**Cheese List 2017**

**Sartori**

1. **Espresso BellaVitano**

As a delicious treat for your breakfast or dessert, we hand-rub freshly roasted espresso into sweet, sugary BellaVitano wheels aged to creamy perfection. We thank our artisan craft-roasting friends for getting up early to make the coffee

1. **Montamoré**

Like a new romance, this sweet, creamy and fruity cheese begins with deliciously inviting appearance and finishes with a playful, tangy bite. It is named with deep affection for the gorgeous Dolomite Mountains that tower with breathtaking beauty above the Sartori hometown of Valdastico, Italy. Prepare to fall in love.

1. **Rosemary & Olive Oil Asiago**

Heralded as the “dew of the sea,” Rosmarinus officinalis provides the perfect savory high note for this rich, nutty and fruity taste sensation. A gold-medal winner of the World Championship Cheese Contest, this extraordinary delight wears its laurels as lightly as the perfect balance of hand-rubbed rosemary and Italian olive oil.

1. **SarVecchio Parmesan**

This award winning cheese follows in the tradition of the greatest cheese of Italy. You will appreciate the mellow, caramel flavors and the crunchy “crystal” texture.

**Golden Age Cheese *by* Harmony Specialty Dairy**

1. **Abergele Portabella & Chive**

This cheese has a moist creamy texture and a complex flavor that pairs well with red or white wine. Melt on veggies or grilled meat, slice for sandwiches.

1. **Nut Brown Ale Caerphilly**

Firm yet crumbly, this full flavored cheese is soaked in Bull Falls Nut Brown Ale before aging.

1. **Double Gloucester**

A small vat handcrafted ancestor to modern day cheddar with a smooth texture, firm body and an eggy and somewhat nutty flavor.

1. **Caerphilly**

This Welsh miners cheese is pure white with a firm yet flaky texture. It has a clean taste with distinctive honey notes.

1. **Merlot Wine Cheddar**

Classic cheddar made irresistible with the infusion of merlot wine.

**DeLallo**

1. **Assorted Olives**

The DeLallo family is dedicated to sharing their passion for food with the community, believing each product should tell a story and deliver an authentic Italian experience along with living up to its name, origin and method of production, each product makes a promise to the customer-one of quality and consistency.

**Belgioioso and Dofino Cheeses**

1. **BelGioioso Cheese**

BelGioioso’s commitment to tradition and excellence carries with it the value of knowing how to make Italian cheeses just as they were long ago from recipes passed down by generations. As the company has grown, the passion for tradition and quality has never diminished.

1. **Dofino Havarti**

Using the original Danish recipe and traditional craftsmanship, this creamy Havarti has been made in Canada for almost 30 years

**Cady Creek**

1. **Pepper Jack**

This semisoft cheese has a smooth open texture, is creamy white and has a mild flavor accented by the bold taste of spicy peppers.

1. **Gold’n Jack**

A yellow and white combination of Colby and Monterey Jack, this semisoft cheese has a smooth open texture, perfect for snacking, melting, and sandwiches.

1. **Colby**

Our Colby has a firm open texture with a light yellow to orange color and a mild, mellow flavor, similar to young cheddar. Colby cheese is original to Wisconsin, first made in Colby, WI, in 1885.

1. **Wood River Cheese**

Our unique fusion of Cheddar and Gruyere combines the flavor of Cheddar with the creamy texture and meltability of Gruyere. This is a mild, buttery cheese with a hint of nuttiness and a sweet finish. Pairs well with Chardonnay

1. **Wood River Herb de Provance**

Our unique fusion of cheddar and gruyere with savory herbs.

1. **Wood River Roasted Red Pepper and Peppercorn**

Our unique fusion of Cheddar and Gruyere enhanced with roasted red peppers and cracked peppercorn offers a pleasant sweetness that is contrasted nicely with a punch of savory spice from cracked black peppercorn. Pairs well with Merlot, Pilsner or Pale Ale.

**Crystal Farms**

1. **Smoked Gouda**

Originating from Holland, Gouda cheese is made from whole milk for a rich, buttery flavor with smoky overtones.

1. **Habanero Jack**

This is a HOT cheese! Crystal Farms made this cheese with Monterey Jack and real Habanero peppers – one of the hottest chili peppers in the world.

1. **Natural Havarti**

Crystal Farms created this soft textured and mild cheese from using whole milk which gives it a creamy texture.

**Shullsburg**

1. **Five Year Old Cheddar**

Aged cheddar is a semi-hard, firm-textured cheese which can be white or yellow in color. Cheddar is one of the largest selling cheese in America and is considered an all-purpose cheese.

1. **Swiss and Caraway**

Shiny "eyes" (not holes) and sweet, nut-like flavor make this a favorite. Real Swiss with caraway seeds.

1. **Salami Cheese**

This Wisconsin favorite combines the saltiness of salami and the buttery taste of processed cheese into the perfect slicing or melting cheese. Delicious on crackers, sandwiches, and grilled cheese, pair with your favorite Wisconsin beer.

**Marieke Gouda**

1. **Marieke Gouda**

Marieke Gouda is a signature cheese made with an Old World Gouda recipe. The equipment, herbs and spices are all imported from Holland. The rBGH free cows milk from the Penterman Farm cows couldn’t be fresher being piped directly from the first milking of the day directly into the processing vat.

**Goat Cheese and Brie presented by Lipari**

1. **Celebrity Fig Goat Cheese**

A hand-folded blend of creamy goat’s milk and Dalmatia fig spread build this luxuriously palatable cheese. Be prepared for a hint of sweetness, rich velvety texture, and the unmistakable aroma of imported exotic fig from one of the world’s most beautiful coastal regions.

1. **Celebrity Cranberry Cinnamon Goat Cheese**

An abundance of tart cranberries and sweet cinnamon blend seamlessly with rich and tangy goat cheese for a festive treat. Enjoy this variety on a holiday platter or crumbled over a fresh arugula salad with grilled chicken.

1. **Celebrity Garlic & Herb Goat Cheese**

This rich and creamy goat cheese is rolled in crushed garlic and handpicked herbs for zesty freshness that can only come from the garden. Whether stuffed in an olive, spread on crackers, or enjoyed alone – this cheese is sure to please.

1. **Nordic Grumpy Goat Cheese**

Grumpy Goat is an award winning, bold, semi-hard, but still creamy, goat cheese, cellar-aged over an aged over 1 year for an audacious, robust flavor. Aging brings out the full flavor of the goat’s milk and adds a sharpness that will delight cheese lovers.

1. **Nordic Muenster Goat Cheese**

This Muenster is a semi-soft goat’s milk cheese that takes Muenster in a slightly different direction. A bit firmer and with a delicious tanginess, Goat Muenster is a delight to eat.

1. **Eiffel Tower Brie**

Eiffel Tower’s double cream brie with a 60 percent moisture content is delectably rich, soft, and melty. It’s made with the finest natural ingredients and pairs perfectly with preserves, whole grain crackers, or bread.

**Trig’s Smokehouse**

1. **Trig’s Smokehouse Tasmanian Summer Sausage**

Tasmanian Summer Sausage is one of Trig’s favorite recipes (the real Trig!)! Combining an all-beef summer sausage with pepper jack cheese and jalapeno peppers, the kick in this sausage is incredible and isn’t for the faint of heart!

1. **Trig’s Smokehouse Brat Bites**

Trig’s World’s Best Brats now come in friendly, bite size! Our top-secret, award-winning brat seasoning compliments and spices up 100% lean pork, making this a peppery and savory bite of bratwurst heaven!

1. **Trig’s Smokehouse Garlic Summer Sausage**

Garlic lovers, this is the summer sausage for you! Whether you want to eat it alone or with a cheese platter, this is a versatile pork summer sausage will leave you wanting more!

**All cheese available at Trig’s**

****