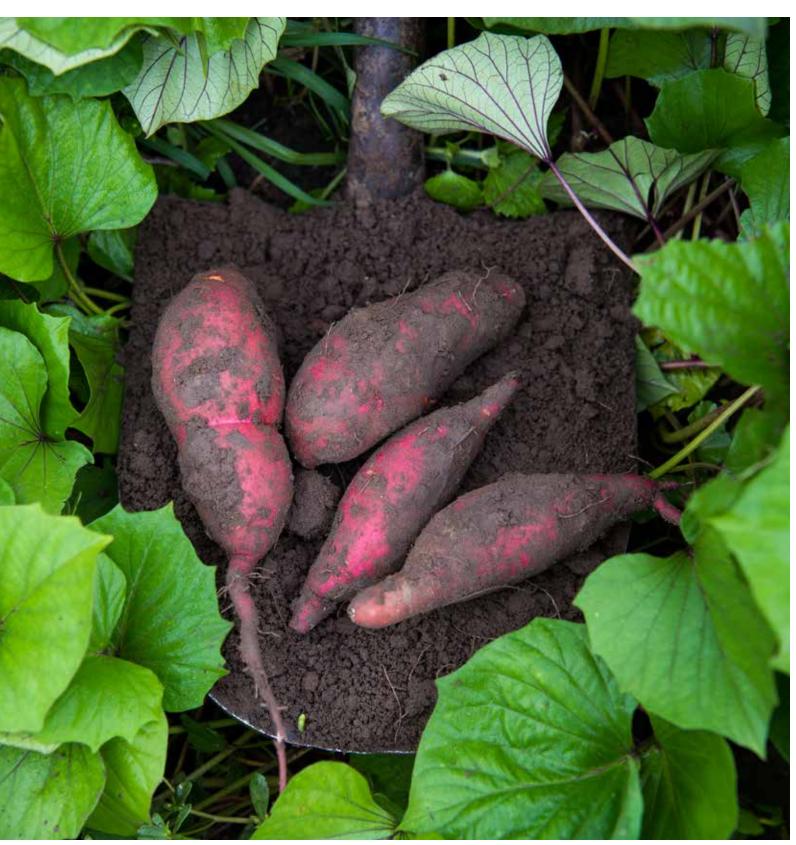


AVAILABILITY GUIDE December/January 2023

Growing vegetables slowly and gently in full accord with nature.



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.





The Chef's Garden, Inc.

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Microgreens

- -Anise Hyssop
- -Arugula
- -Beet of the Night
- -Bulls Blood
- -Burgundy Amaranth
- -Carrot Top
- -Chervil
- -Chinese Cabbage
- -Chives
- -Chrysanthemum
- -Cilantro
- -Corn Shoots green
- -Cutting Celery
- -Fennel
- -Pea Tendrils -Calvin
- -Pea Tendrils Green
- -Pea Tendrils Gold
- -Pea Tendrils -Verde
- -Pea Tendrils- Gold Verde
- -Green Basil
- -Green Shiso
- -Lemon Balm
- -Lemon Basil
- -Lemon Grass
- -Mizuna
- -Mountain Mint
- -Opal Basil
- -Parslev
- -Pennyroyal Mint
- -Popcorn Shoots
- -Purple Radish
- -Red Dandelion
- -Red Mustard
- -Red Ribbon Sorrel
- -Red Shiso
- -Sea Cress limited
- -Sea Spears
- -Sunflower
- -Tarragon
- -Tat Soi
- -Thai Basil
- -Thyme
- -Watercress

Blends

- -Alex Blend
- -Asian Blend
- -Basil Sampler
- -Citrus Blend
- -Cornucopia Blend
- -Fines Herbs
- -Mixed Shiso
- -Pea-riffic
- -Salad Sensation
- -Herbal Sensation
- -Mint Sampler

Flowers

(50 ct. packages) **Dianthus**

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

Egyptian Starflower

- -Apple Blossom
- -Cream Puff
- -Lilac
- -Red Velvet
- -Lavender Lemonade limited
- -Strawberry Cheesecake limited
- -Mixed Egyptian Starflowers

Johnny Jump Ups

- -Lemon Plum Cream
- -Mixed Johnny Jump Ups

Marigolds

- -Citrus Marigolds
- -French Marigolds
- -Mixed Marigolds

Mini Florets

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

Violas

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

Other Edible Flowers

- -Anise Hyssop
- -Bachelor Buttons
- -Blue Borage
- -Butterfly Orchid limited
- -Citrus Beaonias
- -Nasturtiums
- -Mini Sorbet Princess
- -Sweet Alyssum
- -Mixed Flowers
- -Mixed Fuchsia

Blooms

Arugula

-Arugula Blooms

Mustard

-Mixed Mustard Blooms

Other Edible Blooms

- -Basil Blooms
- -Citrus Coriander Blooms
- -Citrus Crystal Lettuce Blooms
- -Cucumber Blooms
- -English Lavender Blooms
- -Flowering Herb Sampler
- -Nepitella Mint Blooms
- -Oxalis Blooms
- -Pea Blooms
- -Rat Tail Radish Blooms
- -Squash Blossoms limited
- -Watercress Blooms

Herbs

- -African Blue Basil
- -Anise Hyssop -Chocolate Mint
- -English Lavender
- -English Mint
- -Garlic Roots
- -Garlic Shoots
- -Lemon Balm
- -Lemon Verbena
- -Nepitella Mint
- -Opal Basil
- -Pineapple Mint -Pineapple Sage
- -Saltbush
- -Thai Basil
- -Tricolor Sage
- -Mixed Basil Sampler
- -Mixed Mint Sampler

Leaves

Beet Blush

- -Traditional
- -Sunrise
- -Sunset
- -Mixed Beet Blush

Nasturtium Leaves

- -Empress
- -Traditional
- -Varieaated
- -Mixed

Shiso Leaves

- -Flaming
- -Green
- -Red
- -Mixed Shiso Leaves

Sweet Potato Leaves

- -Purple
- -Green limited

Sorrel

- -Amethyst Sorrel
- -Green Apple Sorrel
- -Flaming Lucky Sorrel
- -Plum Lucky Sorrel
- -Rainbow Lucky Sorrel
- -Red Ribbon Sorrel
- -Mixed Lucky Sorrel

Crystal Lettuce

- -Citrus
- -Daggered
- -Emerald
- -Ruby
- -Crystal Lettuce Quartet

Leaves

- -Citrus Lace Leaves
- -Kinome Leaves
- -Hibiscus Leaves Green
- -Hibiscus Leaves Red
- -Licorice Lace
- -Oyster Leaf limited
- -Rootbeer Leaves
- -Leaf Sampler

Other

-Variegated Purslane

Petite Vegetables

Cucumbers

- -Cuke with Bloom
- -Demi Cukes
- -Coty Cukes

Petite Alliums (50 ct. Packages)

- -Leeks
- -Purplette Onions
- -Garlic Root
- -Garlic -Shoot
- -White Coin Onions
- -Mixed Onions

Petite Carrots (50 ct. Packages)

- -Dragon
- -Long Orange
- -White
- -Mixed Carrots

Petite Radish (50 ct. Packages)

- -Cherry Bomb
- -Daikon
- -French Breakfast
- -Grape Bomb
- -Mixed Radish

Petite Snow Peas

- -Green
- -Yellow
- -Purple
- -Speckled
- -Mixed Snow Peas

Vegetables

Allium

- -Leeks
- -Onion

Beets (By the # or 10# Case)

- -Candy Striped
- -Gold
- -Red
- -Mixed Beets

Broccoli

-Traditional Green

Brussels Sprouts

- -Green
- -Red
- -Mixed Brussels Sprouts

Cauliflower (Call for availability)

- -Alverdale
- -Cheddar
- -Purple
- -Mulberry
- -Romanesco
- -White
- -Mixed Cauliflower

Cabbage (Call for availability)

- -Arrowhead
- -Red Napa
- -Savoy

Carrots

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

Kohlrabi (Call for availability)

- -Green
- -Purple
- -White

Peas

-Snow Peas

Potatoes (Traditional)

- -Abundance
- -All Blue
- -French Fingerlings
- -German Butterball
- -Huckleberry Gold
- -Kennebec
- -LaRotte
- -Purple Finaerlina
- -Rose Gold
- -Red Norland
- -Red Thumb
- -Russian Banana
- -Yellow Creamer
- -Mixed Potatoes

Potatoes (Sweet)

- -Copper Penny
- -Creme Brulee
- -Buraundy
- -Crown Jewel
- -Mixed Sweet Potatoes

- Radish (Fall)
- -Black Round -Daikon (Purple, Red and White)
- -Lime Green
- -Purple Ninia
- -Watermelon -Mixed Fall Radish

Squash (Fall)

- -Butterbaby -Celebration
- -898
- -Robin's Koginut
- -Mini Spaghetti
- -Mixed Fall Squash





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Turnips

- -Purple Top
- -Scarlet
- -White
- -Mixed Turnips

Other Vegetables

- -Celery Root
- -Jerusalem Artichokes
- -Kalettes
- -Parsnips
- -Oca
- -Crosnes

Lettuce

Bibb

- -Green
- -Green Rosettes
- -Red Rosettes

Crisp Leaf

- -Reine de Glaces
- -Speckled

Leaf

-Lolla Rossa

Oak

- -Green
- -Painted
- -Red
- -Mixed Oak

Romaine

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

Greens

(Baby, Petite or Ultra)

Arugula

- -Bowtie
- -Red Ribbon
- -Sylvetta
- -Mixed Arugula

Kale

- -Exotic Kale
- -Lacinato Kale
- -Mixed Kale

Other

- -Mesclun
- -Red Dandelion w/Root
- -Spinach
- -Watercress
- -Mache

Featured Dishes

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 and tag @farmerleejones and @thechefsgarden_ohio or send us an email: marketing@chefs-garden.com.



@culinaryvegetableinstituteOnion Caramel with Roasted Radicchio.

Bitter and sweet are no strangers. Here we apply the basic fundamentals of flavor into a simple two ingredient dish.



Beautiful, delicious, tiny vegetables from @farmerleejones with a tarragon forward aerated green goddess aioli and dehydrated olives.





@chefjeff19

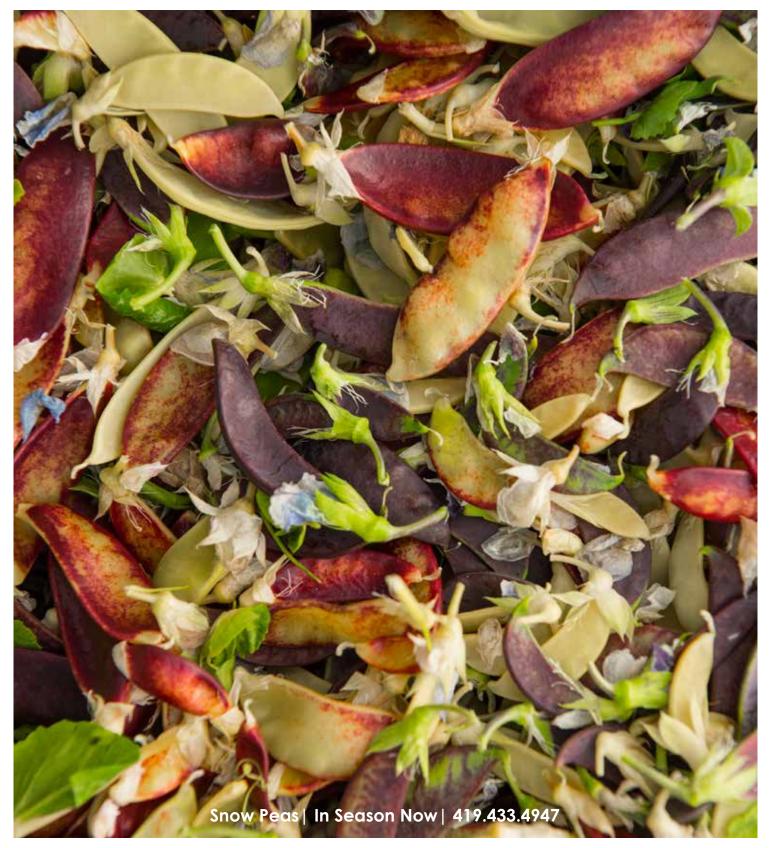
Lobster 3 ways

*Buttermilk tempura fried lobster tail in lobster bisque & chestnut chicken jus

*Lobster claw "potato salad" with nori, sea urchin, & caviar

*Smoked lobster sausage with peach compote







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

