

## WISCONSIN ARTISAN CHEESE ATLAS



1. Carr Valley Cheese Company, LaValle
2. Roth Käse USA Ltd, 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. Marieke Gouda, Thorp
11. Bass Lake Cheese Company, Somerset
12. Roelli Cheese Haus, Shullsburg
13. Edelweiss Creamery, Monticello

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as #1 out of

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

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## WISCONSIN ARTISANAL CHEESE MENU

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 Cheese Room is dedicated to all of the farmers and individual cheese makers that make this unique room 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 Cheese Room 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>EVOLUTION OF CHEDDAR</b>	<b>16</b>
Three Year Aged Sharp Cheddar -Hook's Cheese Company	
Five Year Aged Sharp Cheddar -Hook's Cheese Company	
Seven Year Aged Sharp Cheddar -Hook's Cheese Company	
Twelve Year Aged Sharp Cheddar -Hook's Cheese Company	
<b>"TANGLED UP IN BLUE"</b>	<b>14</b>
Glacier Blue-Carr Valley Cheese Company	
Dunbarton Blue-Roelli Cheese Haus	
Buttermilk Blue-Roth Käse USA Ltd.	
Bohemian Blue-Hidden Springs Creamery	
<b>READY, SET, GOUDA!</b>	<b>15</b>
Goat Gouda-Bass Lake Cheese Company	
Big Ed's-Saxon Creamery	
Marieke Mature-Marieke Gouda	
Vintage Van Gogh-Roth Käse USA Ltd.	
<b>THAT'S WHAT SHEEP SAID</b>	<b>13</b>
Anabasque-Landmark Creamery	
Black Sheep Truffle-Carr Valley Cheese Company	
Bad Axe-Hidden Springs Creamery	
<b>CURSE OF THE BILLY GOAT</b>	<b>12</b>
Chevre-LaClare Farms	
Riverbend Goat-Carr Valley Cheese Company	
Evalon-LaClare Farms	
<b>CLOSE TO HOME</b>	<b>10</b>
Saxony-Saxon Creamery	
Martone-LaClare Farms	
Merlot Bella Vitano -Sartori Cheese	
<b>ALL MIXED UP</b>	<b>10</b>
Mobay-Carr Valley Cheese Company	
Benedictine-Carr Valley Cheese Company	
Shepherd's Blend-Carr Valley Cheese Company	
<b>CHEF SELECTED</b>	<b>12</b>
Emmentaler-Edelweiss Creamery	
Gran Queso-Roth Käse USA Ltd.	
Pleasant Ridge Reserve-Uplands Cheese	

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

### COW'S MILK

<b>Grand Cru Gruyère Surchoix</b>	<b>3.50</b>
-Roth Käse USA Ltd. 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>Saxony Alpine Style</b>	<b>2.75</b>
-Saxon Creamery This is 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>Moody Blue</b>	<b>3.25</b>
-Roth Käse USA Ltd. 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. Moody Blue is beautifully balanced, sultry, and seductive.	
<b>Grand Cru Raclette</b>	<b>3.25</b>
-Roth Käse USA Ltd. Once again, traditional cheese making techniques and Wisconsin's freshest milk result in a classic rustic, hearty, and faintly barnyard.	
<b>Blue Affinée</b>	<b>3.25</b>
-Roth Käse USA Ltd. Select wheels of Buttermilk Blue are cured a minimum of 6 months creating a cheese that is slightly denser, has some peppery notes and has added layers of flavor.	
<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, when the cows are grazing on fresh pasture. This milk is 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 Käse USA Ltd. 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 and one of their best sellers. The seed, Foenegreek, produces a nutty taste and texture with a subtle maple syrup aroma... a combination you will not forget!	
<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.	

## 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

The Ten Year 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.

##### Apple Smoked Cheddar 2.75

-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.

##### Vintage Van Gogh 3.25

-Roth Käse USA Ltd.

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.

##### 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 Reserve

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.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### GOAT MILK CHEESE

##### Country Chevre 3.00

-Bass Lake Cheese Factory

Original country recipe chevre is the most mild flavored goat cheese, smooth and creamy.

##### Snow White Goat Cheddar 3.75

-Carr Valley Cheese Company

A cream white goat Cheddar cheese made in 38 pound wheels, cave-aged for 6 months.

##### 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.

##### Truffle Chevre 4.00

-Bass Lake Cheese Factory

Original country chevre recipe with an earthy black truffle finish.

##### Cocoa Cardona 3.50

-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.

##### Evalon 3.75

-LaClare Farms

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

##### LaClare Farm Chevre 3.00

-LaClare Farms

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.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### 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.

**Marisa** 3.25

-Carr Valley Cheese Company

A seasonal cheese made with milk from pastured Wisconsin sheep. White in color and its flavor is mellow complex and sweet.

**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.

**Bad Axe** 3.75

-Hidden Springs Creamery

Young, semi-hard but creamy cheese, a smooth texture and slight tartness mirrors 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.

**Menage** 3.25

-Carr Valley Cheese Company

This mixed-milk beauty of sheep, goat and cow is aged for intense flavor and a drier texture.

**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.

**Martone** 3.75

-LaClare Farms

Martone is part cow/part goat milk, ash covered cheese with a mild, fresh beginning, finished with a pleasant tang.

## INDIVIDUAL CHEESE SELECTIONS

### Price Per Ounce

#### COW'S MILK

**MezzaLuna Fontina** 2.75

-Roth Käse USA Ltd.

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.

**Rofumo** 3.25

-Roth Käse USA Ltd.

Hickory smoke delicately infuses this supple Fontina with a smooth, smoky flavor – almost bacon-like, yet understated and never overpowering.

**Gran Queso** 3.00

-Roth Käse USA Ltd.

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.

**Tallgrass Reserve** 3.75

-Landmark Creamery

Tallgrass Reserve has a natural moldy rind and is aged a minimum of six months. The result is a buttery, creamy cheese with a mild tang and a cavey finish.

**Merlot BellaVitano** 3.50

-Sartori Cheese

Soaked in fine Merlot for hints of berry and plum, this extraordinary cheese carries a pleasing flavor and texture.

**Espresso BellaVitano** 3.50

-Sartori Cheese

Rubbed with roasted espresso to enhance flavors of toasted nut and coffee. A Cheddar-meets-Parmesan flavored cheese.

**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.