

## **Cheese List 2013**

### **Harmony Specialty Dairy**

#### **1. Nut Brown Ale Caerphilly (made with Bull Falls Ale)**

Caerphilly curds pressed, re-milled, soaked in ale, repressed into a bandage wrapped form and cave aged. Truly unique!

#### **2. Abergele Cranberry Orange**

A British style cheese made by a single family farm in Marathon County, WI, Golden Age Abergele with Cranberry is a small vat, handcrafted original, with a salty, moist and creamy texture with cranberry and orange added for a sweet and tangy flavor. Delicious melted on vegetables, or try in a grilled turkey sandwich with stone-ground mustard. Enjoy with either white or red less dry wines.

#### **3. Cheshire Style**

A small vat handcrafted ancestor of modern day Cheddar-with a full body, loose crumbly texture, buttery salty flavor and a lemony finish. A distinguished cheese suitably accompanied by a hearty red wine or a commanding spot on a cheese board.

#### **4. Abergele Apricot Ginger**

A British style cheese made by a single family farm in Marathon County, WI, Golden Age Abergele with Apricot & Ginger is a small vat, handcrafted original, with a salty, moist and creamy texture with apricots and ginger added for a sweet and spicy flavor. Delicious dessert cheese, or try as a topping for grilled chicken breasts brushed with your favorite Asian marinade. Enjoy with either white or red less dry wines.

#### **5. Cheshire Sage & Garlic**

A British style cheese made by a single family farm in Marathon County, WI, Golden Age Cheshire with Sage & Garlic is a small vat, handcrafted ancestor of modern-day cheddar with fresh sage & garlic added to create a truly unique flavor. Excellent for snacking, on a burger, or as a breakfast cheese. Use when cooking favorites like macaroni & cheese, or omelets. Serve with a hearty red wine.

#### **6. Caerphilly**

Welsh miners' cheese. Pure white cheese is pressed to give it a firm yet crumbly texture. It has a clean fresh aroma and taste with distinctive honey notes.

### **Sartori**

#### **7. Bella Vitano Espresso**

Bella Vitano will remind you of versatile cheddar, but with inspiring Italian style. This cheese is encrusted with espresso beans.

#### **8. Bella Vitano Merlot**

Balanced dark berry and cherry flavors combine with earthiness to create a hearty yet sweet cheese.

#### **9. Sar Vecchio 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.

### **10. Rosemary and Olive Oil Asiago**

Just the right amount of rosemary along with the smooth olive oil rub accentuates the elegance, power, and versatility of this rustic and buttery cheese.

## **Couturier North America**

### **11. Capra Honey Goat**

This Fresh Honey Goat cheese has soft and creamy texture with a mild goat flavor. The addition of sweet honey makes this a perfect cheese for entertaining or to be used in cooking and baking. Crumble in salads, spread on cinnamon raisin bagel chips, or melt on pasta. Serve with sweet white wine or light fruity reds. Conveniently vacuum packed to preserve freshness and flavor.

### **12. Merci Chef Goat Crottins-chive, spice, cranberry**

Try the new Merci Chef crottins! Those little bites of fresh goat cheese are made with 100% French milk. Available in 3 different flavors, they are perfect for appetizers, on a cheese board or to be used as a snack on crackers! Melt on grilled chicken breast or burgers for a unique treat. Serve with white wine or light fruity reds.

## **Stoneridge**

### **13. Tru Bleu Cheddar**

Mildly Sharp Cheddar blended with bleu cheese mellows the flavor of both for a great snacking cheese flavor.

### **14. Buffalo Wing Jack**

All the flavor of spicy Buffalo wings and Monterey Jack without the heat or bones!

### **15. Havarti with Dill**

The buttery flavor of the Havarti with a slight dill flavor makes for an interesting snacking cheese.

## **Cady Creek**

### **16. Mild Cheddar Mini Longhorn**

A smooth and firm textured cheese with a rich nutty flavor. The mini longhorn shape makes this the perfect "burger topping" cheese.

### **17. Baby Swiss**

Made from whole milk, this cheese is slightly sweet flavored and mildly nutty. This baby swiss is smooth with smaller eyes than a traditional Swiss cheese.

## **Crystal Farms**

### **18. Smoked Gouda**

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

### **19. 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.

## **20. Natural Havarti**

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

## **Shullsburg**

### **21.5 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.

### **22. Swiss and Caraway**

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

### **23. Trig's Medium Cheddar**

Produced for Trig's by Shullsburg. Medium cheddar pairs well with fruity or light red wines.

## **Additional Cheeses**

### **24. President Brie**

Classic French-style cheese made in Wisconsin with a rich, earthy, and mushroom flavor with a soft creamy interior and a snowy white edible rind.

### **25. Asiago Wheel**

Our asiago is mild from the start then transforms into a sharp, buttery, and nutty flavor when aged. Great on breads or grated over appetizers.

## **Trig's Smokehouse**

### **26. 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!

### **27. 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!

### **28. 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)