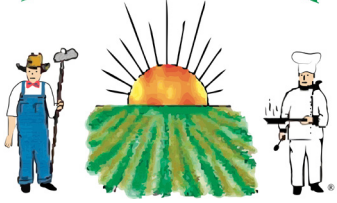


The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

AVAILABILITY GUIDE

August/ September 2020



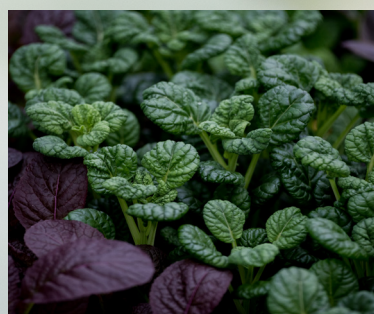


The Chef's Garden

We offer a variety of products each month. We are dedicated to growing vegetables slowly and gently in full accord with nature. Below are descriptions of each of the categories we offer along with the specific products from A to Z.

Micro Greens

Plants offer different flavors and textures at every stage of growth, so we've developed unique sizing options that let a chef's creativity soar. Miniature vegetables, herbs, greens and lettuces in Micro size pack a punch of flavor that can be used to add complexity of flavors or simply enhance a dish with their aroma, texture and visual appeal.



Greens

Our Greens from Petite to Baby make a big visual impact and feature an intensely spicy flavor. We have a wide variety to choose from in fresh, beautiful tones of green and red to complement any dish, sized between 2 and 6 inches.

Lettuce

In addition to the great selection of Lettuces, we take it a few steps further. We have learned from chefs over the years that every stage of the plant offers something cool and unique to the plate. That's why our Lettuces are offered in sizes ranging from Petite, which we actually harvest with scissors, to Ultra and Baby.





Herbs

Herbs are an essential part of every dish. Whether you desire a kick of heat or a subtle sweetness, The Chef's Garden has an herb for you. Experiment with our varieties. They are perfect for cocktail hour through dessert and every savory bite in between.

Flowers and Blooms

Simple touches can turn any dish into something truly extraordinary. See and taste the difference when you add a bloom or petal to your dish. Our greenhouses are overflowing with Edible Flowers of all shapes, sizes and colors to accent any dish.



Petite to Baby Vegetables

Our vegetable crops are immensely versatile and have a special place in every chef's kitchen. Serve our vegetables raw or cooked, and let their natural sweetness and bright colors captivate the eye and please the palate.



Microgreens

Anise Hyssop
Arugula
Autumn Fire
Beet of the Night
Bulls Blood
Burgundy Amaranth
Carrot Top
Calvin Pea Tendrils
Chervil
Chinese Cabbage
Chives
Chrysanthemum
Cilantro
Corn Shoots
Cutting Celery
Fennel
Gold Memo Chives
Green Basil
Pea Tendrils -Gold
Pea Tendrils - Green
Green Shiso
Lemon Balm
Lemon Basil
Lemon Grass
Memo Chives
Mizuna
Mountain Mint
Opal Basil
Parsley
Penny Royal Mint
Popcorn
Purple Radish
Red Dandelion
Red Mustard
Red Ribbon Sorrel
Red Shiso
Sea Cress
Sea Spears
Sage
Sunflower
Tarragon
Thai Basil
Thyme
Watercress

Blends

Asian Blend
Basil Sampler
Mixed Shiso
Salad Sensation
Herbal Sensation
Mint Sampler

Microgreen Blend Small Bites

Asian Bites
Basil Bites
Fines Herb Bites
Italian Bites
Herbal Sensation Bites
Holiday Bites
Root Bites

Sour Bites
Sweet Pastry Bites
Thai Bites

Flowers

(50 ct. packages)

Borage

-Blue

Begonia

-Citrus

Dianthus

-Abbey Road
-Chelsea
-Westminster
-Mixed Dianthus
-Mixed Frilled Dianthus

Egyptian Starflower

-Apple Blossom
-Cream Puff
-Lilac
-Red Velvet
-Mixed

Johnny Jump Ups

-Lemon Plum Cream
-Mixed Johnny Jump Ups

Marigolds

-Citrus Marigolds
-French Marigolds
-Mixed Marigolds

Mini Florets

-Apricot Punch
-Cameo Pink
-Blush Rose
-Bubblegum
-Lavender
-Lilac
-Plum
-Ruby
-White
-Mixed

Violas

-Banana Cream
-Blackberry Sorbet
-Blackberry Swirl
-Blue Raspberry Sorbet
-Blueberry Cheesecake
-Blueberry Cream
-Blueberry Lemon Sorbet
-Burnt Honey Sorbet
-Lemon Meringue
-Mixed Violas
-Orange Marmalade

-Plum Sorbet
-Pomegranate
-Red Raspberry Swirl
-Red Raspberry Sorbet

Other

Bachelor Buttons
Mini Sorbet Princess
Mixed Flowers
Mixed Fuchsia
Nasturtiums

Blooms

Arugula Blooms
Basil Blooms
Bowtie Arugula Blooms
Citrus Coriander Blooms
Citrus Crystal Lettuce Blooms
Dill Blooms
English Lavender Blooms
Flowering Herb Sampler
Mustard Blooms
Hyssop
-Anise
Mixed Mustard Blooms
Nepitella Mint Blooms
Pea Blooms
Plum Lucky Sorrel w/Blooms
Rainbow Lucky Sorrel w/Blooms
Rat Tail Radish Blooms
Watercress Blooms

Leaves

Beet Blush

- Traditional
- Sunrise
- Sunset
- Mixed

Nasturtium Leaves

- Mixed
- Traditional
- Variegated

Sweet Potato Leaves

- Purple

Other

- Citrus Lace Leaves
- Kinome Leaves
- Leaf Sampler
- Red Hibiscus Leaves
- Rootbeer Leaves

Sorrel

- Amethyst Sorrel
- Lucky Clover
- Petite Plum Lucky Sorrel
- Petite Rainbow Lucky Sorrel
- Petite Red Ribbon Sorrel

Petite and Ultra

(50 ct. packages)

Arugula

- Mixed
- Bowtie
- Red Ribbon
- Sylvestra

Crystal Lettuce

- Citrus
- Daggered
- Emerald
- Quartet
- Ruby

Mustard

- Ruffled Red

Other

- Pink Tipped Parsley
- Rainbow Swiss Chard
- Red Dandelion w/Root
- Watercress

Demi Herbs

(75 ct. packages; 1-1.5" sprigs)

- Demi African Blue Basil
- Demi Anise Hyssop
- Demi Basil Sampler
- Demi Chocolate Mint
- Demi English Lavender
- Demi English Mint
- Demi Lemon Balm
- Demi Lemon Verbena
- Demi Mint Sampler
- Demi Nepitella Mint
- Demi Opal Basil
- Demi Pineapple Mint
- Demi Pineapple Sage
- Demi Thai Basil
- Demi Tricolor Sage

Traditional Herbs

(50 ct. packages; 4-5" sprigs)

- African Blue Basil
- Anise Hyssop
- Basil Sampler
- Chocolate Mint
- English Lavender
- English Mint
- Flaming Shiso
- Garlic Roots
- Garlic Shoots
- Green Shiso
- Lemon Balm
- Mint Sampler
- Mixed Shiso Leaves
- Nepitella Mint
- Opal Basil
- Pineapple Mint
- Pineapple Sage
- Red Shiso
- Thai Basil

Petite Vegetables

Cucumbers (20 ct. Packages)

- Cuke with Bloom
- Demi Cukes
- Coty Cukes
- Young Cukes
- Cucamelons

Petite Alliums (50 ct. Packages)

- Leeks
- Purplette Onions
- White Coin Onions
- Mixed Onions

Petite Carrots (50 ct. Packages)

- Dragon
- Long Orange
- White
- Mixed

Petite Radish (50 ct. Packages)

- Cherry Bomb
- Daikon
- French Breakfast
- Grape Bomb
- Imperial Bomb
- Snow Bomb
- Mixed

Petite Turnips (50 ct. Packages)

- Royal Purple
- White
- Mixed





Baby Vegetables

Beans

- Carmellini
- French
- Green and Yellow Wax
- Romano Beans

Beets (By the # or 10# Case)

- Candy Striped
- Badger Flame
- Gold
- Red
- Mixed

Broccoli

- Baby
- Sprouting Green

Carrots

- Dragon
- Long Orange
- Orange Round
- Purple
- Yellow
- Mixed

Cucamelons

Cauliflower

- Alverdale
- Green
- Orange
- Purple
- Mulberry
- Romanesco

Eggplant

- Mixed

Kohlrabi

- Green

Leeks

Parsnip

Peas

- English (Late September)

Peppers (Sweet)

- Baby Bells
- Snacking Peppers
- Shishito
- Habanada

Peppers (Hot)

- Aji Mix

Potatoes (Round)

- Yellow Creamer
- German Butterball
- Purple Majesty
- All Blue
- Gallauga
- Huckleberry Gold

Potatoes (Fingerling)

- Red Thumb
- Austrian Crescent
- Purple

Spinach

- Ultra
- Baby
- Root

Summer Squash

- Cue Ball
- Gold Zucchini
- Green Zucchini
- One Ball
- Peter Pan
- Patty Pan
- Zepher
- Squash with Bloom
- Squash Blossoms

Tomatoes

- Currants
- Huckleberries
- Specialty
- Toybox
- Mini Beef
- Heirloom

Lettuce

Bibb

- Green Rosettes
- Red Rosettes

Crisp Leaf

- Speckled

Leaf

- Lolla Rossa

Mesclun

- Baby
- Holiday
- Petite
- Ultra

Mixed

- Baby
- Petite
- Ultra

Oak

- Green
- Mixed
- Red

Romaine

- Green
- Red
- Red Rose
- Speckled Density
- Sweet Romaine
- Mixed

Baby Greens

- Asian Blend
- Baby Spinach
- Bok Choy
- Exotic Kale
- Lacinato Kale
- Swiss Chard
- Mixed Greens
- Mixed Kale

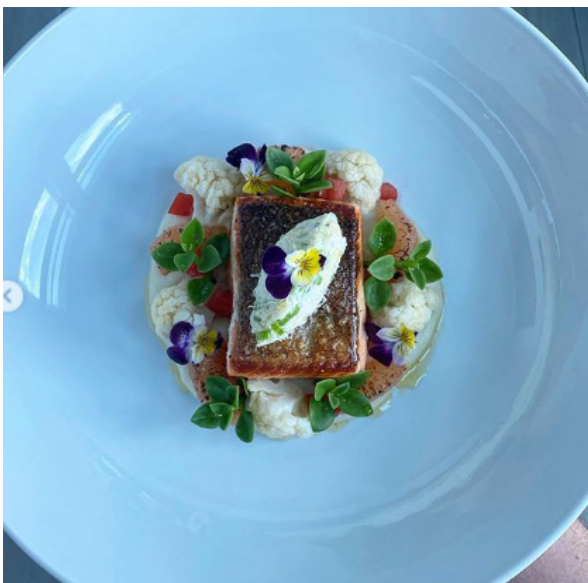
Featured Dishes

The Chef's Garden was built because of the Chefs' love for Microgreens, Heirloom Vegetables, Specialty Lettuce and Edible Herbs and Flowers. We want to feature you, the Chefs, and the reason we decided to become The Chef's Garden. Get creative and share your photos of our products in the kitchen, finished dishes and plates at the pass. Post your dishes to our Facebook page. Tag your dishes on Twitter @TheChefsGarden. Use the hashtag #thechefsgarden on Instagram or send us an email: marketing@chefs-garden.com.



@chefmarcusware
Roasted Chicken with summer squash, wild mushroom
stuffed macaroni cheese, chicken jus #gianonnechicken

@chef_tomasz Spring beet salad
with and segments and edible.
Very impressed with my "Earth-to-Table"
experience with The Chef's Garden in Huron, OH



@chefrogerwatson
Seared King Ora salmon (the Wagyu Of salmon)
with peeky toe crab, Jerusalem artichoke purée,
burnt grapefruit, pickled cauliflower and plum
Jonny's



Eggplant | In Season Now | 419.433.4947



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