



Nasturtium Flowers | Harvested to Order | 419.433.4947



Growing vegetables slowly and gently
in full accord with nature.

FLOWER

product guide



The Chef's Garden | www.chefs-garden.com |     



Blooms AND FLOWERS

Beyond a beauty component, our edible blooms and flowers add a special flavor element to your dishes. With choices like the spicy Dianthus, sweet Bachelor Buttons and herbal Lavender Bloom, you can add a subtle distinction of flavor with each bloom. Our greenhouses nurture a variety of flowers and blooms of all shapes, sizes and colors year-round.



Viola - Orange Marmalade
Flavor: Subtly sweet



Viola - Passionfruit
Flavor: Subtly sweet



Viola - Plum Ice
Flavor: Subtly sweet



African Blue Basil Bloom
Flavor: Mild basil



Anise Hyssop
Flavor: Strong anise flavor and scent of black licorice



Viola - Plum Sorbet
Flavor: Subtly sweet



Viola - Pomegranate
Flavor: Subtly sweet



Viola - Red Raspberry Sorbet
Flavor: Subtly sweet



Anise Hyssop - Orange
Flavor: Strong anise flavor & scent of black licorice



Arugasabi Bloom
Flavor: Assertively spicy



Arugula Bloom
Flavor: Mild cabbage flavor with a slight spicy finish



Viola - Red Raspberry Swirl
Flavor: Subtly sweet



Viola - Rhubarb
Flavor: Subtly sweet



Squash Bloom
Flavor: Mild; slightly nutty





Viola - Rhubarb Lemon
Flavor: Subtly sweet



Viola - Blackberry Swirl
Flavor: Subtly sweet



Viola - Lemon Meringue
Flavor: Subtly sweet



Autumn Sage Bloom
Flavor: Mild honeysuckle



Bachelor Buttons
Flavor: Similar to raw green beans



Bean Bloom
Flavor: Concentrated fresh bean



Viola - Nectarine Cream
Flavor: Subtly sweet



Viola - Blackberry Sorbet
Flavor: Subtly sweet



Viola - Blueberry Swirl
Flavor: Subtly sweet



Bean Bloom - Fava
Flavor: Concentrated fresh bean



Bean Bloom - Red Runner
Flavor: Concentrated fresh bean



Borage Bloom
Flavor: Mellow cucumber



Viola - Blueberry Ice
Flavor: Subtly sweet



Viola - Blueberry Cheesecake
Flavor: Subtly sweet



Viola - Blue Raspberry Swirl
Flavor: Subtly sweet



Borage Bloom - White
Flavor: Mellow cucumber



Chive Bloom - Spring only
Flavor: Essence of savory chive



Citrus Coriander Bloom
Flavor: Zesty citrus





Citrus Begonia
Flavor: Tart sorrel notes



Citrus Marigold
Flavor: Tangy with notes of citrus



Cucumber Bloom
Flavor: Fresh notes of cucumber



Rat Tail Radish Bloom
Flavor: Floral with a subtle spicy finish



Pink Lemonade Begonia
Flavor: Tart sorrel notes



Pea Bloom - White
Flavor: Sweet pea



Cuke with Bloom
Flavor: Notes of fresh cucumber and a buttery finish



Dianthus - Abbey Road
Flavor: Spicy; clove-like



Dianthus - Chelsea
Flavor: Spicy; clove-like



Pea Bloom - Purple
Flavor: Sweet pea



Oxalis Bloom
Flavor: Tart lemon



Nepitella Mint Blooms
Flavor: Earthy with hints of mint and oregano



Dianthus - Notting Hill
Flavor: Spicy; clove-like



Dianthus - Westminster Abbey
Flavor: Spicy; clove-like



Dianthus - Filled
Flavor: Spicy; clove-like



Viola - Banana Cream
Flavor: Subtly sweet



Viola - Black Raspberry Sorbet
Flavor: Subtly sweet



Viola - Blueberry Cream
Flavor: Subtly sweet





Nasturtium
Flavor: Peppery & piquant



Mixed Flowers
Flavor: Mix of sweet, citrus and mild heat



Mixed Mustard Bloom
Flavor: Delicate with a mild mustard essence



Fuchsia Bloom
Flavor: Slightly acidic



Egyptian Star Flower - Apple Blossom
Flavor: Mild honeysuckle



Egyptian Star Flower - Cream Puff
Flavor: Mild honeysuckle



Mini Sorbet Princess
Flavor: Mix of sweet, citrus and mild heat



Mini Floret
Flavor: floral with a subtle spicy finish that is reminiscent of turnips



Johnny Jump Up - Lemon Plum Cream
Flavor: Mild wintergreen



Egyptian Star Flower - Lilac
Flavor: Mild honeysuckle



Egyptian Star Flower - Pink Lady
Flavor: Mild honeysuckle



Egyptian Star Flower - Red Velvet
Flavor: Mild honeysuckle



Johnny Jump Up - Mixed
Flavor: Mild wintergreen



French Marigold
Flavor: Citrus peel with a bitter finish



Flowering Herb Sampler
Flavor: Medley of savory & sweet



Egyptian Star Flower - Rose
Flavor: Mild honeysuckle



English Lavender Bloom
Flavor: Richly fruity with hints of spice



Fern Leaf Lavender Bloom
Flavor: Richly fruity with hints of spice





"The concept of using vegetable blooms," says Farmer Lee, "naturally weaves in the concept of reducing waste."

Sunshine Bloom

GROWTH OF THE VEGETABLE BLOOM

Although this scenario happened years ago, it's easy to picture the scene. Bob Jones, Jr. had just spotted French breakfast radishes that weren't harvested in time. He wasn't very happy about this development, as these radishes were – and still are – in demand from chefs because of their mildly peppery flavor and note of sweetness, and because of their succulent, crunchy and tender texture.

But, Bob, Jr. knew he needed to face facts. These radishes already had shoots and blooms. So, he fired up his tractor and began plowing them under, all the while trying to figure out how to prevent that from happening again in the future.

Out of the corner of his eye, Bob, Jr. noticed his brother Lee driving a chef around the farm. That wasn't unusual. In fact, approximately 500 chefs visit the farm each year. But what this particular chef did was quite unusual. He jumped out of Lee's vehicle and ran in front of the tractor, waving his arms all the while.

Once Bob, Jr. stopped the tractor, he and Lee joined the chef, who was now down on his knees, saying, "Do you have any idea what I could do with these blooms on my plates?"

Thus, the idea of growing for vegetable blooms was born at The Chef's Garden.

"We've learned so much from chefs," Farmer Lee Jones explains. "We used to follow the commercial belief that, once a vegetable had flowered, we had failed. But chefs have taught us that every single stage of plant life is unique and valuable."

Benefits of Vegetable Blooms

"The concept of using vegetable blooms," says Farmer Lee, "naturally weaves in the concept of reducing waste. Forty percent of food is wasted in the United States, which is way too much. But, as you look at plants throughout their growth phases with a new eye – as the visiting chef did with our French breakfast radishes – you begin to notice how cool the different textures, flavors and plate presentations really are."



Carrot Blooms

Fava Blooms

Leek & Onion Blooms

Watercress Blooms

Here's another important benefit of these blooms. "People want to eat in restaurants where they can support sustainability, dining out with purpose. And, when chefs understand the whole plant and use various parts of a vegetable in unique, surprising and even entertaining ways, this supports sustainability – sustainability of land, of people, and of the environment, overall. Our chefs do an outstanding job of understanding the nuances of flavor and notes of intensity in our plants from the micro stage to when they bloom, and this is one key way that they contribute to sustainability."