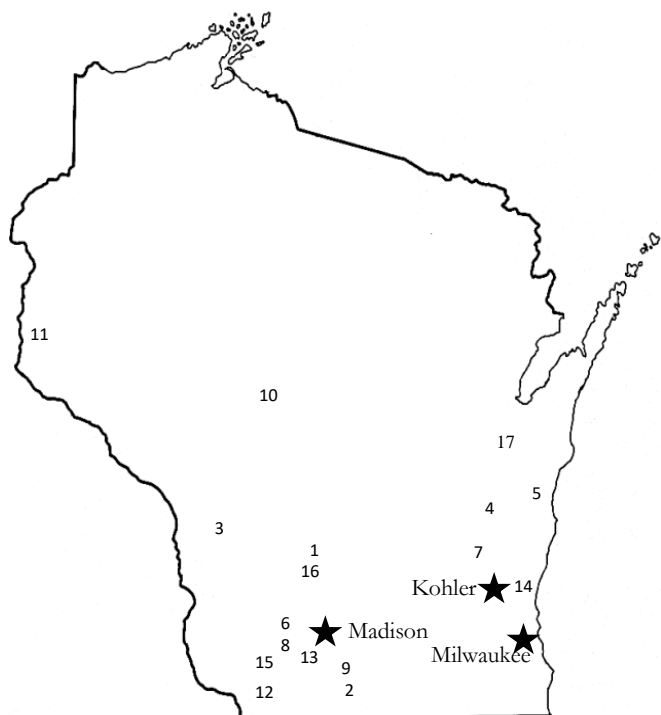


# WISCONSIN ARTISAN CHEESE ATLAS



## 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. Cedar Grove Cheese, Plain
17. 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

<b>CHEF SELECTIONS</b>	<b>13</b>
Three cheeses hand selected by our Chef Changes Weekly/Monthly	
<b>The Blue Jay</b> – Deer Creek Cheese	
<b>Truffle Gouda</b> – Holland’s Family Cheese LLC	
<b>Mozzarella Goat</b> – LaClare Family Creamery	
<b>EVOLUTION OF CHEDDAR</b>	<b>16</b>
-Hook’s Cheese Company	
<b>Three Year Aged Sharp Cheddar</b>	
<b>Five Year Aged Sharp Cheddar</b>	
<b>Seven Year Aged Sharp Cheddar</b>	
<b>Twelve Year Aged Sharp Cheddar</b>	
<b>“TANGLED UP IN BLUE”</b>	<b>14</b>
<b>Glacier Blue</b> – Carr Valley Cheese Company	
<b>Dunbarton Blue</b> – Roelli Cheese Haus	
<b>Buttermilk Blue</b> – Roth Cheese	
<b>Bohemian Blue</b> – Hidden Springs Creamery	
<b>READY, SET, GOUDA!</b>	<b>15</b>
<b>Goat Gouda</b> – Bass Lake Cheese Company	
<b>Big Ed’s</b> – Saxon Creamery	
<b>Marieke Mature</b> – Holland’s Family Cheese LLC	
<b>Vintage Van Gogh</b> – Roth Cheese	
<b>BELLAVITANO FLIGHT</b>	<b>14/20</b>
-Sartori Cheese	
<b>Merlot</b> – Soaked in fine Merlot for hints of berry and plum, this extraordinary cheese carries a pleasing flavor and texture.	
<b>Espresso</b> – Rubbed with roasted espresso to enhance flavors of toasted nut and coffee. A Cheddar-meets-Parmesan flavored cheese.	
<b>Balsamic</b> – The sweet, nutty, fruity flavors of our most-sought-after BellaVitano become even more desirable when blessed with a few prized drops of Modena balsamic vinegar.	
<b>Cognac</b> – Aged at least 18 months and then steeped in Rémy Martin Cognac for 7 to 10 intoxicating days. It’s a unique and complex celebration of smoky, nutty, oaky flavors with toasted notes of vanilla and caramel.	
<b>WISCONSIN WORLD FLIGHT</b>	<b>18</b>
<b>French</b> – Triple Cream Brie – Lactalis	
<b>Dutch</b> – Marieke Gouda – Holland’s Family Cheese	
<b>German</b> – Butterkase – Roth Cheese	
<b>Normandy</b> – Camembert – Lactalis	
<b>Danish</b> – Moody Blue – Roth Cheese	
<b>English</b> – English Cheddar – Carr Valley Cheese Company	
<b>IMMIGRANT CHEF’S HOUSE-MADE SELECTIONS</b>	<b>10</b>
<b>Truffle Ricotta</b> – Cow’s Milk, fresh and sweet with earthy undertones of black truffle	
<b>Port Wine Soaked Smoked Mozzarella</b> – Cow’s Milk, orange wood smoked, lightly soaked in port wine	
<b>Soft Goat Blue</b> – Goat’s Milk, milky, delicate, blended with Roth Cheese Buttermilk Blue to create an interesting house-made cheese	
<b>ALL MIXED UP</b>	<b>10</b>
<b>Mobay</b> -Carr Valley Cheese Company	
<b>Benedictine</b> -Carr Valley Cheese Company	
<b>Shepherd’s Blend</b> -Carr Valley Cheese Company	

## INDIVIDUAL CHEESE SELECTIONS

<b>Price Per Ounce</b>	
<b>COW’S MILK</b>	
<b>Grand Cru Gruyère Surchoix</b>	<b>3.50</b>
-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.	
<b>Moody Blue</b>	<b>3.25</b>
-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.	
<b>The Blue Jay</b>	<b>3.25</b>
-Deer Creek Cheese Juniper Berry Infused Quintuple Crème Blue. Gold Winner for Blue Veined Cheese at L.A. International Dairy Competition 2018. The Blue Jay is rich in texture with strong buttery notes.	
<b>RAW COW’S MILK</b>	
<b>Pleasant Ridge Reserve</b>	<b>4.25</b>
-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.	
<b>Buttermilk Blue</b>	<b>2.75</b>
-Roth Cheese As tangy as its name yet mellow; bold yet unrestrained. Shelf-cured at least 60 days.	
<b>Marieke Gouda – Mature</b>	<b>3.50</b>
-Holland’s Family Cheese LLC Marieke Mature Gouda is a raw milk Gouda aged 6-9 months on wooden planks creating a cheese that is incredibly creamy and a rich, full flavor that has a little bit of a bite.	
<b>Marieke Gouda – Foenegreek</b>	<b>3.50</b>
-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.	
<b>Big Ed’s Gouda</b>	<b>3.00</b>
-Saxon Creamery It’s creamy, smooth texture and sweet, rich milk flavors make it the perfect table cheese. Aged 90 days.	
<b>Truffle Gouda</b>	<b>4.00</b>
- Holland’s Family Cheese LLC Decadently rich with flavor notes of truffle. Perfect for grilled cheese and risotto.	
<b>Truffle Ricotta</b>	<b>4.00</b>
-BelGioioso Cheese fresh and sweet with earthy undertones of black truffle	
<b>Port Wine Soaked Smoked Mozzarella</b>	<b>4.00</b>
-BelGioioso Cheese orange wood smoked, lightly soaked in port wine	

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

<b>Three Year Aged Cheddar</b>	<b>2.25</b>
-Hook's Cheese Company	
A colored Cheddar that is starting to show the nice acidic sharpness with a good Cheddar flavor.	
<b>Five Year Aged Cheddar</b>	<b>2.75</b>
-Hook's Cheese Company	
An extra sharp Cheddar with a nice, full flavor.	
<b>Seven Year Aged Cheddar</b>	<b>3.25</b>
-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.	
<b>Ten Year Aged Cheddar</b>	<b>4.00</b>
-Hook's Cheese Company	
The Ten-Year Cheddar has more calcium crystals than the Seven Year Cheddar. It has a full, rich Cheddar flavor with a smooth finish.	
<b>Twelve Year Aged Cheddar</b>	<b>4.75</b>
-Hook's Cheese Company	
The Twelve-Year Colored Cheddar has a lot of calcium crystals and a great, rich Cheddar flavor, decadent.	
<b>Apple Smoked Cheddar</b>	<b>2.75</b>
-Carr Valley Cheese Company	
Made in a 12-pound wheel, this white Cheddar is apple smoked and then hand rubbed with paprika. It has a light smoky flavor that balances very well with the paprika.	
<b>Creamy Gorgonzola</b>	<b>2.75</b>
-BelGioioso Cheese	
Aged 90 days, this soft, blue-green veined cheese has a full, earthy flavor and a creamy texture.	
<b>SarVecchio Parmesan</b>	<b>2.75</b>
-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	
<b>Imperial Buck</b>	<b>2.75</b>
-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.	
<b>Saxony Alpine Style</b>	<b>2.75</b>
-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.	
<b>Chocolate Kohler Brandy Soaked White Cheddar</b>	<b>3.25</b>
-Deer Creek Cheese	
It is rugged, driving strong toffee and butterscotch notes yet it possesses the sweet finish of The Fawn. As it ages, The Stag develops a hint of crystalline crunch to further enliven the taste buds with rich texture as well as flavor.	

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### GOAT MILK CHEESE

<b>Honey Goat</b>	<b>3.00</b>
-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.	
<b>Snow White Goat Cheddar</b>	<b>3.75</b>
-Carr Valley Cheese Company	
A cream white goat Cheddar cheese made in 38-pound wheels, cave-aged for 6 months.	
<b>Sweet Vanilla Cardona</b>	<b>3.50</b>
-Carr Valley Cheese Company	
A delicious and unique sweet vanilla goat milk cheese with hints of caramel, coconut and nutmeg.	
<b>Mozzarella Goat</b>	<b>4.00</b>
-LaClare Family Creamery	
Sweet, fresh, light flavored goat milk mozzarella. Mild, delicate, milky.	
<b>Cocoa Cardona</b>	<b>3.50</b>
-Carr Valley Cheese Company	
Chocolate and cheese unite beautifully in this award-winning American original. The cocoa flavor is subtle, the rind a lovely brown, and the end result like nothing you've ever tasted.	
<b>Evalon</b>	<b>3.75</b>
-LaClare Family Creamery	
A gouda-style, mild, crisp tasting goat's milk cheese, Evalon also offers a hint of Italian Asiago flavor and texture.	
<b>Fresh Chevre</b>	<b>3.00</b>
-LaClare Family Creamery	
Original fresh cheese recipe is rich and savory with a unique texture and mouth feel.	
<b>Goat Gouda</b>	<b>3.00</b>
-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.	
<b>SHEEP MILK CHEESE</b>	
<b>Black Sheep Truffle</b>	<b>4.00</b>
-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.	
<b>Donatello</b>	<b>3.25</b>
-Cedar Grove Cheese	
A 100% Sheep Milk cheese with a firm texture and a rich and nutty flavor. Aged for at least 6 months.	
<b>Driftless Original</b>	<b>3.00</b>
-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.	
<b>Bohemian Blue</b>	<b>3.50</b>
-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

**Bad Axe** 3.75  
-Hidden Springs Creamery  
Young, semi-hard but creamy cheese, a smooth texture and slight tartness mirror a fresh mozzarella. Made from gently pasteurized sheep's milk aged for 60 days.

**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.

**Soft Goat Blue** 4.00  
-Roth Cheese  
Goat's Milk, milky, delicate, blended with Roth Cheese Buttermilk Blue to create an interesting house-made cheese

#### 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.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

**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.

**Gran Queso** 3.00  
-Roth Cheese  
Similar to a Spanish Manchego (yet crafted with cow's milk), Gran Queso is shelf-cured for at least 6 months to create a distinctive bite and lingering sweet finish unlike any other.

**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.

**Vintage Van Gogh** 3.25  
-Roth Cheese  
It is crafted in limited quantities from full-cream milk, making it creamier than most Goudas; aged for six months to create a golden body and rich flavor with undertones of caramel and coffee.

**French – Triple Cream Brie** 3.50  
-Lactalis  
A deliciously buttery and creamy taste and an edible rind.

**German – Butterkäse** 3.50  
-Roth Cheese  
An Old-World favorite that has a melt-in-your-mouth buttery texture. Excellent for snacking and cooking, Butterkäse complements the flavor of every food it meets. Mild, delicate flavor. Buttery texture and taste.

**Normandy – Camembert** 3.25  
-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