, full-body aged cheese with a creamy texture. It is sweet and nutty with Swiss notes that make this a true Wisconsin original.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### GOAT MILK CHEESE

**Honey Goat** 3.00

-LaClare Family Creamery

Milky, delicate, mild and with a fresh buttery flavor complimented by hints of tangy sweetness lending this cheese to notes of lemon and citrus.

**Sweet Vanilla Cardona** 3.50

-Carr Valley Cheese Company

A delicious and unique sweet vanilla goat milk cheese with hints of caramel, coconut and nutmeg.

**Evalon** 3.75

-LaClare Family Creamery

A gouda-style, mild, crisp tasting goat's milk cheese, Evalon also offers a hint of Italian Asiago flavor and texture.

**Fresh Chevre** 3.00

-LaClare Family Creamery

Original fresh cheese recipe is rich and savory with a unique texture and mouth feel.

**Goat Gouda** 3.00

-Bass Lake Cheese Factory

Made with 100% goat milk, this rich gouda-style cheese will pair delightfully with a glass of red wine, with subtle grass notes in smooth texture.

#### SHEEP MILK CHEESE

**Black Sheep Truffle** 4.00

-Carr Valley Cheese Company

Award winning sheep milk cheese washed in truffle oil and aged over 6 months. A sweet unique earthy flavor from the black truffle pieces throughout the cheese.

**Driftless Original** 3.00

-Hidden Springs Creamery

The original is light, lemony and finishes with just a hint of the wonderful grasses which sustain the flock of sheep on the farm. A light, creamy and spreadable cheese.

**Bohemian Blue** 3.50

-Hidden Springs Creamery

Cave-aged, rindless blue made from milk from Hidden Springs crafted by Hook's Creamery. Dry and crumbly, with a sweet, slightly sour finish.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### SHEEP MILK CHEESE

**Anabasque** 3.75

-Landmark Creamery

This premier aged sheep milk cheese is nutty, salty and has a pleasantly sheep-y finish. Inspired by cheese from the Basque region of France and Spain.

#### MIXED MILK CHEESE

**Benedictine** 3.25

-Carr Valley Cheese Company

Benedictine is a washed rind cheese made with fresh sheep, goat and cow milk. Cellar cured and hand rubbed for 12 weeks before packaging. The flavor explodes with intensity.

**Mobay** 3.25

-Carr Valley Cheese Company

A delicious take on the famous French cheese, Morbier. This version features a layer of sheep milk cheese and a layer of goat milk cheese separated by a layer of grape vine ash and pressed together. The flavor is both delicate and rustic.

**Shepherd's Blend** 3.25

-Carr Valley Cheese Company

Cured for 10 weeks, this cheese has a soft body and a subtle, complex flavor with notes of cow, sheep and goat milk.

**EWE CALF to be KIDding** 3.25

-Hook's Cheese Company

A mixed milk blue – Cow, Sheep, and Goat. 1st place at ACS 2018.

**Gran Canaria** 3.50

-Carr Valley Cheese Company

Aged at least two years, this olive oil cured specialty is a real winner. It's fruity, nutty, intense, sweet and pungent all at the same time.

**Triple Play Extra Innings** 3.75

-Hook's Cheese Company

A fantastic blend of three types of milk – cow, sheep, and goat. Flavor notes that come through Baby Swiss, Havarti and Gouda. Aged over a year. At this point the Gouda flavor has become more prevalent and crystals have started to form.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

**MezzaLuna Fontina** 2.75

-Roth Cheese

Inspired by an Italian Alpine favorite, ideal for melting, blends complex robust and meaty flavors with a hint of yeast and wild mushrooms.

**Emmentaler** 3.50

-Edelweiss Creamery

One hundred percent grass fed cow's milk contributes to the classic semi-firm texture, roasted nut palate, and superior clean finish of this Swiss cheese.

**Prairie Sunset** 3.25

-Roth Cheese

Often described as a "cheddar-gouda" blend, Prairie Sunset® is made with the heart of the Midwest and aged for 4+ months in our cellars in Monroe, Wisconsin.

**Red Rock** 3.75

-Roelli Cheese Haus

Richly colored with annatto and cave aged to maturity. Mild flavored with a creamy texture. Made with pasteurized cow's milk and aged at least 60 days.

**Glacier Blue** 3.00

-Carr Valley Cheese Company

The blue lover's bleu! A true artisan blue, master crafted in small batches with piquant waves of flavor and a crisp clean finish you'll savor. Glacier Blue took 3rd place at the 2012 Wisconsin State Fair.

**Dunbarton Blue** 3.50

-Roelli Cheese Haus

A hand-crafted, cellar cured cheese with the earthy character of a fine English-style Cheddar, coupled with the subtle hint of blue flavor. Made with pasteurized cow's milk and aged at least 90 days.

**French – Triple Cream Brie** 3.50

-Lactalis

A deliciously buttery and creamy taste and an edible rind.

**English – English Cheddar** 3.25

-Carr Valley Cheese Company

Our Mild White Cheddar Cheese is handcrafted in our LaValle, Wisconsin plant in small vats by cheesemakers with more than 100 years' experience. This Cheddar cheese is 3 months old and will have a mild creamy texture with a great melting ability